



## APPETIZERS FOR SHARING

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

<b>BLUE BRUSCHETTA</b> . . . . .	13.95
<i>tomato, onion, basil, blue cheese &amp; balsamic glaze</i>	
<b>ARTISINAL CHEESE PLATE</b> . . . . .	15.95
<i>ask your server for today's selection</i>	
<b>CALAMARI</b> . . . . .	15.95
<i>sweet peppers, lemon aioli</i>	
<b>COCONUT SHRIMP</b> . . . . .	16.95
<i>spicy ginger pineapple chutney</i>	
 <b>BOURBON MAPLE GLAZED BACON</b> . . . . .	17.95
<i>sweet corn purée, spoonbread, jalapeños</i>	
<b>BUFFALO SHRIMP</b> . . . . .	19.95
<i>blue cheese dipping sauce</i>	
 <b>SEA SCALLOP BENEDICT</b> . . . . .	19.95
<i>applewood-smoked bacon, hollandaise, brioche bread</i>	
<b>JUMBO LUMP CRAB CAKES</b> . . . . .	15.95
<i>herb aioli</i>	
<b>OYSTERS ROCKEFELLER</b> . . . . .	17.95
<i>spinach, hollandaise, Parmesan, &amp; panko bread crumbs</i>	
<b>JUMBO SHRIMP COCKTAIL</b> . . . . .	19.95
<i>cocktail sauce &amp; fresh horseradish</i>	
<b>THICK CUT ONION RINGS</b> . . . . .	15.95
<i>spicy mayo</i>	

## SOUPS & SIDE SALADS


<b>STEAKHOUSE CHILI</b> . . . . .	CUP 6.95	BOWL 9.95
<b>FRENCH ONION SOUP</b> . . . . .	CUP 5.95	CROCK 8.95
<b>SWEET CORN LOBSTER CHOWDER</b> . . . . .	CUP 8.95	BOWL 13.95
<i>fresh lobster, jalapeno, &amp; creme fraiche</i>		
<b>THE DINNER SALAD</b> . . . . .	8.95	
<i>iceberg lettuce, cherry tomatoes, cucumber, red onion &amp; your choice of housemade dressing</i>		
 <b>BLT ICEBERG WEDGE</b> . . . . .	12.95	
<i>crumbled blue cheese, tomato, red onion, applewood-smoked bacon with your choice of housemade dressing</i>		
<b>CAESAR SALAD*</b> . . . . .	10.95	
<i>romaine, shaved parmesan, soft boiled egg*, housemade caesar dressing &amp; herbed butter croutons</i>		
<b>SPINACH &amp; GOAT CHEESE SALAD</b> . . . . .	11.95	
<i>spinach, strawberries, goat cheese, spiced pecans, honey lavender vinaigrette</i>		
<b>ROASTED BEET &amp; BURRATA SALAD</b> . . . . .	12.95	
<i>roasted golden &amp; 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

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

<b>CLASSIC BURGER*</b> . . . . .	14.95
<i>add cheese \$1    add applewood-smoked bacon \$2</i>	
<b>KNIFE &amp; FORK CHICKEN CLUB</b> . . . . .	14.95
 <b>PRIME RIB FRENCH DIP*</b> . . . . .	19.95
<b>TURKEY BURGER</b> . . . . .	16.95
<i>smoked gouda, chipotle honey sauce, lettuce, tomato, onion on a brioche bun</i>	
<b>TENDERLOIN STEAK SANDWICH*</b> . . . . .	16.95
<i>sautéed tenderloin &amp; sweet onions on a ciabatta bun with chimichurri aioli, field greens, red pepper, &amp; 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>naturally aged with a blue cheese crust</i>	
HORSERADISH CRUSTED FILET* . . . . .	42.95	FILET AMERICAN* . . . . .	43.95
		<i>topped with Tillamook cheddar &amp; applewood-smoked bacon</i>	
MUSHROOM CAPPED FILET* . . . . .	42.95	SURF & TURF* . . . . .	63.95
		<i>8 ounce filet with a butter-poached Maine lobster tail, garlic-sautéed spinach &amp; mushrooms finished with a shallot-herb butter</i>	
FILET "OSKAR"* . . . . .	45.95		
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		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>Beeler's all-natural pork chops, wild mushroom sauce</i>	
WILD MUSHROOM PASTA . . . . .	24.95	HANGER STEAK* . . . . .	33.95
		<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>sesame green beans, pickled ginger</i>	
CEDAR PLANK ROASTED SALMON* . . . . .	33.95	NOVA SCOTIA 16 OZ LOBSTER TAIL . . . . .	59.95
		<i>tender &amp; sweet cold water lobster broiled &amp; served with drawn butter</i>	
CRAB STUFFED JUMBO SHRIMP . . . . .	32.95		

## TABLE SIZED ACCESSORIES

Served family style 13.95

Available for one 9.95

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

## 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>	
IDAHO ONE POUND BAKED . . . . .	8.95	HASH BROWNS WITH ONION . . . . .	14.95
SWEET POTATO WAFFLE FRIES . . . . .	7.95	HASH BROWNS BLUE STYLE . . . . .	15.95
		<i>applewood-smoked bacon, tabasco, onion, &amp; blue cheese</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 benefits for our employees, Pittsburgh Blue will add a 3% employee wellness 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