

APPETIZERS FOR SHARING

THICK-CUT ONION RINGS 17.95 <i>truffle-honey mustard</i>	LAMB LOLLIPOPS* 24.95 <i>charbroiled rack of lamb, tomato-caper relish</i>
CALAMARI 19.95 <i>sweet peppers, lemon aioli</i>	SEA SCALLOPS 'BENEDICT'* 26.95 <i>applewood-smoked bacon, hollandaise, brioche bread</i>
BOURBON MAPLE GLAZED BACON 21.95 <i>sweet corn purée, spoonbread, jalapeños</i>	BEEF CARPACCIO WITH LOBSTER* 26.95 <i>shallot, crispy caper, parmesan, truffle oil, brioche</i>
JUMBO SHRIMP COCKTAIL 23.95 <i>cocktail sauce & fresh horseradish</i>	FRESH SHUCKED OYSTERS* 6 count 29.95/12 count 52.95 <i>cocktail sauce & mignonette</i>
COCONUT SHRIMP 22.95 <i>spicy ginger pineapple chutney</i>	

CAVIAR PLATTER*
75.95
Hackelback caviar, blini, chips, egg, red onion, caper, chive, creme fraiche

SEAFOOD TOWER*
small 150.95/large 265.95
cold-water lobster, king crab, jumbo shrimp, oyster, tuna poke, cocktail sauce, mignonette, lemon

FOR THE TABLE

SOUPS & SIDE SALADS

SWEET CORN LOBSTER CHOWDER cup 10.95 bowl 14.95 <i>fresh lobster & crème fraiche</i>	GOLDEN BEET & STRAWBERRY SALAD 14.95 <i>arugula, baby kale, avocado, feta cheese, candied pecans, poppy seed vinaigrette</i>
FRENCH ONION SOUP cup 8.95 bowl 11.95	THE DINNER SALAD 10.95 <i>baby field greens, cherry tomatoes, cucumber, red onion, parmesan cheese, croutons & your choice of house-made dressing</i>
STEAKHOUSE CHILI cup 10.95 bowl 14.95 <i>cheddar, sour cream, tomato & chives</i>	BLT ICEBERG WEDGE 14.95 <i>smoked blue cheese, cherry tomato, pickled red onion, applewood-smoked bacon, boiled egg, blue cheese dressing</i>
CAESAR SALAD* 13.95 <i>romaine, shaved parmesan, soft boiled egg, house-made caesar dressing & herbed butter croutons</i>	

1000 Island, Balsamic Vinaigrette, Blue Cheese, Caesar, French, Lemon Citrus Vinaigrette, Poppy Seed, Ranch

ENTRÉE SALADS

SEAFOOD LOUIE 32.95 <i>lobster, shrimp, king crab, butter lettuce, avocado, cherry tomato, hard boiled egg, asparagus, hearts of palm, lemon mustard vinaigrette</i>
GRILLED STEAK SALAD* 24.95 <i>baby field greens, tomatoes, red onion, red peppers, smoked blue cheese & balsamic vinaigrette</i>

BURGERS & SANDWICHES

served with parmesan fries

CLASSIC BURGER* 18.95 <i>lettuce, tomato, onion - add cheese \$1 - add applewood-smoked bacon \$2</i>
WAGYU BURGER* 25.95 <i>Eden Valley Farms wagyu, arugula, gorgonzola, bacon jam, grilled red onion</i>
KNIFE AND FORK CHICKEN CLUB 17.95
PRIME RIB FRENCH DIP* 23.95

SIGNATURE PASTAS

FOUR CHEESE RAVIOLI 29.95 <i>pancetta, morel mushrooms, spring peas, kale pesto cream sauce</i>
MEI FUN NOODLES 25.95 <i>grilled shrimp, rice noodles, napa cabbage, mint, basil, cucumber, cashew & fish sauce vinaigrette</i>
WAGYU BEEF CHEEK PAPPARDELLE 32.95 <i>Eden Valley Farms wagyu, shallots, maitake mushrooms, truffle cream & shaved parmesan</i>

FEATURED WINE



PINOT NOIR
SAN LUIS OBISPO COAST
\$70 BOTTLE - \$20 GLASS
TASTING NOTES:
Enticing reds fruits, silky tannins, and baking spices
PAIRS WELL WITH:
Grilled and roasted red meats, mushrooms, big flavors



Accepting Reservations

BOOK YOUR NEXT EVENT OR LARGE GROUP IN OUR PRIVATE ROOM.
CONTACT US AT 952.567.2700 OR PBEDINAEVENTS@PARASOLE.COM



FILET MIGNON

hand-selected, 8 oz center-cut & naturally-aged for tenderness & flavor

FILET MIGNON*	53.95	BLUE CHEESE-CRUSTED FILET*	57.95
		<i>topped with a blue cheese crust</i>	
HORSERADISH-CRUSTED FILET*	57.95	FILET AMERICAN*	58.95
<i>topped with horseradish & toasted bread crumbs</i>		<i>topped with Tillamook cheddar & applewood-smoked bacon</i>	
MUSHROOM-CAPPED FILET*	57.95	FILET "OSCAR"*	66.95
<i>broiled with a mushroom & fresh herb crust</i>		<i>topped with a crab cake, asparagus & béarnaise</i>	

for the lighter appetite - try our PETITE FILET* 6 oz . . . 37.95

Steak Sauces & Enhancements

Sauces - Chimichurri • Béarnaise Sauce • Hollandaise • Marsala Mushroom • Shallot Demi • Signature Steak Sauce 3.95 each

Enhancements - Smoked Wagyu Bone Marrow Butter 9.95 • Garlic Herb Butter 4.95
Seared Sea Scallop (2) 19.95 • Smoked Pork Belly 16.95 • King Crab Oscar 32.95

PITTSBURGH BLUE PROPRIETARY STEAKS

AGED CHOICE SIRLOIN* 12 oz.	41.95	COWBOY RIBEYE* 22oz.	63.95
AGED RIBEYE* 16 oz	58.95	BONE-IN NEW YORK STRIP* 16 oz	55.95
BONE-IN TENDERLOIN* 14 oz.	69.95	PORTERHOUSE* 22 oz.	63.95

THE BUTCHER'S SAMPLER*

240.95

Chef's selection of our finest cuts of the evening, sliced and served with a variety of sauces, serves up to 4

Salt-Crusted Prime Rib*

Twenty-one day aged Midwestern Prime Rib, slowly roasted with sea salt

QUEEN'S CUT* (10 OZ) 43.95	KING'S CUT* (16 OZ) 51.95	KING'S MOTHER-IN-LAW'S CUT* (24 OZ) 58.95
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*served with au jus and horseradish sauce *served until we run out*

OTHER ENTRÉES

CHICKEN SCHNITZEL AL LIMONE.	31.95	WILD KING CRAB LEGS*	market price
<i>lemon caper sauce, arugula</i>		<i>red king crab, drawn butter, lemon</i>	
CEDAR PLANK ROASTED SALMON*	39.95	COLDWATER LOBSTER TAIL*	market price
<i>horseradish-parmesan crust, whole-grain mustard sauce</i>		<i>Canadian, drawn butter, lemon</i>	
PARMESAN CRUSTED WALLEYE*	36.95	SOY MISO GLAZED SEA BASS*	42.95
<i>lemon-dill butter sauce, arugula</i>		<i>sesame green beans, pickled ginger</i>	

All seafood offerings are also available simply broiled with fresh lemon & olive oil

TABLE-SIZED ACCESSORIES

Served family style 16.95 Available for one 12.95

PAN ROASTED MUSHROOMS	BROCCOLINI	GROWN-UP MAC & CHEESE
KUNG PAO CAULIFLOWER	BUFFALO BRUSSELS SPROUTS	GREEN BEANS AMANDINE
ASPARAGUS/HOLLANDAISE		BLISTERED SHISHITO PEPPERS

LOADED MASHED POTATOES

applewood-smoked bacon, sour cream, cheddar cheese & chives

SINGLE (serves 1-2) 12.95 LARGE (serves 3-4) 17.95

PARMESAN FRIES	9.95	HASH BROWNS	16.95
IDAHO ONE POUND BAKED	10.95	HASH BROWNS WITH ONION.	17.95
SWEET POTATO WAFFLE FRIES	11.95	HASH BROWNS BLUE STYLE	18.95
		<i>applewood-smoked bacon, tabasco, onion & blue cheese</i>	

STEAK ORDERING GUIDE

Pittsburgh Blue—Charred Black Outside, Cold & Red Center **Blue**—Cold, Red Center **Rare**—Very Red, Cool Center
Medium Rare—Red, Warm Center **Medium**—Pink, Hot Center **Medium Well**—Dull Pink Center **Well**—Cooked Throughout

PITTSBURGH BLUE SIGNATURE ITEMS

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. *Served raw or undercooked