


APPETIZERS FOR SHARING

SCALLOPS BENEDICT	19.95
<i>applewood-smoked bacon, hollandaise, brioche</i>	
 CALAMARI	15.95
<i>sweet peppers, lemon aioli</i>	
 BOURBON MAPLE GLAZED BACON	17.95
<i>sweet corn purée, spoonbread, jalapeños</i>	
COCONUT SHRIMP	16.95
<i>spicy ginger pineapple chutney</i>	
JUMBO SHRIMP COCKTAIL	19.95
<i>cocktail sauce & fresh horseradish</i>	

ENTRÉE SALADS

SEAFOOD COBB SALAD	21.95
<i>king crab, shrimp, avocado, tomato, hard boiled egg, chopped bacon & scallion with citrus-herb vinaigrette</i>	
GRILLED PRIME STEAK SALAD*	19.95
<i>baby field greens with tomatoes, red onion, red peppers, blue cheese & balsamic vinaigrette</i>	

SOUPS & SIDE SALADS

SWEET CORN LOBSTER CHOWDER CUP 8.95 . . BOWL 13.95	
<i>fresh lobster, jalapeno & creme fraiche</i>	
THE DINNER SALAD	8.95
<i>iceberg lettuce, cherry tomatoes, cucumber, red onion & your choice of housemade dressing</i>	
 BLT ICEBERG WEDGE	12.95
<i>crumbled blue cheese, tomato, scallion, applewood-smoked bacon with your choice of housemade dressing</i>	
CAESAR SALAD*	10.95
<i>romaine with classic Caesar dressing, shaved parmesan, soft boiled egg and herbed butter croutons</i>	

BURGERS & SANDWICHES

with hand-cut parmesan fries or a side salad

CLASSIC BURGER*	14.95
<i>add cheese \$1 add applewood-smoked bacon \$2</i>	
KNIFE AND FORK CHICKEN CLUB	14.95
PRIME RIB FRENCH DIP*	19.95

FILET MIGNON

hand-selected, center-cut and naturally-aged for tenderness and flavor

FILET MIGNON*	39.95	BLUE CHEESE CRUSTED FILET*	42.95
<i>topped with creamy horseradish & toasted bread crumbs</i>		<i>naturally aged with a blue cheese crust</i>	
HORSERADISH CRUSTED FILET*	42.95	FILET AMERICAN*	43.95
<i>broiled with a mushroom & fresh herb crust</i>		<i>topped with Tillamook cheddar & applewood-smoked bacon</i>	

for the lighter appetite - try our PETITE FILET* 30.95

Steak Sauces & Enhancements

Béarnaise Sauce • Hollandaise • Shallot Demi • Horseradish Cream 2.95 each

PITTSBURGH BLUE PROPRIETARY STEAKS

BONE-IN NY STRIP*	42.95	AGED RIBEYE*	44.95	PORTERHOUSE*	51.95
BONE-IN FILET*	59.95	COWBOY RIBEYE*	51.95	AGED SIRLOIN*	33.95

Herb Crusted Prime Rib*

Twenty-one day aged Midwest-Raised Prime Rib, slowly roasted under a mountain of seasoned salt

QUEEN'S CUT (10 OZ) 32.95	KING'S CUT (16 OZ) 39.95	KING'S MOTHER-IN-LAW'S CUT (24 OZ) 45.95
------------------------------	-----------------------------	---

Served with Au Jus & Horseradish Sauce
Served until we run out

OTHER ENTRÉES

OVEN ROASTED CHICKEN	24.95	PISTACHIO CRUSTED WALLEYE	32.95
<i>rosemary-lemon pan jus</i>		<i>lemon-dill butter sauce</i>	
CEDAR PLANK ROASTED SALMON*	33.95	CRAB LEGS	MARKET
<i>horseradish-parmesan crust, whole-grain mustard sauce</i>		<i>with drawn butter</i>	
WILD MUSHROOM RAVIOLI	21.95	SOY MISO GLAZED SEA BASS*	38.95
<i>mushroom-parmesan ravioli, spinach, roasted red pepper & balsamic reduction</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 13.95

Available for one 9.95

ASPARAGUS/HOLLANDAISE CREAMED SPINACH	PAN ROASTED MUSHROOMS CREAMED SWEET CORN	GROWN-UP MAC & CHEESE GREEN BEANS AMANDINE
--	---	---

LOADED MASHED POTATOES

Applewood-Smoked Bacon, Sour Cream, Cheddar Cheese, & Green Onions

SINGLE 9.95 (serves 1-2) LARGE 13.95 (serves 3-4)

HAND-CUT PARMESAN FRIES	6.95	HASH BROWNS	13.95
		HASH BROWNS WITH ONION	14.95
		 HASH BROWNS BLUE STYLE	15.95
		<i>applewood-smoked bacon, tabasco, onion, & blue cheese</i>	

DESSERT

Served Family Style

13.95

KEY LIME PIE
COCONUT TRES LECHES CAKE
NEW YORK CHEESECAKE
with strawberries . . . add \$2

PITTSBURGH BLUE BROWNIE

TOPPED WITH CARAMEL, HOT FUDGE & ICE CREAM
\$14.95

For Smaller Appetites

ONE SCOOP HOT FUDGE SUNDAE
5.95

CRÉME BRULÉE
7.95

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

In order to maintain quality benefit programs, Pittsburgh Blue adds a 4% employee benefits and safety and sanitation protocol service charge to our guest checks. This is not an employee gratuity.

*Please note: These items may be served raw or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

 Pittsburgh Blue Signature

WINES BY THE GLASS

REDS

	Glass	Bottle
PINOT NOIR		
Avalon (California, 2018)	\$11	\$37
Talbott 'Kali Hart' (Monterey, California, 2017)	\$15	\$51
Willakenzie Estate 'Gisele' (Yamhill-Carlton, Willamette Valley, Oregon, 2016)	\$19	\$67

BLEND

Joel Gott 'Washington Red' (Columbia Valley, Washington, 2016)	\$12	\$40
Quantum (Napa Valley, California, 2017)	\$21	\$74
The Prisoner (Napa Valley, California, 2018)	\$23	\$85

INTERESTING REDS

Boomtown, Merlot (Columbia Valley, Washington, 2018)	\$9	\$30
Conquista Oak Cask, Malbec (Mendoza, Argentina, 2018)	\$12	\$40
Seghesio 'Angela's Table', Zinfandel (Sonoma, California, 2018)	\$15	\$51

OLD WORLD

Luigi Giordano, Nebbiolo/Arneis (Langhe, Piemonte, 2018)	\$14	\$47
Chateau De Pez, St. Estephe Grand Vin (Bordeaux, France, 2014)	\$9	\$34

CABERNET

Round Hill (California, 2018)	\$10	\$34
Thurston Wolfe 'The Teacher' (Horse Heaven Hills, Washington, 2017)	\$17	\$57
Justin (Paso Robles, California, 2017)	\$19	\$67
Quilt (Napa Valley, California, 2017)	\$20	\$72
Pine Ridge (Napa Valley, California, 2016)	\$21	\$74

WHITES

BLANCS & PINOTS

	Glass	Bottle
Luccio, Pinot Grigio (Delle Venezie, Italy, 2018)	\$9	\$30
Sileni, Sauvignon Blanc (Marlborough, New Zealand, 2019)	\$12	\$40
Tribute, Sauvignon Blanc (Monterey, Central Coast, California, 2018)	\$14	\$47
Willamette Valley Vineyards, Pinot Gris (Willamette Valley, Oregon, 2018)	\$13	\$42

CHARDONNAY

Benziger (Sonoma, California, 2017)	\$10	\$34
Markham (Napa Valley, California, 2018)	\$16	\$53
Albert Bichot (Pouilly-Fuissé, Burgundy, 2017)	\$19	\$67

INTERESTING WHITES/ROSÉ

St. Gabriel, Riesling (Mosel, Germany, 2018)	\$11	\$37
Guilhem, Rosé (Languedoc, France, 2018)	\$12	\$40

BUBBLES

Portell Brut, Cava (Conca de Barberá, Spain)	\$12	\$44
La Marca, Prosecco (Veneto, Italy)	\$11	\$40
Scharffenberger, Brut Rosé (Mendocino, California)	\$15	\$56

HOUSE COCKTAILS

WHISKEY

PB OLD FASHIONED \$13
buffalo trace / turbinado syrup / angostura bitters / orange

A CLOCKWORK ORANGE \$13
maker's 46 / licor 43 / regans' orange bitters
house-made sweet & sour / caramelized orange

VODKA & RUM

ROSEMARY LEMON DROP \$13
citrus vodka / rosemary syrup / lemon

BLACKBERRY MOJITO MARTINI \$13
bacardi limon / fresh mint / lime / blackberry pureé

GIN

BASIL EXPOSITION. \$12
bombay dry / cocchi americano bianco / fresh basil / lemon

LOCAL VESPER \$13
vikre boreal juniper gin / du nord l'etoile vodka
fattersall americano lemon bitters

NEGRONI SOUR \$12
death's door / campari / st. agrestis amaro
egg white / lemon

AGAVE

BIGMOUTH STRIKES AGAIN \$12
grilled pineapple & jalapeno infused sauzu hornitos plata
grand marnier / lime / agave nectar / pineapple / cilantro

TEQUILA RICKEY. \$13
gran centenario plata / fresh lime / simple syrup

OTHER FINE SPIRITS

HIPS LIKE CINDERELLA \$12
elderflower liqueur / bubbles / crème de violette / lemon

WINES BY THE BOTTLE

REDS

PINOT NOIR

WILLAMETTE VALLEY			
ARCHERY SUMMIT	2017	\$80	
ST. INNOCENT 'TEMPERANCE HILL'	2015	\$88	

CALIFORNIA

MEIOMI	2017	\$48	
BELLE GLOS 'CLARK & TELEPHONE' Santa Barbara County	2017	\$89	

ZINFANDEL

SEGHESSIO Old Vine	Sonoma, California	2015	\$75
Rockpile	Sonoma, California	2016	\$100

MERLOT

MARKHAM	Napa Valley, California	2016	\$55
DUCKHORN	Napa Valley, California	2016	\$115

SYRAH/MALBEC

STAGS' LEAP WINERY ESTATE PETITE SIRAH	Napa Valley, California	2016	\$95
FELINO VIÑA COBOS MALBEC	Mendoza, Argentina	2018	\$51

MERITAGE/BLENDS

ORIN SWIFT PAPILLON Napa Valley, CA	2016	\$140
MACHETE Napa Valley, CA	2016	\$105
THE HESS COLLECTION 'LION TAMER' Napa Valley, California	2016	\$85
JUSTIN ISOSCELES Paso Robles, CA	2015	\$140
ISOSCELES RSV Paso Robles, CA	2012	\$265

CABERNET

NAPA VALLEY

FRANCISCAN	2017	\$70
CAYMUS Napa Valley	2018	\$170
PAUL HOBBS 'CROSSBARN'	2016	\$95
JOSEPH PHELPS	2016	\$135
STAG'S LEAP WINE CELLARS Artemis	2017	\$120

ALEXANDER VALLEY

FERRARI-CARANO	2016	\$85
----------------	------	------

ADDITIONAL SUPERB CABERNET

AUSTIN HOPE Paso Robles, California	2017	\$80
--	------	------

WHITES

CHARDONNAY

BLINDFOLD [BY THE PRISONER] California	2017	\$55
JORDAN Russian River Valley, California	2016	\$75
TREFETHEN Oak Knoll District - Napa Valley, California	2017	\$75
CAKEBREAD Napa Valley, California	2016	\$95

SAUVIGNON BLANC

MATANZAS CREEK Sonoma, California	2017	\$45
CAKEBREAD Napa Valley, California	2017	\$75

PINOT GRIS/GRIGIO

TERLATO Friuli, Italy	2016	\$48
AMITY PINOT BLANC Willamette Valley, Oregon	2016	\$40

RIESLING

CHATEAU STE. MICHELLE/ DR. LOOSEN 'EROICA' Columbia Valley, Washington	2015	\$42
---	------	------

CHAMPAGNE

VEUVE CLICQUOT Reims	N/V	\$125
VEUVE CLICQUOT, ROSÉ Reims	N/V	\$140

VINTAGES SUBJECT TO CHANGE

BEER & CIDER

DRAFT BEER

ABLE SUPERGIANT GOLDEN ALE	\$6
ANGRY ORCHARD ROSÉ	\$6.5
BELL'S TWO HEARTED	\$7.5
CASTLE DANGER CREAM ALE	\$6.5
COORS LIGHT	\$6
MODIST DREAMYARD	\$8
BENT PADDLE AMBER	\$7
LAGUNITAS IPA	\$7
SURLY FURIOUS	\$8
PRYES DUBLIN DRY STOUT (NITRO)	\$7.5
STEEL TOE SIZE 7	\$7
STELLA ARTOIS	\$8

BOTTLES

AMSTEL LIGHT	\$6
BLUE MOON	\$5.5
BUDWEISER	\$5.5
BUD LIGHT	\$5.5
CORONA	\$5.5
HEINEKEN	\$6
MICHELOB ULTRA	\$5.5
MILLER LITE	\$5.5
NEWCASTLE	\$6
BUCKLER [NON ALCOHOLIC]	\$5.5
DESCHUTES BLACK BUTTE PORTER	\$6

CRAFT BOTTLES & CANS

GUINNESS 16oz	\$7
PILSNER URQUELL 16.9oz	\$6.5
CRISPIN CIDER 16OZ	\$7
LIFT BRIDGE FARM GIRL 16oz	\$6.5
NEW BELGIUM FAT TIRE	\$5.5
SAMUEL ADAMS BOSTON LAGER	\$5.5
SUMMIT EPA	\$6
SURLY HELL 16oz	\$6.5
TOPPLING GOLIATH PSEUDOSUE 16oz	\$6.5
WHITE CLAW HARD SELTZER (MANGO, BLACK CHERRY)	\$6

DRIVING DRINKS \$6

BLACKBERRY LEMONITO

lemonade, mint, blackberry pureé, Sprite

MINT BASIL LIMEADE

fresh mint and basil, lime juice, simple syrup, soda

ROSEMARY GRAPEFRUIT SPARKLER

grapefruit juice, rosemary syrup, lemon, soda

NON-ALCOHOLIC

AQUA PANNA (STILL)

500ml - \$4.25
1 Liter - \$8

SAN PELLEGRINO (BUBBLES)

500ml - \$4.25
1 Liter - \$8

POMPELMO (GRAPEFRUIT)

\$3.25