

APPETIZERS FOR SHARING

WARM PULL APART ROLLS 4.95 <i>with garlic butter</i>	COCONUT SHRIMP 21.95 <i>spicy ginger pineapple chutney</i>
CALAMARI 19.95 <i>sweet peppers, lemon aioli</i>	JUMBO SHRIMP COCKTAIL 22.95 <i>cocktail sauce & fresh horseradish</i>
 BOURBON MAPLE GLAZED BACON 21.95 <i>sweet corn purée, spoonbread, jalapeños</i>	LAMB POPS 18.95 <i>lemon-pepper crust, chimichurri</i>
JUMBO LUMP CRAB CAKE 18.95 <i>herb aioli</i>	 SEA SCALLOPS 'BENEDICT'* 26.95 <i>applewood-smoked bacon, hollandaise, brioche bread</i>

SOUPS & SIDE SALADS

SWEET CORN LOBSTER CHOWDER CUP 10.95 . . . BOWL 14.95 <i>fresh lobster, sliced jalapeños & crème fraiche</i>	
 STEAKHOUSE CHILI CUP 10.95 . . . BOWL 14.95 <i>crema, pickled red onion, micro cilantro</i>	
FRENCH ONION SOUP CROCK 13.95	
CAESAR SALAD* 12.95 <i>romaine, shaved parmesan, soft boiled egg, house-made caesar dressing& herbed butter croutons</i>	
MIXED GREEN SALAD. 10.95 <i>mixed greens, cherry tomato, cucumber, red onion, parmesan, croutons, choice of dressing</i>	
SPINACH SALAD 12.95 <i>Chef's seasonal selection, ask your server for details</i>	
BLT ICEBERG WEDGE 14.95 <i>smoked blue cheese, cherry tomato, applewood-smoked bacon, hard boiled egg, pickled red onion, blue cheese dressing</i>	
<i>Ranch, Blue cheese, Balsamic Vinaigrette, Caesar, Lemon Mustard Vinaigrette, Herb Champagne Vinaigrette, 1000 Island, French</i>	

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* 22.95 <i>baby field greens, tomatoes, red onion, red peppers, blue cheese & balsamic vinaigrette</i>	
ROASTED BEET & BURRATA SALAD* 14.95 <i>roasted golden & ruby red beets, creamy burrata cheese, arugula, hazelnuts, herb-champagne vinaigrette, balsamic drizzle</i>	

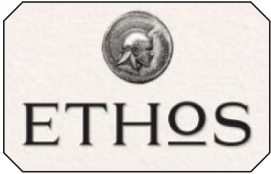
BURGERS & SANDWICHES

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

SIGNATURE PASTAS

 WAGYU PAPPARDELLE 28.95 <i>wagyu ragu, bone marrow, fresh parmesan</i>	
SEAFOOD LINGUINI. 26.95 <i>shrimp, scallops, tomato, asparagus, white wine, compound butter, fresh parmesan</i>	
WILD MUSHROOM RAVIOLI 23.95 <i>mushroom ravioli, spinach, roasted red pepper, oyster mushrooms, balsamic reduction, parmesan</i>	

FEATURED WINE



CABERNET SAUVIGNON - COLUMBIA VALLEY

\$70 BOTTLE - \$20 GLASS

TASTING NOTES:
blackberry, plum, chocolate and baking spice, full-bodied with rich fruit flavors

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*	54.95	BLUE CHEESE-CRUSTED FILET*	58.95
		<i>topped with a blue cheese crust</i>	
HORSERADISH-CRUSTED FILET*	58.95	FILET AMERICAN*	58.95
<i>topped with horseradish, applewood-smoked bacon & toasted bread crumbs</i>		<i>topped with tillamook cheddar & applewood-smoked bacon</i>	
MUSHROOM-CAPPED FILET*	58.95	FILET "OSCAR"*	67.95
<i>broiled with a mushroom & fresh herb crust</i>		<i>topped with a lump crab cake, asparagus & béarnaise</i>	
<i>for the lighter appetite - try our</i> PETITE FILET* 38.95			

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*	41.95	COWBOY RIBEYE*.	64.95
AGED RIBEYE*.	58.95	BONE-IN NEW YORK STRIP*.	56.95
BONE-IN TENDERLOIN*	70.95	PORTERHOUSE*	64.95

Salt-Crusted Prime Rib*

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

QUEEN’S CUT* (10 OZ) 44.95	KING’S CUT* (16 OZ) 52.95	KING’S MOTHER-IN-LAW’S CUT* (24 OZ) 59.95
<i>served with au jus and horseradish sauce *served until we run out</i>		

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*	market
<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 & chives</i>		 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 foodborne illness. *Served raw or undercooked