

DESSERT

SERVED FAMILY STYLE

\$13.95

KEY LIME PIE

BAILEYS CHOCOLATE CAKE

COCONUT TRES LECHES

NEW YORK CHEESECAKE

with strawberries . . . add 2

PITTSBURGH BLUE BROWNIE

\$14.95

FOR THE SMALLER APPETITE

TWO BITE TURTLE CAKE

\$6.95

ONE SCOOP HOT FUDGE SUNDAE

\$5.95

CRÉME BRULEE

\$7.95

COFFEES

FRESH BREWED COFFEE

\$3.75

CAPPUCCINO

\$5.25

LATTE

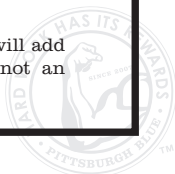
\$5.25

ESPRESSO

\$3.50

In order to maintain quality benefits for our employees, Pittsburgh Blue will add a 4% wellness and safety service charge to our guest checks. This is not an employee gratuity.

**PITTSBURGH
BLUE
STEAKHOUSE**



AFTER DINNER DRINKS

COCKTAILS - \$12

BRANDY ALEXANDER

brandy, dark crème de cacao, vanilla ice cream

CHOCOLATE OLD FASHIONED

Knob Creek rye, Tempus Fugit crème de cacao, Angostura bitters, orange, sour cherry

MIDNIGHT EXPRESS

Stoli Vanil, Godiva chocolate, Bailey's, Kahlua, espresso

GRASSHOPPER

crème de menthe, white crème de cacao, vanilla ice cream

AMARETTO SOUR

Lazzaroni amaretto, Maker's Mark Cask Strength, lemon juice, egg white, sugar, sour cherry

PORT & DESSERT WINE

NOVAL BLACK	\$9
TERRA D'ORO ZINFANDEL PORT	\$12
GRAHAMS 10 YEAR TAWNY PORT	\$17
KRACHER AUSLESE (2016)	\$17
RAMOS PINTO 20 YEAR TAWNY PORT	\$24
GRAHAMS 20 YEAR TAWNY PORT	\$23
RAMOS PINTO VINTAGE PORT (2011)	\$28
RAMOS PINTO 30 YEAR TAWNY PORT	\$38

CORDIALS, SIPPERS, DIGESTIVOS

ST. AGRESTIS AMARO	\$8
BENEDICTINE	\$8
FERNET-BRANCA	\$8
GRAND MARNIER	\$10
GRAPPA DI BRUNELLO	\$12
CHARTREUSE - GREEN	\$12
CHARTREUSE - YELLOW	\$12
ABSINTHE HERITAGE VERTE	\$15
GRAND MARNIER 100 YEAR ANNIVERSARY	\$35

