

APPETIZERS FOR SHARING



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

	HUMMUS TRIO <i>garlic, roasted beet, red pepper-saffron hummus with warm naan bread</i>	12.95
	SWEET POTATO WAFFLE FRIES <i>caramelized onion dip</i>	8.95
	JUMBO LUMP CRAB CAKE <i>herb aioli</i>	16.95
	COCONUT SHRIMP <i>spicy ginger pineapple chutney</i>	16.95
	JUMBO SHRIMP COCKTAIL <i>cocktail sauce & fresh horseradish</i>	19.95
	TENDERLOIN CARPACCIO* <i>aged tenderloin, arugula, parmesan, capers, balsamic, extra-virgin olive oil</i>	16.95
	CALAMARI <i>sweet peppers, lemon aioli</i>	15.95
	SEA SCALLOPS 'BENEDICT'* <i>applewood-smoked bacon, hollandaise, brioche bread</i>	19.95
	AHI TUNA TARTARE* <i>sweet honey-miso vinaigrette, avocado, radish & crispy wonton chips</i>	15.95
	BOURBON MAPLE GLAZED BACON <i>sweet corn purée, spoonbread, jalapeños</i>	17.95
	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 <i>fresh lobster & crème fraiche</i>	CUP 8.95	BOWL 13.95
CAESAR SALAD* <i>romaine, shaved parmesan, soft boiled egg, housemade caesar dressing & herbed butter croutons</i>		10.95
THE DINNER SALAD <i>iceberg lettuce, cherry tomatoes, cucumber, red onion & your choice of housemade dressing</i>		8.95
SPINACH & GOAT CHEESE SALAD <i>spinach, strawberries, goat cheese, spiced pecans, poppy seed vinaigrette</i>		11.95
BLT ICEBERG WEDGE <i>crumbled blue cheese, tomato, red onion, applewood-smoked bacon with your choice of housemade dressing</i>		12.95
ROASTED BEET & BURRATA SALAD <i>roasted golden & ruby red beets with creamy burrata cheese, arugula, hazelnuts, herb-champagne vinaigrette</i>		12.95

ENTRÉE SALADS

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

BURGERS & SANDWICHES

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

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

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 a button 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 12.95 • 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
BONE-IN FILET*	59.95	<i>bone marrow & rosemary butter</i>	

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 HASH BROWNS	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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