



We are a steakhouse for people who work hard and want to enjoy the rewards. Pittsburgh Blue gives them their money's worth and more, with dry-aged steaks selected by master butchers, hand-trimmed chops, and day boat-fresh fish. Furnished with deep booths and a deeper wine list; a bar that makes everything better; and the kind of service everyone deserves but hardly ever receives. Open for dinner seven nights a week, Pittsburgh Blue serves a full menu in the bar. Come in a stretch limo or stretch pants - there's no dress code here.

Private Dining Information



Locations

Maple Grove

11900 Main Street North, Maple Grove, MN 55369
(763) 416-2663

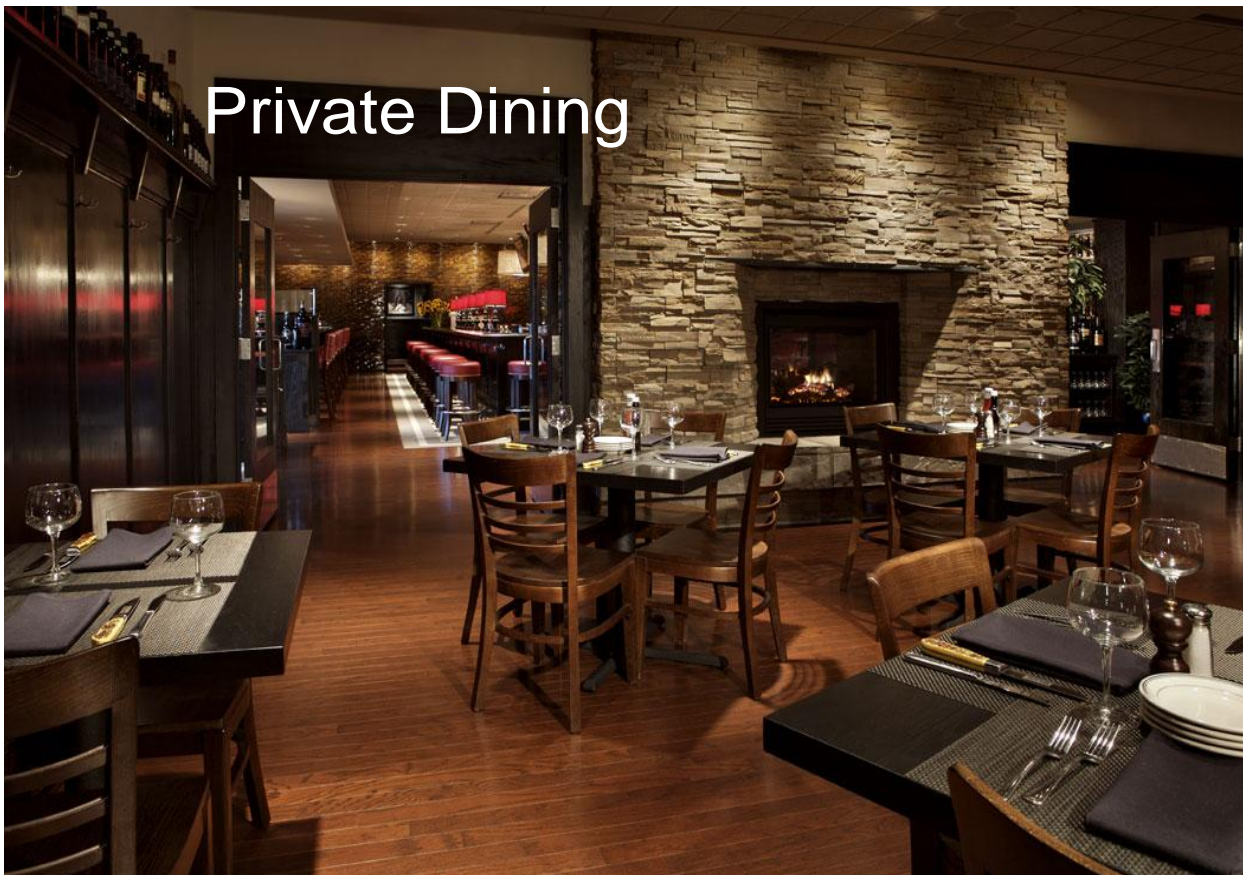
Coming October 2011 to The Galleria
3220 West 70th Street, Edina, MN 55435
(952) 567-2700

If you're looking for private dining, then look no further...

Our fireplace lit rooms with dark, rich wood are perfect for any occasion. Whether its business dinners for 8 or a holiday party for 60; we will accommodate your needs.

Pittsburgh Blue Maple Grove's private, Clubroom, perfect for grooms dinners, presentations or celebratory dinners, can accommodate up to 40 people seated and 55 people for a cocktail style event. Contact Laura Nilles at 763-416-2663 or lnilles@parasole.com

**Pittsburgh Blue in the Galleria, scheduled to open in mid to late October 2011, has private seating for up to 50 people in the classy Blue Room. Plus The Boardroom, the small private room off the bar, seats up to 8 people, perfect for intimate meetings.
BOOK NOW by contacting Nicole Arnfelt at 612.437.8303 or narnfelt@parasole.com**



Also visit our Blue Tavern Bar and Dining Room!



Main Dining Room



Limited Menus

Appetizers, Lunch, Dinner, Wine and Brunch

Appetizer Menu

Buffalo Shrimp

With a jicama slaw

\$14.95 for four

Faribault Creamery “Caveman” Curds

\$9.95 for four

Artichoke and Roasted Pepper Dip

\$9.95 for four

Calamari

with Sweet Peppers

\$12.95 for four

Sea Scallops Benedict

Applewood smoked bacon, hollandaise

\$13.95 for three

Thick Cut Onion Rings

\$8.95 for ten

Coconut Shrimp

With spicy homemade chutney

\$11.95 for six

Jumbo Shrimp Cocktail

With fresh grated horseradish

\$15.95 for five

Barbeque Chicken Sliders

\$11.95 for three

Wagyu “Kobe” Sliders

A breed of Japanese beef known world-wide for its tenderness and flavor

\$11.95 for three

Oysters

Kumamoto, James River and Blue Point

\$3.50 per piece

Lump Crab Cakes

With roasted corn relish and spicy mustard mayo

\$15.95 for two

Platters

Veggie Tray: \$50

Broccoli, Asparagus, Peppers, Carrots, Grilled Onions, Radishes

Watermelon of Fruit: \$40

Assorted Fruit

Cold Seafood Platter: Market Value

Oysters, Shrimp Cocktail, Crab Legs, Lobster

Lunch Menu

Ranges from \$15-\$30 per person

Starter

French Onion Soup

Soup of the Day

Steakhouse Chili

Field Greens Salad

With paprika vinaigrette

Entrée Choice

Grilled Chicken Cobb Salad

Avocado, tomato, hard-boiled egg, chopped bacon,
bleu cheese and red onion with choice of dressing

Grilled Tenderloin Steak Salad

Baby field greens with tomatoes, red onion, red peppers,
bleu cheese and balsamic vinaigrette

Pan Seared Salmon Salad

Baby field greens topped with green goddess covered salmon, wild rice,
grilled corn, asparagus tossed in balsamic vinaigrette

The Basic Burger

with hand-cut Idaho parmesan russet fries

Prime Rib French Dip

With au jus and horseradish cream sauce
and hand-cut Idaho parmesan russet fries

Knife and Fork Chicken Club

Grilled chicken, avocado, lettuce, tomato & smoked bacon
with hand-cut Idaho parmesan russet fries

The Blue Rueben

12 hour braised with sauerkraut & 1000 island dressing
and hand-cut Idaho parmesan russet fries

Duet of Fish

Halibut and Scottish Salmon served
with two sauces and a small salad

Halfsteak

Dry aged top sirloin served with hand-cut Idaho parmesan russet fries
and béarnaise sauce

Dessert

Red Velvet Cake with Cream Cheese Frosting

New York Style Cheesecake

Chocolate Mousse Cake

Crème Brulee

Key Lime Pie

Menu Includes: Soda, Juice or coffee

Please note:

*Vegetarian Option, Dinner Menu Items, and Appetizer Selections are available upon request

*All alcoholic beverages are not included and are charged based on consumption

*Some menu items will change based on seasonality

* Menu does not include tax and gratuity charges

Dinner Menu

Ranges from \$60-80 per person

Starter Options

Steakhouse Chili

French Onion Soup

Caesar Salad

Spinach and Applewood Bacon Salad

Chopped Salad

Chopped bacon, grape tomatoes, carrots, radish, red pepper, green beans, bleu cheese, iceberg & romaine with green goddess dressing

Steakhouse Wedge

Topped with bacon and crumbled blue cheese with your choice of dressing

Entrée Choices

Filet Mignon - 6 ways

Horseradish Crusted * Mushroom Capped * Blue Cheese Crusted

*** Filet American * Filet Oskar**

Dry-Aged Ribeye

Bone-In New York Strip

Dry Aged Choice Sirloin

Rock Salt Crusted Prime Rib

King's Cut

King Crab Legs

1 lb shelled tableside

(not available for groups over 20)

Fresh Scottish Salmon

With potatoes, leeks, bacon & a Dijon cream sauce

Pecan Crusted Walleye

With an apple cider butter sauce

Parmesan Crusted Halibut

With spinach and red pepper sauce

Table Sized Accessories

Loaded Mashed Potatoes
Spinach and Mushroom Gratin
Pan Roasted Mushrooms
Asparagus with Hollandaise
Hash Browns
Hash Browns Blue Style
With Tabasco, onion, bleu cheese and bacon

Green Beans Amandine
Broccoli with Hollandaise
Grown-Up Mac and Cheese
Cream Corn
Hash Browns with Onions

Dessert

Red Velvet Cake with Cream Cheese Frosting
New York Style Cheesecake
Chocolate Mousse Cake
Crème Brulee
Key Lime Pie

Menu Includes: Soda, juice or coffee

Please note:

- *All alcoholic beverages are not included and are charged based on consumption
- *Some menu items will change based on seasonality
- * Menu does not include tax and gratuity charges

Wine List

White

Riesling, Chateau St. Michelle, Columbia Valley \$28
Pinot Grigio, Caposaldo, Veneto \$32
Pinot Grigio, Villa Del Borgo, Friuli \$38
Pink, Pink Truck, California \$28
Sauvignon Blanc, Guenoc, Lake Country \$32
Chardonnay, Guenoc, Lake Country \$32
Chardonnay, Benziger, Sangiacomo \$45
Sparkling, Jean Louis 'Brut', France \$28

Red

Cabernet, Arnold Palmer, North Coast \$32
Cabernet, Alexander Valley Vineyards \$53
Sangiovese/Merlot, Luna Di Luna, Italy \$32
Blend, Fleur De Lyeth, California \$42
Merlot, 99 Vines, California \$28
Petit Sirah, Guenoc, California \$32
Pinot Noir, Trapiche, Mendoza \$32
Pinot Noir, Murphy Goode, California \$45
Zinfandel, Cline, California \$32
Shiraz, Woop Woop, Australia \$28
Malbec, Norton 'Barrel Select', Argentina \$32

House Wine

Salmon Creek - Chardonnay, Pinot Grigio, White Zinfandel, Cabernet
Sauvignon and Merlot each comes in 1.5 liter bottles \$45

The full wine list is available on our website
www.pittsburghbluesteak.com

Orders from the online wine list need to be made at least 7 days before
your event

Brunch

Served on **SUNDAY**
10:00A.M - 2:00P.M.

The Blue Breakfast

3 eggs your style, choice of bacon, ham or sausage, toast and creamy blue hashbrowns
\$7.95

Steak and Eggs

Eggs your way, char-broiled flatiron steak, creamy blue hashbrowns
\$12.95

Eggs Benedict

Hand carved ham, poached eggs, English muffin, hollandaise
\$9.95

Eggs Florentine

Sliced tomato, garlic spinach, poached eggs, smoked gouda mornay sauce
\$8.95

Prime Rib Hash

Slow roasted prime rib. Potatoes, peppers, fried eggs and pico de gallo
\$11.95

The Brunch Salad

Baby arugula, roasted asparagus, thick cut bacon, poached egg
\$9.95

Chicken and Waffles

Crispy fried chicken, chicken gravy
\$9.95

Strawberry Waffle

Powdered sugar, whipped cream
\$7.95

Baked Apple Pancake

Whipped butter and toasted pecans
\$8.95