



APPETIZERS FOR SHARING

Fresh Shucked Oysters

ask your server for today's selection


3.95 each

SWEET POTATO WAFFLE FRIES	8.95
<i>caramelized onion dip</i>	
JUMBO LUMP CRAB CAKE	16.95
<i>with herb aioli</i>	
 JUMBO SHRIMP COCKTAIL	19.95
COCONUT SHRIMP	15.95
<i>with spicy ginger pineapple chutney</i>	
TENDERLOIN CARPACCIO	14.95
<i>aged tenderloin, arugula, parmesan, capers, balsamic, extra-virgin olive oil</i>	
CALAMARI	15.95
<i>with sweet peppers</i>	
LOBSTER CAKE	18.95
<i>with hollandaise sauce</i>	
SEA SCALLOPS 'BENEDICT'	19.95
<i>applewood smoked bacon, hollandaise, brioche bread</i>	
TUNA TARTARE WITH AVOCADO AND RADISH	15.95
<i>Abi tuna served with sweet chili-soy vinaigrette and crispy wonton chips</i>	
 BOURBON-MAPLE GLAZED BACON	17.95
<i>with sweet corn spoonbread</i>	
CHEESE PLATE	16.95
<i>Selection of four cheeses, with olives, flatbread, fresh & dried fruit</i>	
OYSTERS ROCKEFELLER	14.95
<i>classic broiled oysters with spinach, hollandaise and herbs</i>	

SOUPS & 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>with fresh lobster and crème fraiche</i>		
CAESAR SALAD	10.95	
<i>romaine with classic Caesar dressing, shaved parmesan, soft boiled egg and herbed butter croutons</i>		
THE DINNER SALAD	7.95	
<i>simple side salad with iceberg lettuce, cherry tomatoes, cucumber and red onion & your choice of housemade dressing</i>		
SPINACH AND GOAT CHEESE SALAD	10.95	
<i>spinach, strawberries, goat cheese, spiced pecans, poppy seed vinaigrette</i>		
BLT ICEBERG WEDGE	11.95	
<i>crumbled bleu cheese, ripe tomato and bacon, with your choice of house-made dressings</i>		
ROASTED BEET AND BURRATA SALAD	12.95	
<i>roasted golden and ruby red beets with creamy mozzarella, arugula hazelnuts, herb-champagne vinaigrette</i>		
PANZANELLA SALAD	10.95	
<i>arugula, croutons, balsamic vinaigrette, amarena cherries, hazelnuts, bleu cheese</i>		

ENTREE SALADS

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

BURGERS & SANDWICHES

served with Idaho russet parmesan fries
sub sweet potato waffle fries w/onion dip for \$2.95

CLASSIC BURGER	13.95	 LOBSTER ROLL	19.95
<i>add cheese \$1 add smoked bacon \$2</i>		<i>big chunks of lobster tossed in a light tarragon-lemon mayo with celery and cucumber in our butter-toasted bakery bun</i>	
KNIFE AND FORK CHICKEN CLUB	13.95	 PRIME RIB FRENCH DIP	19.95



FILET MIGNON

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

FILET MIGNON	39.95	BLEU CHEESE CRUSTED FILET	41.95
HORSERADISH CRUSTED FILET	41.95	FILET AMERICAN	42.95
<i>topped with horseradish, bacon and toasted bread crumbs</i>		<i>topped with Tillamook sharp cheddar and smoked bacon</i>	
MUSHROOM CAPPED FILET	41.95	FILET "OSKAR"	45.95
<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 • Crab Stuffed Shrimp add 10.95 • Fried Egg add 2.00

PITTSBURGH BLUE PROPRIETARY STEAKS

AGED 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>with roasted bone marrow and rosemary butter</i>	

Salt Crusted Prime Rib*

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

QUEEN'S CUT (10 OZ) 31.95	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 till we run out

CHICKEN CHOPS & SPECIALTY CUTS

OVEN ROASTED CHICKEN	22.95	COFFEE CRUSTED HANGER STEAK	30.95
<i>rosemary-lemon pan jus</i>		<i>caramelized shallot demi</i>	
PORK TENDERLOIN	25.95	RACK OF LAMB	36.95
<i>all-natural duroc pork tenderloin, dijon cream, brussels sprouts</i>		<i>brandied-figs, caramelized shallot demi</i>	

SPECIALTY SEAFOOD

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

PISTACHIO CRUSTED WALLEYE	32.95	SEARED SEA SCALLOPS	36.95
<i>with lemon-dill butter sauce</i>		<i>roasted cauliflower, romesco sauce, almonds</i>	
CEDAR PLANK ROASTED SALMON	32.95	CRAB STUFFED JUMBO SHRIMP	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 13.95 For one 9.95

BROCCOLI/HOLLANDAISE	BOURBON MUSHROOMS	PARMESAN-CAULIFLOWER
CREAMED SPINACH/MANCHEGO	ASPARAGUS & HOLLANDAISE	BUFFALO BRUSSELS SPROUTS
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) 9.95	REGULAR (SERVES 3-4) 11.95	LARGE (SERVES 4-6) 13.95
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HAND CUT PARMESAN FRIES	7.95	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 <i>with scallions</i>	
HASH BROWNS	13.95		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.

