



# FILET MIGNON

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

FILET MIGNON* . . . . .	39.95	BLUE CHEESE-CRUSTED FILET* . . . . .	41.95
HORSERADISH-CRUSTED FILET* . . . . .	41.95	FILET AMERICAN* . . . . .	42.95
<i>topped with horseradish, applewood-smoked bacon &amp; toasted bread crumbs</i>		<i>topped with tillamook sharp cheddar &amp; applewood-smoked bacon</i>	
MUSHROOM-CAPPED FILET* . . . . .	41.95	FILET "OSCAR"* . . . . .	45.95
<i>topped with a button 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* . . . . . 30.95			

## Steak Sauces & Enhancements

Béarnaise Sauce • Blue Cheese Sauce • Brandied Green Peppercorn Sauce • Bourbon Mushroom Sauce • Horseradish Cream 2.95 each

Thick-cut Bacon add 2.95 • Crab Stuffed Shrimp (2) add 12.95 • Fried Egg\* add 2.00

## PITTSBURGH BLUE PROPRIETARY STEAKS

AGED CHOICE SIRLOIN* . . . . .	33.95	COWBOY RIBEYE* . . . . .	51.95
AGED RIBEYE* . . . . .	44.95	PORTERHOUSE* . . . . .	51.95
BONE-IN NEW YORK STRIP* . . . . .	42.95	PORTERHOUSE FOR TWO* . . . . .	79.95
BONE-IN FILET* . . . . .	59.95	<i>bone marrow &amp; rosemary butter</i>	

## Salt-Crusted Prime Rib\*

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

QUEEN'S CUT* (10 OZ) 32.95	KING'S CUT* (16 OZ) 39.95	KING'S MOTHER-IN-LAW'S CUT* (24 OZ) 45.95
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*served with au jus and horseradish sauce \*served until we run out*

## CHICKEN & SPECIALTY ENTRÉES

OVEN-ROASTED CHICKEN . . . . .	23.95	RACK OF LAMB* . . . . .	36.95
<i>rosemary-lemon pan jus</i>		<i>brandied figs, caramelized shallot demi</i>	
MOROCCAN CHICKEN . . . . .	23.95	TOMAHAWK PORK CHOP . . . . .	44.95
<i>harrisa sauce, couscous, pine nuts, cilantro, preserved lemon &amp; olives</i>		<i>sour cherry, red onion demi glace</i>	

### Pasta

WILD MUSHROOM RAVIOLI . . . . .	21.95	SHELLFISH PASTA . . . . .	32.95
<i>mushroom-parmesan ravioli, spinach, roasted red pepper &amp; balsamic reduction</i>		<i>oven roasted tomatoes, caramelized onions, linguini, grilled artichokes &amp; peas with seared scallops, shrimp &amp; lobster</i>	
SHORT RIB PAPPARDELLE . . . . .	23.95		
<i>short rib ragu, bone marrow, shaved parmesan</i>			

## SPECIALTY SEAFOOD

all seafood offerings are available broiled with fresh lemon & olive oil

PISTACHIO-CRUSTED WALLEYE . . . . .	32.95	SEARED SEA SCALLOPS* . . . . .	36.95
<i>lemon-dill butter sauce</i>		<i>roasted cauliflower, harrisa sauce</i>	
CEDAR PLANK-ROASTED SALMON* . . . . .	32.95	CRAB STUFFED JUMBO SHRIMP . . . . .	32.95
<i>horseradish-parmesan crust, whole grain mustard sauce</i>		<i>broiled shrimp with crab, parmesan, garlic &amp; lemon</i>	
SOY MISO-GLAZED SEA BASS . . . . .	38.95	SEAFOOD THERMIDOR . . . . .	39.95
<i>sesame green beans, pickled ginger</i>		<i>lobster, king crab &amp; shrimp with yukon gold potato, mushroom cream, swiss, spinach &amp; buttered bread crumbs</i>	

## TABLE-SIZED ACCESSORIES

*Served family style for 2 or more 13.95 Available for one 9.95*

BROCCOLI & HOLLANDAISE	BOURBON MUSHROOMS	PARMESAN-CAULIFLOWER
CREAMED SPINACH	ASPARGUS & HOLLANDAISE	BUFFALO BRUSSELS SPROUTS
GREEN BEANS ALMONDINE	MAC & CHEESE	CREAMED SWEET CORN

## LOADED MASHED POTATOES

*applewood-smoked bacon, sour cream, cheddar cheese & chives*  
SINGLE (serves 1-2) 9.95 LARGE (serves 3-4) 13.95

HAND-CUT PARMESAN FRIES . . . . .	7.95	HASH BROWNS WITH ONION . . . . .	14.95
IDAHO ONE-POUND BAKED POTATO . . . . .	8.95	HASH BROWNS BLUE STYLE . . . . .	15.95
HASH BROWNS . . . . .	13.95	<i>applewood-smoked bacon, tabasco, onion &amp; blue cheese</i>	
		LOBSTER-CHEDDAR HASH BROWNS . . . . .	17.95

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

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.

## APPETIZERS FOR SHARING

*Fresh-Shucked Oysters\**  
ask your server for today's selection **3.95** each

	<b>HUMMUS TRIO</b> . . . . .	<b>12.95</b>
	<i>garlic, roasted beet, red pepper-saffron hummus with warm naan bread</i>	
	<b>SWEET POTATO WAFFLE FRIES</b> . . . . .	<b>8.95</b>
	<i>caramelized onion dip</i>	
	<b>JUMBO LUMP CRAB CAKE</b> . . . . .	<b>16.95</b>
	<i>herb aioli</i>	
	<b>COCONUT SHRIMP</b> . . . . .	<b>16.95</b>
	<i>spicy ginger pineapple chutney</i>	
	<b>JUMBO SHRIMP COCKTAIL</b> . . . . .	<b>19.95</b>
	<i>cocktail sauce &amp; fresh horseradish</i>	
	<b>TENDERLOIN CARPACCIO*</b> . . . . .	<b>16.95</b>
	<i>aged tenderloin, arugula, parmesan, capers, balsamic, extra-virgin olive oil</i>	
	<b>CALAMARI</b> . . . . .	<b>15.95</b>
	<i>sweet peppers, lemon aioli</i>	
	<b>SEA SCALLOPS 'BENEDICT'*</b> . . . . .	<b>19.95</b>
	<i>applewood-smoked bacon, hollandaise, brioche bread</i>	
	<b>AHI TUNA TARTARE*</b> . . . . .	<b>15.95</b>
	<i>sweet honey-miso vinaigrette, avocado, radish &amp; crispy wonton chips</i>	
	<b>BOURBON MAPLE GLAZED BACON</b> . . . . .	<b>17.95</b>
	<i>sweet corn purée, spoonbread, jalapeños</i>	
	<b>OYSTERS ROCKEFELLER</b>	
	<i>classic broiled oysters with spinach, hollandaise &amp; herbs . . . . .</i>	
		<b>17.95</b>

## SOUPS & SIDE SALADS

<b>STEAKHOUSE CHILI</b> . . . . .	<b>CUP 6.95</b>	<b>BOWL 9.95</b>
<b>FRENCH ONION SOUP</b> . . . . .	<b>CUP 5.95</b>	<b>CROCK 8.95</b>
<b>SWEET CORN LOBSTER CHOWDER</b> . . . . .	<b>CUP 8.95</b>	<b>BOWL 13.95</b>
<i>fresh lobster &amp; crème fraiche</i>		
<b>CAESAR SALAD*</b> . . . . .		<b>10.95</b>
<i>romaine, shaved parmesan, soft boiled egg, house-made caesar dressing &amp; herbed butter croutons</i>		
<b>THE DINNER SALAD</b> . . . . .		<b>8.95</b>
<i>iceberg lettuce, cherry tomatoes, cucumber, red onion &amp; your choice of house-made dressing</i>		
<b>SPINACH &amp; GOAT CHEESE SALAD</b> . . . . .		<b>11.95</b>
<i>spinach, strawberries, goat cheese, spiced pecans, poppy seed vinaigrette</i>		
<b>BLT ICEBERG WEDGE</b> . . . . .		<b>12.95</b>
<i>crumbled blue cheese, tomato, red onion, applewood-smoked bacon with your choice of house-made dressing</i>		
<b>ROASTED BEET &amp; BURRATA SALAD</b> . . . . .		<b>12.95</b>
<i>roasted golden &amp; ruby red beets with creamy burrata cheese, arugula, hazelnuts, herb-champagne vinaigrette</i>		

## ENTRÉE SALADS

	<b>SEAFOOD COBB SALAD</b> . . . . .	<b>21.95</b>
	<i>king crab, shrimp, avocado, tomato, hard boiled egg, chopped bacon &amp; scallion with lemon mustard vinaigrette</i>	
	<b>GRILLED TENDERLOIN STEAK SALAD*</b> . . . . .	<b>19.95</b>
	<i>baby field greens, tomatoes, red onion, red peppers, blue cheese &amp; balsamic vinaigrette</i>	

## BURGERS & SANDWICHES

served with hand-cut parmesan fries  
substitute sweet potato waffle fries with caramelized onion dip for \$2.95

	<b>CLASSIC BURGER*</b> . . . . .	<b>14.95</b>
	<i>lettuce, tomato, onion - add cheese \$1 - add applewood-smoked bacon \$2</i>	
	<b>KNIFE AND FORK CHICKEN CLUB</b> . . . . .	<b>14.95</b>
	<b>PRIME RIB FRENCH DIP*</b> . . . . .	<b>19.95</b>
	<b>LOBSTER ROLL</b> . . . . .	<b>19.95</b>
	<i>lobster, tarragon-lemon aioli, celery, cucumber, lettuce</i>	

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