

APPETIZERS FOR SHARING

Fresh Shucked Oysters

ask your server for today's selection


3.95 each

STEAKHOUSE POTATO CHIPS	7.95
CHEESE PLATE <i>Selection of four cheeses, with olives, flatbread, fresh & dried fruit</i>	16.95
 JUMBO SHRIMP COCKTAIL	18.95
TOMATO-BRIE FONDUE WITH GRILLED CHEESE	12.95
LUMP CRAB CAKES <i>pretzel, lump crab, beer mustard</i>	15.95
SPINACH ARTICHOKE DIP <i>toasted sourdough baguette</i>	14.95
COCONUT SHRIMP <i>w/ spicy ginger pineapple chutney</i>	15.95
TENDERLOIN CARPACCIO <i>aged tenderloin, arugula, parmesan, capers, balsamic, extra-virgin olive oil</i>	14.95
CALAMARI <i>w/ sweet peppers</i>	15.95
 OYSTERS ROCKEFELLER <i>classic broiled oysters with spinach, hollandaise and herbs</i>	14.95
 SEA SCALLOPS 'BENEDICT' <i>applewood smoked bacon, hollandaise</i>	19.95
TUNA TARTARE WITH AVOCADO AND RADISH <i>Ahi tuna served with sweet chili-soy vinaigrette and crispy wonton chips</i>	15.95
 BOURBON-MAPLE GLAZED BACON <i>w/ sweet corn spoonbread</i>	16.95

SOUPS & 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 and crème fraiche</i>	CUP 8.95	BOWL 13.95
CAESAR SALAD <i>romaine with classic Caesar dressing, shaved parmesan, soft boiled egg and herbed butter croutons</i>	9.95	
THE DINNER SALAD <i>simple side salad with iceberg lettuce, cherry tomatoes, cucumber and red onion & your choice of housemade dressing</i>	7.95	
SPINACH AND GOAT CHEESE SALAD <i>spinach, strawberries, goat cheese, spiced pecans, poppy seed vinaigrette</i>	9.95	
BLT ICEBERG WEDGE <i>crumbled bleu cheese, ripe tomato and bacon, with your choice of house-made dressings</i>	10.95	
ROASTED BEET AND BURRATA SALAD <i>roasted golden and ruby red beets with creamy mozzarella, arugula hazelnuts, herb-champagne vinaigrette</i>	12.95	
PANZANELLA SALAD <i>arugula, croutons, balsamic vinaigrette, amarena cherries, hazelnuts, bleu cheese</i>	9.95	

ENTREE SALADS

 SEAFOOD COBB SALAD <i>king crab, shrimp, avocado, tomato, hard boiled egg, chopped bacon & scallion with citrus vinaigrette</i>	21.95
GRILLED STEAK SALAD <i>baby field greens with tomatoes, red onion, red peppers, bleu cheese & balsamic vinaigrette</i> <i>Dressing Choices: French, Buttermilk Ranch, Blue Cheese, Honey Vinaigrette, Lemon Vinaigrette, Caesar, or Thousand Island</i>	19.95

BURGERS & SANDWICHES

our burgers are made with fresh ground, never frozen, midwestern beef served on a bakery bun with Idaho russet parmesan fries

CLASSIC BURGER <i>add cheese \$1 add smoked bacon \$2</i>	13.95	 LOBSTER ROLL <i>big chunks of lobster tossed in a light tarragon-lemon mayo with celery and cucumber in our butter-toasted bakery bun</i>	19.95
 KNIFE AND FORK CHICKEN CLUB	13.95	STEAK SANDWICH <i>sautéed sirloin, sweet onions & peppers on a ciabatta bun with basil mayonnaise and swiss cheese</i>	16.95
 PRIME RIB FRENCH DIP	19.95		



FILET MIGNON

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

FILET MIGNON	38.95	BLEU CHEESE CRUSTED FILET	39.95
HORSERADISH CRUSTED FILET	39.95	FILET AMERICAN	40.95
<i>topped with horseradish, bacon and toasted bread crumbs</i>		<i>topped with Tillamook sharp cheddar and smoked bacon</i>	
MUSHROOM CAPPED FILET	39.95	FILET "OSKAR"	42.95
<i>topped with an exotic mushroom and fresh herb crust</i>		<i>topped with a lump crab cake and asparagus with Béarnaise</i>	

for the lighter appetite - try our **PETITE FILET . . . 30.95**
"I am woman hear me chew"

Steak Sauces & Enhancements

Bearnaise Sauce • Bleu Cheese Sauce • Brandied Green Peppercorn Sauce • Bourbon Mushroom Sauce • Horseradish Cream
add **2.95**

Thick cut Bacon add **3.95** • Shrimp Scampi add **10.95** • Fried Egg add **2.00**

PITTSBURGH BLUE PROPRIETARY STEAKS

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

Salt Crusted Prime Rib*

Twenty-one day aged Midwestern Prime Rib, slowly roasted with sea salt and herbs.

QUEEN'S CUT	KING'S CUT	KING'S MOTHER-IN-LAW'S CUT
(10 OZ) 31.95	(16 OZ) 39.95	(24 OZ) 45.95

Served with Au Jus and Horseradish Sauce *Served till we run out

CHICKEN CHOPS & SPECIALTY

OVEN ROASTED CHICKEN	22.95	COFFEE CRUSTED HANGER STEAK	29.95
<i>rosemary-lemon pan jus</i>		<i>10oz beef hanger steak, coffee crust, caramelized shallot demi</i>	
PORK TENDERLOIN	25.95	RACK OF LAMB	36.95
<i>all-natural duroc pork tenderloin, dijon cream, bacon-sweet peas</i>		<i>brandied-figs, caramelized shallot demi</i>	

SPECIALTY SEAFOOD

all seafood offerings are also available simply grilled
or broiled with fresh lemon and olive oil.

PISTACHIO CRUSTED WALLEYE	31.95	SEARED SEA SCALLOPS	36.95
<i>with lemon-dill butter sauce</i>		<i>roasted cauliflower, romesco sauce, almonds</i>	
CEDAR PLANK ROASTED SALMON	31.95	CRAB STUFFED JUMBO SHRIMP SCAMPI	32.95
<i>horseradish-parmesan crust, whole grain mustard</i>		<i>broiled shrimp with crab, parmesan, garlic and lemon</i>	
 SOY MISO GLAZED SEA BASS	38.95	NOVA SCOTIA LOBSTER TAIL	42.95
<i>with sesame-garlic green beans</i>		<i>tender and sweet cold water lobster broiled & served with drawn butter</i>	

TABLE SIZED ACCESSORIES

Served family style for 2 or more **12.95** For one **8.95**

BROCCOLI/HOLLANDAISE	MAKER'S MARK MUSHROOMS	PARMESAN-CAULIFLOWER
CREAMED SPINACH/MANCHEGO	ASPARAGUS/HOLLANDAISE	SWEET PEAS-ONION-BACON
GREEN BEANS AMANDINE	GROWN-UP MAC & CHEESE	CREAMED SWEET CORN

LOADED MASHED POTATOES

Applewood Smoked Bacon, Sour Cream, Cheddar Cheese and Chives

SINGLE (SERVES 1-2) 8.95	REGULAR (SERVES 3-4) 11.95	LARGE (SERVES 4-6) 13.95
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HAND CUT PARMESAN FRIES	6.95	HASH BROWNS WITH ONIONS	14.95
IDAHO ONE POUND BAKED	8.95	HASH BROWNS BLUE STYLE	15.95
<i>applewood smoked bacon, tabasco, onion and bleu cheese</i>		LOBSTER-CHEDDAR HASHBROWNS with scallions	
HASH BROWNS	12.95		17.95

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

There is a risk associated with consuming raw seafood or other raw protein.