

## APPETIZERS FOR SHARING

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

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

## SOUPS & 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>with fresh lobster and crème fraîche</i>		
<b>CAESAR SALAD*</b> . . . . .	10.95	
<i>romaine with classic Caesar dressing, shaved parmesan, soft boiled egg and herbed butter croutons</i>		
<b>THE DINNER SALAD</b> . . . . .	8.95	
<i>simple side salad with iceberg lettuce, cherry tomatoes, cucumber and red onion with your choice of house-made dressing</i>		
<b>SPINACH AND GOAT CHEESE SALAD</b> . . . . .	11.95	
<i>spinach, strawberries, goat cheese, spiced pecans, poppy seed vinaigrette</i>		
<b>BLT ICEBERG WEDGE</b> . . . . .	12.95	
<i>crumbled blue cheese, ripe tomato and bacon, with your choice of house-made dressings</i>		
<b>ROASTED BEET &amp; BURRATA SALAD</b> . . . . .	12.95	
<i>roasted golden and ruby red beets with creamy mozzarella, arugula, hazelnuts, herb-champagne vinaigrette</i>		

## ENTRÉE SALADS

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

## BURGERS & SANDWICHES

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

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



Pittsburgh Blue Original



# 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
<i>topped with horseradish, bacon and toasted bread crumbs</i>		<i>topped with Tilamook sharp cheddar and smoked bacon</i>	
MUSHROOM CAPPED FILET* . . . . .	41.95	FILET "OSKAR"* . . . . .	45.95
<i>broiled with an exotic mushroom and fresh herb crust</i>		<i>topped with a lump crab cake and asparagus with Béarnaise sauce</i>	

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 <i>with roasted bone marrow and rosemary butter</i>	
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
<i>rosemary-lemon pan jus</i>		<i>espresso crust &amp; caramelized shallot demi</i>	
WILD MUSHROOM RAVIOLI . . . . .	21.95	RACK OF LAMB* . . . . .	36.95
<i>mushroom-parmesan ravioli, spinach, roasted red pepper &amp; balsamic reduction</i>		<i>brandied-figs &amp; caramelized shallot demi</i>	

## 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
<i>with lemon-dill butter sauce</i>		<i>roasted cauliflower, romesco sauce (contains almonds)</i>	
CEDAR PLANK ROASTED SALMON* . . . . .	32.95	CRAB STUFFED JUMBO SHRIMP SCAMPI. . . . .	32.95
<i>with horseradish-parmesan crust, whole grain mustard</i>		<i>broiled shrimp with crab, parmesan, garlic and lemon</i>	
SOY MISO GLAZED SEA BASS* . . . . .	38.95	NOVA SCOTIA LOBSTER TAIL . . . . .	42.95
<i>with sesame green beans</i>		<i>tender and sweet cold water lobster broiled and served with drawn butter</i>	

## 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
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## LOADED MASHED POTATOES

*Applewood Smoked Bacon, Sour Cream, Cheddar Cheese and Chives*

SINGLE (SERVES 1 - 2) 8.95    REGULAR (SERVES 3 - 4) 11.95    LARGE SERVES (4 - 6) 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	<i>Applewood smoked bacon, tabasco, onion and blue cheese</i>	
		LOBSTER-CHEDDAR HASH BROWNS . . . . .	17.95

## 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

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.

