

APPETIZERS FOR SHARING


CALAMARI	19.95
<i>giardiniera, lemon aioli</i>	
JUMBO SHRIMP COCKTAIL	23.95
<i>cocktail sauce & fresh horseradish</i>	
 BOURBON MAPLE GLAZED BACON	21.95
<i>sweet corn purée, spoonbread, jalapeños</i>	
SEA SCALLOPS 'BENEDICT'*	26.95
<i>applewood-smoked bacon, hollandaise, brioche bread</i>	
STUFFED MUSHROOMS	18.95
<i>andouille, blue cheese, herb shallot butter</i>	
 COCONUT SHRIMP	21.95
<i>spicy ginger pineapple chutney</i>	


THICK-CUT ONION RINGS	17.95
<i>green goddess</i>	
JUMBO LUMP CRAB CAKES	19.95
<i>sweet corn puree, heirloom tomato relish</i>	
STEAKHOUSE WINGS	18.95
<i>buffalo, dry rub, or honey BBQ sauce with blue cheese dressing</i>	
BUFFALO SHRIMP	23.95
<i>house-made buffalo sauce, Blue cheese dressing</i>	
FRESH SHUCKED OYSTERS*	6 count 29.95/12 count 52.95
<i>cocktail sauce & mignonette</i>	

Seafood Towers

 ROASTED	SINGLE 130 DOUBLE 250	CHILLED
<i>king crab, scallops, shrimp, lobster, littleneck clams, roasted garlic-chili butter</i>		<i>king crab, oysters, shrimp, lobster, cocktail sauce, mignonette, tabasco, lemon</i>

SOUPS & SIDE SALADS

SWEET CORN LOBSTER CHOWDER	cup 10.95 bowl 14.95
<i>fresh lobster & crème fraiche</i>	
FRENCH ONION SOUP	cup 8.95 bowl 11.95
STEAKHOUSE CHILI	cup 10.95 bowl 14.95
<i>cheddar, sour cream & chives</i>	
CAESAR SALAD*	13.95 
<i>romaine, shaved parmesan, soft boiled egg, house-made caesar dressing & herbed butter croutons</i>	
CHOPPED SALAD*	12.95
<i>blue cheese crumbles, carrot, asparagus, raisin, bacon, marcona almond, cherry tomato, green goddess dressing</i>	

SPINACH SALAD	12.95
<i>cherry tomatoes, avocado, hard boiled egg, pickled shallots, candied pecans, warm bacon vinaigrette</i>	
MIXED GREEN SALAD	10.95
<i>mixed greens, cherry tomato, cucumber, red onion, parmesan, croutons, choice of dressing</i>	
 BLT ICEBERG WEDGE	14.95
<i>smoked blue cheese, cherry tomato, applewood-smoked bacon, hard boiled egg, pickled shallots, blue cheese dressing</i>	


French, Ranch, Blue Cheese, Bacon Vinaigrette, Hazelnut Vinaigrette
Balsamic Vinaigrette, Caesar, Thousand Island, Green Goddess

ENTRÉE SALADS


SEAFOOD LOUIE	29.95
<i>shrimp, king crab, lobster, bibb lettuce, hard-boiled egg, cherry tomato, hearts of palm, avocado, blanched asparagus, 1,000 island dressing</i>	
GRILLED STEAK SALAD*	25.95
<i>baby field greens, roasted butternut squash, smoked blue cheese, pine nuts, raisins, pomegranate seeds, hazelnut vinaigrette</i>	

BURGERS & SANDWICHES

served with parmesan fries

CLASSIC BURGER*	18.95
<i>lettuce, tomato, onion - add cheese \$2 - add applewood-smoked bacon \$2</i>	
WAGYU BURGER*	27.95
<i>pretzel bun, smoked gouda, sauteed mushrooms & onions, jalapeno, tarragon aioli</i>	
KNIFE & FORK CHICKEN CLUB	17.95
 PRIME RIB FRENCH DIP*	23.95

SIGNATURE PASTAS

WILD MUSHROOM RAVIOLI	23.95
<i>mushroom-parmesan ravioli, spinach, roasted red pepper & balsamic reduction</i>	
BASIL PESTO FETTUCCINE	23.95
<i>heirloom cherry tomato relish, parmigiano reggiano, micro basil</i>	
 WAGYU BEEF CHEEK PAPPARDELLE	32.95
<i>Rosewood farms wagyu, shallots, maitake mushrooms, truffle cream, shaved parmesan</i>	

FEATURED WINE



CHAPPELLET

BLENDED FROM TRADITIONAL
BORDEAUX VARIETALS

\$70 BOTTLE - \$20 GLASS

TASTING NOTES:

Deeply textured and luscious Bordeaux blend layered with ripe cherry, blackberry, and plum with notes of coffee and chocolate

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 763.416.2663 OR PBMGEVENTS@PARASOLE.COM



FILET MIGNON

hand-selected, 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 tillamook cheddar & applewood-smoked bacon</i>	
MUSHROOM-CAPPED FILET*	57.95	FILET "OSCAR"*	66.95
		<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 3.95 each - Bearnaise | Brandy peppercorn | Horseradish Cream | Shallot Demi | Chimichurri | Signature steak sauce

Enhancements - 6oz Lobster Tail - 28.95 | King Crab Oscar - 32.95 | Black Truffle Bone Marrow Butter - 9.95
Garlic-Herb Butter - 4.95 | Crab Stuffed Shrimp - 15.95

PITTSBURGH BLUE PROPRIETARY STEAKS

AGED CHOICE SIRLOIN* 12 oz.	41.95	COWBOY RIBEYE* 22 oz	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*

MARKET PRICE

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 & herbs

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

*served with au jus and horseradish sauce *served until we run out*

OTHER ENTRÉES

CHICKEN SCHNITZEL AL LIMONE.	29.95	KING CRAB LEGS*	125.95
<i>oregano breading, honey-yogurt salad, lemon-caper sauce</i>		<i>red king crab, drawn butter, lemon</i>	
CEDAR PLANK ROASTED SALMON*	39.95	LOBSTER TAIL*	125.95
<i>horseradish-parmesan crust, whole-grain mustard sauce</i>		<i>canadian cold water, drawn butter</i>	
PISTACHIO CRUSTED WALLEYE*	36.95	SOY MISO GLAZED SEA BASS*	42.95
<i>lemon-dill butter sauce</i>		<i>sesame green beans, pickled ginger</i>	
		CRAB STUFFED SHRIMP*	42.95
		<i>Jumbo lump crab & parmesan filling, charred lemon, herb shallot butter</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

ASPARAGUS/HOLLANDAISE
HARISSA CAULIFLOWER
RED CURRY BROCCOLINI

GROWN-UP MAC & CHEESE WITH BACON
GREEN BEANS AMANDINE
BLISTERED SHISHITO PEPPERS

PAN ROASTED MUSHROOMS
BRUSSELS SPROUTS

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
		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