

APPETIZERS FOR SHARING


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

	SWEET POTATO WAFFLE FRIES	8.95
	served with caramelized onion dip	
	JUMBO LUMP CRAB CAKE	16.95
	with herb aioli	
	COCONUT SHRIMP	16.95
	with spicy ginger pineapple chutney	
	JUMBO SHRIMP COCKTAIL	19.95
	TENDERLOIN CARPACCIO*	16.95
	aged tenderloin, arugula, parmesan, capers, balsamic, extra-virgin olive oil	
	CALAMARI	15.95
	with sweet peppers	
	SEA SCALLOPS 'BENEDICT'*	19.95
	applewood-smoked bacon, hollandaise, toast points	
	TUNA TARTARE WITH AVOCADO AND RADISH*	15.95
	Ahi tuna served with honey-miso vinaigrette and crispy wonton chips	
	BOURBON MAPLE GLAZED BACON	17.95
	with sweet corn spoonbread	
	OYSTERS ROCKEFELLER	16.95
	classic broiled oysters with spinach, hollandaise and herbs	

SOUPS & SALADS



STEAKHOUSE CHILI	CUP 6.95	BOWL 9.95
FRENCH ONION SOUP	CUP 5.95	CROCK 8.95
SWEET CORN LOBSTER CHOWDER	CUP 8.95	BOWL 13.95
with fresh lobster and crème fraîche		
CAESAR SALAD*		10.95
romaine with classic Caesar dressing, shaved parmesan, soft boiled egg and herbed butter croutons		
THE DINNER SALAD		8.95
simple side salad with iceberg lettuce, cherry tomatoes, cucumber and red onion with your choice of house-made dressing		
SPINACH AND GOAT CHEESE SALAD		11.95
spinach, strawberries, goat cheese, spiced pecans, poppy seed vinaigrette		
BLT ICEBERG WEDGE		12.95
crumbled blue cheese, ripe tomato and bacon, with your choice of house-made dressings		
ROASTED BEET & BURRATA SALAD		12.95
roasted golden and ruby red beets with creamy mozzarella, arugula, hazelnuts, herb-champagne vinaigrette		

ENTRÉE SALADS

	SEAFOOD COBB SALAD	21.95
	king crab, shrimp, avocado, tomato, hard boiled egg, chopped bacon & scallion with citrus vinaigrette	
	GRILLED STEAK SALAD*	19.95
	baby field greens with tomatoes, red onion, red peppers and bleu cheese with balsamic vinaigrette	

BURGERS & SANDWICHES

served with choice of small salad, parmesan fries, coleslaw or cottage cheese
sub sweet potato waffle fries & onion dip for \$2.95

	CLASSIC BURGER*	14.95
	add cheese \$1 add smoked bacon \$2	
	KNIFE AND FORK CHICKEN CLUB	14.95
	LOBSTER ROLL	19.95
	big chunks of lobster tossed in a light tarragon-lemon mayo with celery and cucumber in our butter-toasted bakery roll	
	PRIME RIB FRENCH DIP*	19.95

 *Pittsburgh Blue Original*

To make online reservations, please visit our website at PITTSBURGHBLUESTEAK.COM



FILET MIGNON

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

"Cheap steak is not good and good steak is not cheap"

FILET MIGNON*	39.95	BLUE CHEESE CRUSTED FILET*	41.95
HORSERADISH CRUSTED FILET*	41.95	FILET AMERICAN*	42.95
topped with horseradish, bacon and toasted bread crumbs		topped with Tilamook sharp cheddar and smoked bacon	
MUSHROOM CAPPED FILET*	41.95	FILET "OSKAR"*	45.95
broiled with an exotic mushroom and fresh herb crust		topped with a lump crab cake, asparagus and Béarnaise sauce	

for the lighter appetite - try our **PETITE FILET*** 30.95

Steak Sauces & Enhancements

Bearnaise Sauce* • Blue Cheese Sauce • Brandied Green Peppercorn Sauce • Marsala Mushroom Sauce • Horseradish Cream add 2.95

Thick cut Bacon add 3.95 • Crab Stuffed Shrimp add 10.95 • 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 with roasted bone marrow and rosemary butter	
BONE-IN FILET*	59.95		

Herb Crusted Prime Rib*

Twenty-one day aged Midwest-Raised Prime Rib, slowly roasted with sea salt and herbs

QUEEN'S CUT	KING'S CUT	KING'S MOTHER-IN-LAW'S CUT
(10 OZ) 32.95	(16 OZ) 39.95	(24 OZ) 45.95

Served with Au Jus and Horseradish Sauce

*Served until we run out

CHICKEN, PASTA, AND SPECIALTY CUTS

OVEN ROASTED CHICKEN	23.95	COFFEE CRUSTED HANGER STEAK*	33.95
rosemary-lemon pan jus		espresso crust & caramelized shallot demi	
WILD MUSHROOM RAVIOLI	21.95	RACK OF LAMB*	36.95
mushroom-parmesan ravioli, spinach, roasted red pepper & balsamic reduction		brandied-figs & caramelized shallot demi	

SPECIALTY SEAFOOD

all seafood offerings are also available simply broiled with fresh lemon and olive oil.

PISTACHIO CRUSTED WALLEYE	32.95	SEARED SEA SCALLOPS*	36.95
with lemon-dill butter sauce		roasted cauliflower, romesco sauce	
CEDAR PLANK ROASTED SALMON*	32.95	CRAB STUFFED JUMBO SHRIMP SCAMPI	32.95
with horseradish-parmesan crust, whole grain mustard		broiled shrimp with crab, parmesan, garlic and lemon	
SOY MISO GLAZED SEA BASS*	38.95	NOVA SCOTIA LOBSTER TAIL	42.95
with sesame green beans		tender and sweet cold water lobster broiled and served with drawn butter	

TABLE SIZED ACCESSORIES

Served family style 13.95

For one 9.95

BROCCOLI & HOLLANDAISE-
CREAMED SPINACH
GREEN BEANS AMANDINE

BOURBON MUSHROOMS
ASPARGUS & HOLLANDAISE-
GROWN-UP MAC & CHEESE
MINNESOTA WILD RICE

PARMESAN-CAULIFLOWER
BUFFALO BRUSSELS SPROUTS
CREAMED SWEET CORN

LOADED MASHED POTATOES

Applewood Smoked Bacon, Sour Cream, Cheddar Cheese and Chives

SINGLE (SERVES 1 - 2) 8.95 LARGE SERVES (3- 4) 13.95

HAND CUT PARMESAN FRIES	7.95	HASH BROWNS WITH ONION	14.95
IDAHO ONE POUND BAKED	8.95	HASH BROWNS BLUE STYLE	15.95
HASH BROWNS	13.95	Applewood smoked bacon, tabasco, onion and blue cheese	
		LOBSTER-CHEDDAR HASH BROWNS	17.95

Pittsburgh Blue Original

STEAK ORDERING GUIDE

8-1-19

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 and well done Filet Mignon be butterflied. We are not responsible for steaks ordered well done.

*There is a risk associated with consuming raw seafood or other raw protein.

In order to maintain quality benefits for our employees, Pittsburgh Blue will add a 3% employee wellness service charge to our guest checks. This is not a gratuity