



DRINKING FOOD

- FRESH SHUCKED OYSTERS**3.95 EA
ask about today's selection
- STEAKHOUSE CHILI** CUP 6.95BOWL 9.95
- CAESAR SALAD**9.95
- BLT ICEBERG WEDGE**10.95
Crumbled bleu cheese, ripe tomato and bacon, with your choice of house-made dressings
- TOMATO- BRIE FONDUE WITH GRILLED CHEESE**12.95
- STEAKHOUSE POTATO CHIPS**7.95
caramelized onion dip
- CRAB & SHRIMP NACHOS** 15.95
pepper jack cheese, green chilies & seasoned sour cream
- BUFFALO CHICKEN WINGS** 12.95
coated with our special buffalo sauce and served with bleu cheese dressing
- SPINACH ARTICHOKE DIP** 14.95
with toasted sourdough
- CALAMARI WITH SWEET PEPPERS** 14.95
- CHEESE PLATE**16.95
chefs selection of four cheeses, flatbread, olives, fresh & dried fruits
- BOURBON-MAPLE GLAZED BACON**16.95
with sweet corn spoonbread

BURGERS & SANDWICH PLATTERS

served with hand cut russet fries and parmesan cheese

BURGERS

- THE CLASSIC BURGER** 13.95
- BACON & CHEDDAR BURGER**15.95
- BLEU CHEESE BURGER**15.95
- WILD ACRES TURKEY BURGER**15.95
smoked gouda, chipotle-honey sauce

SANDWICHES

- BARBEQUE PULLED PORK**12.95
braised pork, bourbon barbeque sauce, toasted brioche, chipotle-honey cole slaw
- KNIFE & FORK CHICKEN CLUB** 13.95
avocado, lettuce, tomato & smoked bacon
- THE BLUE REUBEN** 13.95
12 hour braised corn beef with swiss cheese, sauerkraut & homemade 1000 Island dressing
- STEAK SANDWICH**16.95
sautéed sirloin, roasted red peppers, onions and swiss cheese on ciabatta bread.
- PRIME RIB FRENCH DIP** 19.95
sliced to order on toasted french bread
- LOBSTER ROLL**19.95
big chunks of lobster tossed in a light tarragon-lemon mayo with celery and cucumber in our butter-toasted bakery bun

BLUE PLATES

- MAC & CHEESE** 12.95
with smoked gouda cheese sauce
- FISH AND CHIPS**15.95
beer battered Alaskan cod & Old Bay fries
- JUMBO LUMP CRABCAKES** 16.95
pretzel, whole grain mustard sauce
- HALFSTEAK**16.95
small aged top sirloin, hand cut fries, béarnaise sauce
- SURF & SURF**17.95
Alaskan Cod and Norwegian salmon, served with two sauces and a small salad

full Dining Room Menu also available

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

To make online reservations, please visit our website at

PITTSBURGHBLUESTEAK.COM

**PITTSBURGH
BLUE**

HAPPY HOUR

\$5 COORS LIGHT, GOOSE ISLAND IPA,
FULTON LONELY BLONDE
CALIFORNIA CHARDONNAY
CALIFORNIA CABERNET
WELL COCKTAILS

\$6 **BARTENDER LEMONADE**
New Amsterdam vodka,
blackberry pureé, lemonade

\$7 **SURFER ROSA**
Bacardi, pineapple, mint syrup, soda

\$8 **WHISKEY SOUR**
Old Overholt Rye, lemon juice
Regans' orange bitters, sugar

\$5

CHEESE & CRACKERS
flatbread crackers, cheddar, herb-garlic

LOADED POTATO SKINS
bacon, cheddar, seasoned sour cream, chives

STEAKHOUSE CHIPS
caramelized onion dip

BAVARIAN PRETZEL STICKS
whole grain mustard-gouda sauce

BARBEQUE PORK TACOS
roasted pork, corn tortillas &
chipotle honey slaw, jalapeno



THE WIMPY BURGER
single patty with cheddar,
charred onion, pickles & special sauce

\$6

GRILLED CHEESE FINGERS
with a tomato-brie fondue for dipping

CHICKEN WINGS
your choice of Buffalo, lemon-parmesan,
Hoisin BBQ, or Molasses BBQ

MEATBALL SLIDERS
pickled red onion, BBQ sauce, coleslaw



DOUBLE-STACK BURGER
two patties with cheddar,
charred onion, pickles & special sauce

\$7

CRAB NACHOS
pepper jack cheese, green chilies
& seasoned sour cream

SHRIMP TACOS
crispy shrimp, roasted corn-pico,
chipotle honey, flour tortillas

LETTUCE WRAPS
steak, chicken or shrimp
with macadamia nut BBQ sauce



**PITTSBURGH BLUE
TRIPLE-STACK BURGER**
three patties with cheddar,
charred onion, pickles & special sauce

FRESH SHUCKED OYSTER
blue point oyster with cocktail and mignonette
\$1.5 each

*** NO SUBSTITUTIONS ON HAPPY HOUR FOOD ***

EVERY DAY 3:00 PM TO 6:00 PM
LATE NIGHT
MONDAY-THURSDAY 9:00 PM TO CLOSE
FRIDAY & SATURDAY 10:00 PM TO CLOSE
SUNDAY 3:00 PM TO CLOSE