

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 peppers, lemon aioli</i>		<i>applewood-smoked bacon, hollandaise, brioche bread</i>	
CALAMARI	19.95	BEEF CARPACCIO WITH LOBSTER*	26.95
<i>sweet corn purée, spoonbread, jalapeños</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	24.95	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	12.95
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*	14.95	<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*	24.95
<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



**SAUVIGNON BLANC
NORTH COAST, CA.
\$70 BOTTLE - \$20 GLASS**

TASTING NOTES:
Aromas of fresh sweet citrus, grapefruit, and vibrant melon with notes of green pear, freshly cut hay, and stony minerality.

PAIRS WELL WITH:
Oysters, fish, shellfish and chicken.

Cakebread
Cellars



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	PARMESAN CRUSTED WALLEYE*	36.95
		<i>lemon-dill butter sauce, arugula</i>	
CEDAR PLANK ROASTED SALMON*	39.95	SOY MISO GLAZED SEA BASS*	42.95
		<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 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	17.95
		<i>bearnaise sauce</i>	
IDAHO ONE POUND BAKED	10.95	HASH BROWNS WITH ONION	18.95
		<i>with all the fixins</i>	
SWEET POTATO WAFFLE FRIES	11.95	HASH BROWNS BLUE STYLE	19.95
		<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