

APPETIZERS FOR SHARING

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

ARTISINAL CHEESE PLATE <i>ask your server for today's selection</i>	15.95
CALAMARI <i>with sweet peppers</i>	15.95
TUNA TARTARE* <i>scallion mayonnaise & wonton crisps</i>	16.95
COCONUT SHRIMP <i>with spicy housemade pineapple chutney</i>	16.95
BOURBON MAPLE GLAZED BACON	17.95
BUFFALO SHRIMP <i>with blue cheese dipping sauce</i>	19.95
SEA SCALLOPS 'BENEDICT' <i>applewood-smoked bacon, hollandaise</i>	19.95
LUMP CRAB CAKES <i>with mustard tarragon aioli</i>	15.95
THICK CUT ONION RINGS <i>with spicy mayo</i>	15.95
OYSTERS ROCKEFELLER <i>with spinach, hollandaise, Parmesan, & panko bread crumbs</i>	19.95
JUMBO SHRIMP COCKTAIL <i>with fresh grated horseradish</i>	19.95
TENDERLOIN CARPACCIO* <i>Maine lobster, horseradish mayonnaise</i>	18.95

**HOT APPETIZER SAMPLER
(FOR THE TABLE)**
Coconut Shrimp, Calamari, Crab Cake, Buffalo Shrimp
26.95

SOUPS & SIDE SALADS

STEAKHOUSE CHILI	CUP 6.95	BOWL 9.95
FRENCH ONION SOUP	CUP 5.95	CROCK 8.95
SWEET CORN LOBSTER CHOWDER <i>with fresh lobster, jalapeno, & creme fraiche</i>	CUP 8.95	CROCK 13.95
CAESAR SALAD* <i>romaine hearts with classic caesar dressing, shaved parmesan, & soft boiled egg*</i>		10.95
THE DINNER SALAD <i>simple salad with romaine & iceberg lettuce, cherry tomatoes, cucumbers, & red onion</i>		8.95
SPINACH & GOAT CHEESE SALAD		11.95
THE CHOPPED SALAD <i>chopped bacon, tomatoes, carrots, radish, red pepper, green beans, iceberg, red onion, & romaine with green goddess dressing topped with blue cheese crumbles</i>		11.95
BEET & BURRATA SALAD <i>roasted golden & ruby beets with creamy mozzarella, hazelnuts, arugula, & herb-champagne vinaigrette</i>		12.95
BLT ICEBERG WEDGE <i>our signature salad! topped with bacon, crumbled blue cheese, tomato, & scallion with your choice of dressing</i>		12.95

ENTRÉE SALADS

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

Dressing Choices: French, Buttermilk Ranch, Blue Cheese, Green Goddess, Spicy Mango, Balsamic Vinaigrette, Caesar, Thousand Island, Honey Lavender, or Citrus Vinaigrette

BURGERS & SANDWICHES

with hand-cut parmesan fries or salad

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



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*	42.95
		<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 Tilamook sharp cheddar & smoked bacon</i>	
MUSHROOM CAPPED FILET*	42.95	SURF & TURF*	63.95
<i>broiled with an exotic 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

Blue Cheese Sauce • Brandied Green Peppercorn Sauce • Marsala Mushroom Sauce • Horseradish Cream 2.95 each
Béarnaise Sauce add 2.95 • Applewood Smoked Bacon add 2.95 • Fried Egg* add 2.00
Cognac & Foie Gras* Butter with Truffle Salt 5.95

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 to seal in natural juices

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*	33.95
<i>rosemary-lemon pan jus</i>		<i>Beeler's all-natural pork chops with 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>with lemon-dill butter sauce</i>		<i>with sesame-garlic green beans</i>	
CEDAR PLANK ROASTED SALMON*	33.95	NOVA SCOTIA 16 OZ LOBSTER TAIL	59.95
<i>with horseradish-parmesan crust & mustard beurre blanc</i>		<i>tender & sweet cold water lobster broiled & served with drawn butter HALF TAIL 34.95</i>	
CRAB STUFFED JUMBO SHRIMP SCAMPI	32.95		

TABLE SIZED ACCESSORIES

Served family style 13.95

Available for one 9.95

BROCCOLI/HOLLANDAISE	PAN ROASTED MUSHROOMS	PARMESAN POLENTA
ASPARAGUS/HOLLANDAISE	BUTTERNUT SQUASH	SPINACH & MUSHROOM GRATIN
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 8.95 REGULAR 11.95 LARGE 13.95

HAND-CUT PARMESAN FRIES	6.95	HASH BROWNS	13.95
<i>with Béarnaise sauce</i>		HASH BROWNS WITH ONION 14.95	
IDAHO ONE POUND BAKED	8.95	HASH BROWNS BLUE STYLE	15.95
<i>with caramelized onion dip</i>		<i>Applewood smoked bacon, tabasco, onion, & blue cheese</i>	
SWEET POTATO WAFFLE FRIES	7.95		

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

*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.

