

## APPETIZERS FOR SHARING

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| <b>CALAMARI</b> . . . . . 19.95<br><i>sweet peppers, lemon aioli</i>                                | <b>COCONUT SHRIMP</b> . . . . . 21.95<br><i>spicy ginger pineapple chutney</i>                               |
| <b>BOURBON MAPLE GLAZED BACON</b> . . . . . 21.95<br><i>sweet corn purée, spoonbread, jalapeños</i> | <b>JUMBO SHRIMP COCKTAIL</b> . . . . . 22.95<br><i>cocktail sauce &amp; fresh horseradish</i>                |
| <b>JUMBO LUMP CRAB CAKE</b> . . . . . 18.95<br><i>herb aioli</i>                                    | <b>SEA SCALLOPS 'BENEDICT'*</b> . . . . . 26.95<br><i>applewood-smoked bacon, hollandaise, brioche bread</i> |
| <b>LAMB POPS</b> . . . . . 18.95<br><i>lemon-pepper crust, chimichurri</i>                          |  |

## SOUPS & SIDE SALADS

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| <b>SWEET CORN LOBSTER CHOWDER</b> . . . . . CUP 10.95 . . . BOWL 14.95<br><i>fresh lobster, sliced jalapeños &amp; crème fraiche</i>                                   |
| <b>STEAKHOUSE CHILI</b> . . . . . CUP 10.95 . . . BOWL 14.95<br><i>crema, pickled red onion, micro cilantro</i>  |
| <b>FRENCH ONION SOUP</b> . . . . . CROCK 13.95   |
| <b>CAESAR SALAD*</b> . . . . . 12.95<br><i>romaine, shaved parmesan, soft boiled egg, house-made caesar dressing &amp; herbed butter croutons</i>                      |
| <b>MIXED GREEN SALAD.</b> . . . . . 10.95<br><i>mixed greens, cherry tomato, cucumber, red onion, parmesan, croutons, choice of dressing</i>                           |
| <b>SPINACH SALAD</b> . . . . . 12.95<br><i>bacon crumble, goat cheese, candied pecans, apple, dried-cranberries, red onion, maple-cider vinaigrette</i>                |
| <b>BLT ICEBERG WEDGE</b> . . . . . 14.95<br><i>smoked blue cheese, cherry tomato, applewood-smoked bacon, hard boiled egg, pickled red onion, blue cheese dressing</i> |

*Ranch, Blue cheese, Balsamic Vinaigrette, Caesar, Lemon Mustard Vinaigrette, Herb Champagne Vinaigrette, 1000 Island, French*

## ENTRÉE SALADS

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| <b>SEAFOOD LOUIE</b> . . . . . 29.95<br><i>shrimp, king crab, lobster, bibb lettuce, hard-boiled egg, cherry tomato, hearts of palm, avocado, blanched asparagus, 1,000 island dressing</i>     |
| <b>GRILLED STEAK SALAD*</b> . . . . . 22.95<br><i>baby field greens, tomatoes, red onion, red peppers, blue cheese &amp; balsamic vinaigrette</i>   |
| <b>ROASTED BEET &amp; BURRATA SALAD*</b> . . . . . 14.95<br><i>roasted golden &amp; ruby red beets, creamy burrata cheese, arugula, hazelnuts, herb-champagne vinaigrette, balsamic drizzle</i> |

## BURGERS & SANDWICHES

served with hand-cut parmesan fries

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| <b>CLASSIC BURGER*</b> . . . . . 17.95<br><i>lettuce, tomato, onion - add cheese \$1 - add applewood-smoked bacon \$2</i> |
| <b>FELLERS WAGYU BURGER*</b> . . . . . 22.95<br><i>Chef's special, ask your server for details</i>                        |
| <b>KNIFE AND FORK CHICKEN CLUB</b> . . . . . 16.95  |
| <b>PRIME RIB FRENCH DIP*</b> . . . . . 22.95  |

## SIGNATURE PASTAS

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| <b>WAGYU PAPPARDELLE</b> . . . . . 28.95<br><i>wagyu ragu, bone marrow, fresh parmesan</i>   |
| <b>SEAFOOD LINGUINI.</b> . . . . . 26.95<br><i>shrimp, scallops, tomato, asparagus, white wine, compound butter, fresh parmesan</i>                  |
| <b>WILD MUSHROOM RAVIOLI</b> . . . . . 23.95<br><i>mushroom ravioli, spinach, roasted red pepper, oyster mushrooms, balsamic reduction, 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 ONE OF OUR PRIVATE ROOMS.**  
CONTACT US AT 507.361.2560 OR PBROCHESTEREVENTS@PARASOLE.COM



# FILET MIGNON

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

|   |       |   |       |
|---|-------|---|-------|
| FILET MIGNON* . . . . .   | 52.95 | BLUE CHEESE-CRUSTED FILET* . . . . .                              | 56.95 |
|   |       | <i>topped with a blue cheese crust</i>                            |       |
| HORSERADISH-CRUSTED FILET* . . . . .  | 56.95 | FILET AMERICAN* . . . . .   | 56.95 |
| <i>topped with horseradish, applewood-smoked bacon &amp; toasted bread crumbs</i> |       | <i>topped with tillamook cheddar &amp; applewood-smoked bacon</i> |       |
| MUSHROOM-CAPPED FILET* . . . . .  | 56.95 | FILET "OSCAR"* . . . . .  | 65.95 |
| <i>broiled with a mushroom &amp; fresh herb crust</i>                             |       | <i>topped with a lump crab cake, asparagus &amp; béarnaise</i>    |       |
| <i>for the lighter appetite - try our</i> PETITE FILET* . . . . . 36.95           |       |   |       |

## Steak Sauces & Enhancements

Béarnaise Sauce • Blue Cheese Sauce • Horseradish Cream • Chimichurri 3.95 each

Thick-cut Bacon add 2.95 • Nueske's Bacon add 3.95 • Fried Eggs\* add 2.00 • Canoe of Bone Marrow add 8.95

## PITTSBURGH BLUE PROPRIETARY STEAKS

|                                |       |                                   |       |
|--------------------------------|-------|-----------------------------------|-------|
| AGED CHOICE SIRLOIN* . . . . . | 39.95 | COWBOY RIBEYE* . . . . .          | 62.95 |
| AGED RIBEYE* . . . . .         | 56.95 | BONE-IN NEW YORK STRIP* . . . . . | 54.95 |
| BONE-IN TENDERLOIN* . . . . .  | 68.95 | PORTERHOUSE* . . . . .            | 62.95 |

## Salt-Crusted Prime Rib\*

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

|                               |                              |  |
|-------------------------------|------------------------------|--|
| QUEEN'S CUT*<br>(10 OZ) 42.95 | KING'S CUT*<br>(16 OZ) 50.95 | KING'S MOTHER-IN-LAW'S CUT*<br>(24 OZ) 57.95 |
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*served with au jus and horseradish sauce \*served until we run out*

## OTHER ENTRÉES

|  |       |   |        |
|--|-------|---|--------|
| OVEN-ROASTED CHICKEN . . . . .                               | 28.95 | PISTACHIO CRUSTED WALLEYE* . . . . .  | 36.95  |
| <i>rosemary-lemon pan jus</i>                                |       | <i>lemon-dill butter sauce</i>  |        |
| CEDAR PLANK ROASTED SALMON* . . . . .                        | 39.95 | CRAB LEGS* . . . . .  | 129.95 |
| <i>horseradish-parmesan crust, whole-grain mustard sauce</i> |       | <i>with drawn butter</i>  |        |
|  |       |  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 15.95 Available for one 12.95*

|                       |                         |                         |
|-----------------------|-------------------------|-------------------------|
| PAN ROASTED MUSHROOMS | BROCCOLI & CHEESE SAUCE | GROWN-UP MAC & CHEESE   |
| CREAMED SWEET CORN    | HONEY GLAZED CARROTS    | <i>add lobster \$5</i>  |
| ASPARAGUS/HOLLANDAISE | CREAMED SPINACH         | GREEN BEANS AMANDINE    |
|                       |                         | BUFFALO BRUSSEL SPROUTS |

## LOADED MASHED POTATOES

*applewood-smoked bacon, sour cream, cheddar cheese & chives*  
SINGLE (serves 1-2) 12.95 LARGE (serves 3-4) 17.95

|   |       |   |       |
|---|-------|---|-------|
| HAND-CUT PARMESAN FRIES. . . . .  | 11.95 | HASH BROWNS . . . . .   | 16.95 |
| ONE POUND BAKED POTATO. . . . .   | 10.95 | HASH BROWNS WITH ONION. . . . .   | 17.95 |
| <i>loaded applewood-smoked bacon, cheddar cheese, sour cream &amp; chives</i> |       |  HASH BROWNS BLUE STYLE. . . . . | 18.95 |
|   |       | <i>applewood-smoked bacon, tabasco, onion &amp; 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 foodborne illness. \*Served raw or undercooked