

PITTSBURGH BLUE

STEAKHOUSE

In-Room Dining Menu

TO ORDER, DIAL: 1315 - SERVED DAILY FROM 4-8PM

ENTREES

served with roasted potatoes and vegetable of the day

FILET MIGNON

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

FILET MIGNON*	49.95	BLUE CHEESE-CRUSTED FILET*	52.95
HORSERADISH-CRUSTED FILET*	52.95	FILET AMERICAN*	53.95
<i>topped with horseradish, applewood-smoked bacon & toasted bread crumbs</i>		<i>topped with tillamook sharp cheddar & applewood-smoked bacon</i>	
MUSHROOM-CAPPED FILET*	52.95	PETITE FILET*	40.95
<i>topped with a button mushroom & fresh herb crust</i>			
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BONE-IN NEW YORK STRIP*	52.95	COWBOY RIBEYE*	61.95
BONE-IN FILET*	69.95	PORTERHOUSE*	61.95
AGED RIBEYE*	54.95	AGED SIRLOIN*	48.95
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CHAR-BROILED SALMON*	43.95	GRILLED CHICKEN*	24.95

SOUPS & SALADS

DINNER SALAD	8.95
CAESAR SALAD*	10.95
<i>add chicken 5.95 add salmon 11.95 add half-steak 14.95</i>	
STEAKHOUSE CHILI	CUP 6.95 BOWL 9.95
LOBSTER CORN CHOWDER	CUP 8.95 BOWL 13.95

BURGERS & SANDWICHES

served with choice of parmesan fries, fruit or side salad

CLASSIC BURGER*	14.95
<i>add cheese \$1 add bacon \$2</i>	
KNIFE & FORK CHICKEN CLUB	14.95
PRIME RIB FRENCH DIP*	19.95

APPETIZERS

SHRIMP COCKTAIL	19.95
COCONUT SHRIMP	16.95
BOURBON MAPLE GLAZED BACON	17.95
CALAMARI	15.95
CHICKEN WINGS	12.95

DESSERTS

served family style

KEY LIME PIE	13.95	TOASTED COCONUT CAKE	13.95	NEW YORK CHEESECAKE	13.95
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PITTSBURGH BLUE BROWNIE

topped with caramel, hot fudge & ice cream

14.95

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

We recommend that medium well & well done Filet Mignon be butterflied.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

In order to maintain quality benefit programs, Pittsburgh Blue adds a 2% employee benefits and safety and sanitation protocol service charge to our guest checks. There is a \$3.00 service charge and the 18% gratuity for all in-room-dining orders.

PITTSBURGH BLUE STEAKHOUSE

WINES BY THE BOTTLE

REDS

PINOT NOIR

ANGELINE	37
MEIOMI	48
STOLLER	59

ZINFANDEL

TURLEY OLD VINE	70
SEGHESIO CORTINA	75
RIDGE LYTTON SPRINGS	95

OLD WORLD

GAJA 'SITO MORESCO'	85
ODDERO BAROLO	160
JOSEPH LAFORET	55
CHATEAU GUILLEMIN	75
RAMOS RESERVA	45

MERLOT

MARKHAM	55
EMMOLO	85

CABERNET

ROUND HILL	34
DOUBLE CANYON	47
JUSTIN	67
PINE RIDGE	74
GALERIE 'PLEINAIR'	90
CAYMUS	170
ARGOT STARSTRUCK	145
HOBBS CROSSBARN	95
JOSEPH PHELPS	135
FERRARI-CARANO	85

WHITES

CHARDONNAY

BENZINGER	34
FRANK FAMILY	64
GRGICH HILLS.	80
DUMOL	70
NEWTON UNFILTERED	105

CABERNET

LUCCIO PINOT GRIGIO.	30
SILENI SAUV BLANC.	40
EMMOLO SAUV BLANC.	47
ST GABRIEL RIESLING	37
La MARCA PROSECCO.	40

BEER

TAP

BENT PADDLE COLD PRESS	7.5	STELLA ARTOIS	8
GOLIATH KING SUE	7.5	LITTLE THISTLE	7
MICHELOB GOLDEN LT	6	LITTLE THISTLE SELTZER	7
GUINNESS	8		

BOTTLE

BASS ALE	6	INDEED SOUR	5
BLUE MOON.	5.5	NEW CASTLE.	6
BUDWEISER	5.5	MILLER LT	5.5
BUD LITE	5.5	MICH ULTRA.	6
COORS LITE	5.5	HEINEKEN	6
CORONA	5.5	LITTLE THISTLE CROWLER	12
		SURLY DARKNESS	24