

APPETIZERS FOR SHARING

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

BLUE BRUSCHETTA	13.95
<i>tomato, onion, basil, blue cheese & balsamic glaze</i>	
TUNA TARTARE*	17.95
<i>sesame oil, soy, chiles, spicy mayo, wonton chips</i>	
CALAMARI	15.95
<i>sweet peppers, lemon aioli</i>	
COCONUT SHRIMP	16.95
<i>spicy ginger pineapple chutney</i>	
 BOURBON MAPLE GLAZED BACON	17.95
<i>sweet corn purée, spoonbread, jalapeños</i>	
BUFFALO SHRIMP	19.95
<i>blue cheese dipping sauce</i>	
 SEA SCALLOP BENEDICT*	19.95
<i>applewood-smoked bacon, hollandaise, brioche bread</i>	
JUMBO LUMP CRAB CAKE	17.95
<i>herb aioli</i>	
OYSTERS ROCKEFELLER	17.95
<i>spinach, hollandaise, Parmesan, & panko bread crumbs</i>	
JUMBO SHRIMP COCKTAIL	19.95
<i>cocktail sauce & fresh horseradish</i>	
THICK CUT ONION RINGS	15.95
<i>spicy mayo</i>	

SOUPS & SIDE 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
<i>fresh lobster, jalapeno, & creme fraiche</i>		
THE DINNER SALAD	8.95	
<i>iceberg lettuce, cherry tomatoes, cucumber, red onion & your choice of housemade dressing</i>		
 BLT ICEBERG WEDGE	12.95	
<i>crumbled blue cheese, tomato, scallion, applewood-smoked bacon with your choice of housemade dressing</i>		
CAESAR SALAD*	10.95	
<i>romaine, shaved parmesan, soft boiled egg*, housemade caesar dressing & herbed butter croutons</i>		
SPINACH & GOAT CHEESE SALAD	11.95	
<i>spinach, strawberries, goat cheese, spiced pecans, honey lavender vinaigrette</i>		
ROASTED BEET & BURRATA SALAD	12.95	
<i>roasted golden & ruby red beets with creamy burrata cheese, arugula, hazelnuts, herb-champagne vinaigrette</i>		
<i>Dressing Choices: French, Buttermilk Ranch, Blue Cheese, Green Goddess, Spicy Mango, Balsamic Vinaigrette, Caesar, Thousand Island, Honey Lavender, or Citrus Vinaigrette</i>		

ENTRÉE SALADS

SOUTH BEACH SALAD	16.95
<i>choice of jumbo grilled shrimp or coconut fried shrimp with grilled pineapple salsa on blended lettuce with macadamias, toasted coconut, & spicy mango vinaigrette</i>	
SEAFOOD COBB SALAD	21.95
<i>king crab, shrimp, avocado, tomato, hard boiled egg, chopped bacon & scallion with citrus-herb vinaigrette</i>	
GRILLED TENDERLOIN STEAK SALAD*	19.95
<i>baby field greens with tomatoes, red onion, red peppers, blue cheese & balsamic vinaigrette</i>	

BURGERS & SANDWICHES

with hand-cut parmesan fries or a side salad
substitute sweet potato waffle fries with caramelized onion dip for \$2.95

CLASSIC BURGER*	14.95
<i>add cheese \$1 add applewood-smoked bacon \$2</i>	
KNIFE & FORK CHICKEN CLUB	14.95
 PRIME RIB FRENCH DIP*	19.95
TURKEY BURGER	16.95
<i>avocado, lettuce, tomato, lemon aioli, on a brioche bun</i>	
TENDERLOIN STEAK SANDWICH*	16.95
<i>sautéed tenderloin & sweet onions on a ciabatta bun with chimichurri aioli, field greens, red pepper, & swiss cheese</i>	



FILET MIGNON

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

FILET MIGNON*	39.95	BLUE CHEESE CRUSTED FILET*	42.95
<i>topped with creamy horseradish & toasted bread crumbs</i>		<i>naturally aged with a blue cheese crust</i>	
HORSERADISH CRUSTED FILET*	42.95	FILET AMERICAN*	43.95
<i>topped with creamy horseradish & toasted bread crumbs</i>		<i>topped with Tillamook cheddar & applewood-smoked bacon</i>	
MUSHROOM CAPPED FILET*	42.95	SURF & TURF*	63.95
<i>broiled with a mushroom & fresh herb crust</i>		<i>8 ounce filet with a butter-poached Maine lobster tail, garlic-sautéed spinach & mushrooms finished with a shallot-herb butter</i>	
FILET "OSKAR"*	45.95		
<i>topped with a lump crab cake & asparagus with Béarnaise sauce</i>			

for the lighter appetite - try our PETITE FILET* 30.95

Steak Sauces & Enhancements

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

Thick Cut Bacon 2.95 • Cognac & Foie Gras Butter with Truffle Salt* 5.95 • Crab Stuffed Shrimp 12.95

PITTSBURGH BLUE PROPRIETARY STEAKS

AGED CHOICE SIRLOIN*	33.95	BONE-IN NEW YORK STRIP*	42.95
AGED RIBEYE*	44.95	BONE-IN FILET*	59.95
COWBOY RIBEYE*	51.95	PORTERHOUSE*	51.95

Herb Crusted Prime Rib*

Twenty-one day aged Midwest-Raised Prime Rib, slowly roasted under a mountain of seasoned salt

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 & Horseradish Sauce
Served until we run out

CHICKEN, PASTA, & SPECIALTY CUTS

OVEN ROASTED CHICKEN	24.95	PORK TOMAHAWK CHOPS*	36.95
<i>rosemary-lemon pan jus</i>		<i>Beeler's all-natural pork chops, wild mushroom sauce</i>	
WILD MUSHROOM PASTA	24.95	HANGER STEAK*	33.95
<i>pappardelle pasta in a wild mushroom marsala cream sauce</i>		<i>beef hanger steak, espresso crust, caramelized shallot demi</i>	
WITH SHORT RIBS & MARROW BONE	32.95		

SPECIALTY SEAFOOD

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

PISTACHIO CRUSTED WALLEYE*	32.95	SOY MISO GLAZED SEA BASS*	38.95
<i>lemon-dill butter sauce</i>		<i>sesame green beans, pickled ginger</i>	
CEDAR PLANK ROASTED SALMON*	33.95	NOVA SCOTIA 16 OZ LOBSTER TAIL	59.95
<i>horseradish-parmesan crust, whole-grain mustard sauce</i>		<i>tender & sweet cold water lobster broiled & served with drawn butter</i>	
CRAB STUFFED JUMBO SHRIMP	32.95		
<i>broiled shrimp with crab, parmesan, garlic & lemon</i>			

TABLE SIZED ACCESSORIES

Served family style 13.95

Available for one 9.95

BROCCOLI/HOLLANDAISE	PAN ROASTED MUSHROOMS	PARMESAN POLENTA
ASPARAGUS/HOLLANDAISE	SWEET CREAM CORN	CREAMED SPINACH
BUFFALO BRUSSELS SPROUTS	GROWN-UP MAC & CHEESE	GREEN BEANS AMANDINE
	<i>add lobster \$5</i>	

LOADED MASHED POTATOES

Applewood-Smoked Bacon, Sour Cream, Cheddar Cheese, & Green Onions

SINGLE 9.95 (serves 1-2) LARGE 13.95 (serves 3-4)

HAND-CUT PARMESAN FRIES	6.95	HASH BROWNS	13.95
<i>Béarnaise sauce</i>		<i>applewood-smoked bacon, tabasco, onion, & blue cheese</i>	
IDAHO ONE POUND BAKED	8.95	HASH BROWNS WITH ONION	14.95
SWEET POTATO WAFFLE FRIES	7.95		
<i>caramelized onion dip</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

In order to maintain quality benefit programs, Pittsburgh Blue adds a 3% employee benefits service charge to our guest checks. This is not an employee gratuity.

*Please note: These items may be served raw or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



Pittsburgh Blue Signature