

## SHARED PLATES

### *Fresh Shucked Oysters\**

half dozen oysters, cocktail sauce & mignonette  
market

<p><b>THICK CUT ONION RINGS</b> . . . . . <b>14.95</b> <i>truffle honey mustard</i></p> <p><b>COCONUT SHRIMP</b> . . . . . <b>17.95</b> <i>spicy homemade pineapple chutney</i></p> <p><b>CALAMARI</b> . . . . . <b>16.95</b> <i>sweet peppers, lemon aioli</i></p>	<p><b>BOURBON-MAPLE GLAZED BACON</b> . . . . . <b>18.95</b> <i>sweet corn puree, spoonbread, jalapenos</i></p> <p><b>SCALLOPS BENEDICT*</b> . . . . . <b>19.95</b> <i>applewood-smoked bacon, hollandaise, brioche</i></p> <p><b>JUMBO SHRIMP COCKTAIL</b> . . . . . <b>19.95</b> <i>with fresh grated horseradish, cocktail sauce</i></p>
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## SOUPS & SALADS

<p><b>FRENCH ONION SOUP</b> . . . CUP <b>6.95</b> . . CROCK <b>9.95</b></p> <p><b>LOBSTER CHOWDER</b> . . . . . <b>BOWL 13.95</b> <i>sweet corn-lobster chowder with fresh lobster &amp; crème fraîche</i></p> <p><b>CAESAR SALAD*</b> . . . . . <b>10.95</b> <i>romaine with shaved parmesan, soft boiled egg &amp; croutons</i></p> <p><b>THE DINNER SALAD</b> . . . . . <b>9.95</b> <i>iceberg lettuce, cherry tomato, cucumber, red onion</i></p> <p><b>SPINACH AND GOAT CHEESE SALAD</b> . . . . . <b>11.95</b> <i>spinach, strawberries, goat cheese, spiced pecans, poppy seed vinaigrette</i></p>	<p><b>ROASTED BEET AND BURRATA SALAD</b> . . . . . <b>12.95</b> <i>roasted golden &amp; ruby red beets with creamy mozzarella, toasted pistachios, arugula, herb-champagne vinaigrette</i></p> <p><b>BLT ICEBERG WEDGE</b> . . . . . <b>12.95</b> <i>crumbled blue cheese, ripe tomato &amp; bacon, with your choice of house-made dressings</i></p> <p><b>SEAFOOD COBB SALAD</b> . . . . . <b>21.95</b> <i>king crab, shrimp, avocado, tomato, hard boiled egg, chopped bacon &amp; scallion with citrus vinaigrette</i></p> <p><b>GRILLED STEAK SALAD*</b> . . . . . <b>19.95</b> <i>baby field greens with tomatoes, red onion, red peppers, blue cheese and balsamic vinaigrette</i></p>
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*Dressing Choices: French, Buttermilk Ranch, Blue Cheese, Poppy seed, Champagne Vinaigrette, Balsamic Vinaigrette, Caesar, Thousand Island or Citrus Vinaigrette*

## BURGERS & SANDWICHES

served with choice of a small field green salad, parmesan fries, or coleslaw  
substitute sweet potato waffle fries \$2.95

<p><b>THE CLASSIC BURGER*</b> . . . . . <b>15.95</b></p> <p><b>BLUE CHEESE BURGER*</b> . . . . . <b>16.95</b> <i>aged Wisconsin blue cheese</i></p> <p><b>BACON &amp; CHEDDAR BURGER*</b> . . . . . <b>17.95</b> <i>smokehouse bacon, aged cheddar</i></p> <p><b>PATTY MELT*</b> . . . . . <b>16.95</b> <i>sauteed onions &amp; swiss on marble rye</i></p> <p><b>TURKEY BURGER</b> . . . . . <b>16.95</b> <i>avocado, lemon mayo, lettuce, tomato, onion</i></p> <p><b>PRIME RIB FRENCH DIP*</b> . . . . . <b>19.95</b> <i>slow roasted prime rib on sourdough baguette with au jus</i></p> <p><b>KNIFE &amp; FORK CHICKEN CLUB</b> . . . . . <b>15.95</b> <i>grilled chicken, avocado, lettuce, tomato &amp; smoked bacon</i></p>	<p><b>THE BLUE REUBEN</b> . . . . . half <b>9.95</b> /full <b>15.95</b> <i>12 hour braised with sauerkraut &amp; 1000 Island dressing</i></p> <p><b>TURKEY CLUB</b> . . . . . half <b>10.95</b>/full <b>16.95</b> <i>shaved turkey breast, ham, bacon, lettuce, tomato, mayo on toasted multigrain</i></p> <p><b>THE BLUE RACHEL</b> . . . . . half <b>9.95</b>/full <b>15.95</b> <i>turkey breast with sauerkraut &amp; 1000 Island dressing</i></p> <p><b>APPLEWOOD SMOKED B.L.A.T</b> . . . . . half <b>9.95</b>/full <b>15.95</b> <i>smokehouse bacon with lettuce, mayo, tomato &amp; avocado on toasted multigrain</i></p> <p><b>CHICKEN SALAD</b> . . . . . half <b>9.95</b>/full <b>15.95</b> <i>dill chicken salad, green leaf lettuce &amp; tomato on multigrain</i></p> <p><b>HOT HAM AND CHEESE</b> . . . . . half <b>9.95</b>/full <b>15.95</b> <i>aged American cheese, shaved Beeler's ham &amp; truffle honey mustard on brioche</i></p>
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## RIGHT SIZED ENTRÉES

<b>COFFEE CRUSTED SIRLOIN*</b> . . . . .	<b>17.95</b>
<i>espresso crusted aged top sirloin, caramelized shallot demi &amp; mashed potatoes</i>	
<b>LOBSTER MAC &amp; CHEESE</b> . . . . .	<b>19.95</b>
<i>house-made cheese sauce, cavatappi pasta &amp; lobster</i>	
<b>HALFSTEAK*</b> . . . . .	<b>17.95</b>
<i>aged top sirloin served with hand cut parmesan fries &amp; bearnaise sauce</i>	
<b>PISTACHIO CRUSTED WALLEYE</b> . . . . .	<b>17.95</b>
<i>with lemon-dill beurre butter sauce, broccoli &amp; mashed potatoes</i>	
<b>MUSHROOM RAVIOLI</b> . . . . .	<b>15.95</b>
<i>mushroom-parmesan ravioli, spinach, roasted red peppers &amp; balsamic reduction</i>	
<b>GRILLED SALMON*</b> . . . . .	<b>21.95</b>
<i>asparagus &amp; mustard butter sauce</i>	
<b>PETITE FILET*</b> . . . . .	<b>31.95</b>

\*DINNER MENU AVAILABLE UPON REQUEST\*

*In order to maintain quality benefits programs, Pittsburgh Blue adds a 5% employee benefits and safety and sanitation protocol service charge to our guest check. This is not an employee gratuity.*

\* there is a risk associated with consuming raw seafood or any other raw protein.