

APPETIZERS FOR SHARING

WARM GARLIC BUTTER ROLLS	6.95	LAMB LOLLIPOPS*	24.95
<i>creole remoulade, chili oil</i>		<i>charbroiled rack of lamb, tomato-caper relish</i>	
KING CRAB CAKE	27.95	SEA SCALLOPS 'BENEDICT'*	26.95
<i>sweet corn purée, spoonbread, jalapeños</i>		<i>applewood-smoked bacon, hollandaise, brioche bread</i>	
CALAMARI	19.95	BEEF CARPACCIO WITH LOBSTER*	26.95
<i>sweet peppers, lemon aioli</i>		<i>shallot, crispy caper, parmesan, truffle oil, brioche</i>	
BOURBON MAPLE GLAZED BACON	21.95	THICK-CUT ONION RINGS	17.95
<i>sweet corn purée, spoonbread, jalapeños</i>		<i>truffle-honey mustard</i>	
JUMBO SHRIMP COCKTAIL	23.95	FRESH SHUCKED OYSTERS*	6 count 29.95/12 count 52.95
<i>cocktail sauce & fresh horseradish</i>		<i>cocktail sauce & mignonette</i>	
COCONUT SHRIMP	22.95		
<i>spicy ginger pineapple chutney</i>			

FOR THE TABLE

SEAFOOD TOWER*

cold-water lobster, Jonah crab claws, jumbo shrimp, oysters, tuna poke, cocktail sauce, mignonette, lemon

REGULAR: SERVES 2-3 - 150.95 | LARGE: SERVES 4-6 - 265.95

SOUPS & SIDE SALADS

SWEET CORN LOBSTER CHOWDER	cup 10.95 bowl 14.95	CAPRESE SALAD	15.95
<i>fresh lobster & crème fraîche</i>		<i>heirloom tomato, burrata, basil, arugula, aged balsamic, extra virgin olive oil</i>	
FRENCH ONION SOUP	cup 8.95 bowl 11.95	THE DINNER SALAD	11.95
STEAKHOUSE CHILI	cup 10.95 bowl 14.95	<i>baby field greens, cherry tomatoes, cucumber, red onion, parmesan cheese, croutons & your choice of house-made dressing</i>	
<i>cheddar, sour cream, tomato & chives</i>		BLT ICEBERG WEDGE	14.95
CAESAR SALAD*	13.95	<i>smoked blue cheese, cherry tomato, pickled red onion, applewood-smoked bacon, boiled egg, blue cheese dressing</i>	
<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, 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*	26.95
<i>6oz aged sirloin, baby field greens, tomatoes, red onion, red peppers, charred corn, cucumber, crispy tortilla, feta cheese, cilantro lime vinaigrette</i>	

BURGERS & SANDWICHES

served with frites

CLASSIC BURGER*	18.95
<i>lettuce, tomato, onion - add cheese \$1 - add applewood-smoked bacon \$2</i>	
WAGYU BURGER*	29.95
<i>Eden Valley Farms wagyu, arugula, gorgonzola, bacon jam, grilled red onion</i>	
PRIME RIB FRENCH DIP*	23.95
<i>slow roasted prime rib on a baguette with au jus</i>	
CRISPY HONEY CHICKEN SANDWICH	18.95
<i>seasoned chicken thigh, ciabatta, chipotle mayo, lettuce, tomato, pickled red onion</i>	
MAINE LOBSTER ROLL	34.95
<i>lemon mayo, split top roll</i>	

FEATURED WINE



MERLOT
YAKIMA VALLEY, WA.

\$70 BOTTLE - \$20 GLASS

TASTING NOTES:

Rich oak, cocoa, and fig unfurl into floral, cherry, beet, and spice notes that glide over a velvety, lingering mid-palate

PAIRS WELL WITH:

Grilled and roasted red meats, mushrooms, big flavors



TWO MOUNTAIN

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*	58.95	BLUE CHEESE-CRUSTED FILET*	62.95
		<i>topped with a blue cheese crust</i>	
HORSERADISH-CRUSTED FILET*	64.95	FILET AMERICAN*	65.95
		<i>topped with Tillamook cheddar & applewood-smoked bacon</i>	
MUSHROOM-CAPPED FILET*	64.95	FILET "OSCAR"*	71.95
		<i>topped with a crab cake, asparagus & béarnaise</i>	

for the lighter appetite - try our PETITE FILET* 6 oz . . . 40.95

Enhancements

Smoked Wagyu Bone Marrow Butter 9.95 • Smoked Pork Belly 16.95 • Grilled Shrimp 5.95 each
Seared Sea Scallop (2) 19.95 • 6oz Lobster Tail 32.95 • King Crab Oscar 32.95

Steak Sauces

Garlic Herb Butter • Chimichurri • Béarnaise Sauce • Brandy Peppercorn • Marsala Mushroom • Shallot Demi • Signature Steak Sauce
4.95 each

PITTSBURGH BLUE PROPRIETARY STEAKS

AGED CHOICE SIRLOIN* 12 oz.	43.95	COWBOY RIBEYE* 22oz.	66.95
AGED RIBEYE* 16 oz	62.95	BONE-IN NEW YORK STRIP* 16 oz	58.95
BONE-IN TENDERLOIN* 14 oz.	73.95	PORTERHOUSE* 22 oz.	66.95

FOR THE TABLE

THE BUTCHER'S SAMPLER*

SERVES 4-6 - 254.95

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

Salt-Crusted Prime Rib*

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

QUEEN'S CUT* (10 OZ) 45.95	KING'S CUT* (16 OZ) 53.95	KING'S MOTHER-IN-LAW'S CUT* (24 OZ) 60.95
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*served with au jus and horseradish sauce *served until we run out*

OTHER ENTRÉES

CHICKEN MILANESE AL LIMONE	31.95	COLDWATER LOBSTER TAIL*	market price
		<i>Canadian, drawn butter, lemon</i>	
WAGYU BEEF CHEEK PAPPARDELLE PASTA	32.95	BLUE CRAB STUFFED SHRIMP	42.95
		<i>lump crab, parmesan, charred lemon, herb shallot butter</i>	
PARMESAN CRUSTED WALLEYE*	36.95	SOY MISO GLAZED SEA BASS*	42.95
		<i>sesame green beans, pickled ginger</i>	
		CEDAR PLANK ROASTED SALMON*	39.95
		<i>horseradish-parmesan crust, whole-grain mustard sauce</i>	

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

TABLE-SIZED ACCESSORIES

Served family style 18.95 Available for one 13.95

PAN ROASTED MUSHROOMS	GROWN-UP MAC & CHEESE	BROCCOLINI
KUNG PAO CAULIFLOWER	<i>add lobster - 13.95</i>	GREEN BEANS AMANDINE
ASPARAGUS/HOLLANDAISE	ESQUITES (CHARRED STREET CORN)	BUFFALO BRUSSELS SPROUTS

LOADED MASHED POTATOES

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

SINGLE (serves 1-2) 13.95 LARGE (serves 3-4) 18.95

FRITES	9.95	HASH BROWNS	16.95
		<i>bearnaise sauce</i>	
IDAHO ONE POUND BAKED	10.95	HASH BROWNS WITH ONION.	17.95
		<i>with all the fixins</i>	
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