

APPETIZERS FOR SHARING


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

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

SOUPS & SIDE SALADS




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

ENTRÉE SALADS

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

BURGERS & SANDWICHES

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

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

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

*Served raw or undercooked



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 & toasted bread crumbs</i>		<i>topped with tillamook sharp cheddar & applewood-smoked bacon</i>	
MUSHROOM-CAPPED FILET*	41.95	FILET "OSCAR"*	45.95
<i>topped with an exotic mushroom & fresh herb crust</i>		<i>topped with a lump crab cake, asparagus & 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 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>bone marrow & rosemary butter</i>	
BONE-IN FILET*	59.95		

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	PRIME CHOPPED STEAK*	21.95
<i>harrisa sauce, couscous, pine nuts, cilantro, preserved lemon & olives</i>		<i>sautéed mushrooms, caramelized shallot demi, crispy onions</i>	

Pasta

WILD MUSHROOM RAVIOLI	21.95	SHORT RIB PAPPARDELLE	23.95
<i>mushroom-parmesan ravioli, spinach, roasted red pepper & balsamic reduction</i>		<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 & lemon</i>	
SOY MISO-GLAZED SEA BASS	38.95	SEAFOOD THERMIDOR	39.95
<i>sesame green beans, pickled ginger</i>		<i>lobster, king crab & shrimp with yukon gold potato, mushroom cream, swiss, spinach & 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	ASPARAGUS & 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 & blue cheese</i>	
		LOBSTER-CHEDDAR HASHBROWNS	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.

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