

## APPETIZERS FOR SHARING

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

|  |       |
|--|-------|
| ARTISINAL CHEESE PLATE <i>ask your server for today's selection</i> . . . . .                                      | 15.95 |
| CALAMARI <i>with sweet peppers</i> . . . . .   | 15.95 |
| TUNA TARTARE <i>scallion mayonnaise and wonton crisps</i> . . . . .  | 16.95 |
| COCONUT SHRIMP <i>with spicy homemade chutney</i> . . . . .  | 16.95 |
| BOURBON MAPLE GLAZED BACON . . . . .   | 17.95 |
| BUFFALO SHRIMP <i>with bleu cheese dipping sauce</i> . . . . .   | 19.95 |
| SEA SCALLOPS 'BENEDICT' <i>applewood-smoked bacon, hollandaise</i> . . . . .                                       | 19.95 |
| LUMP CRAB CAKES <i>with mustard tarragon aioli</i> . . . . .   | 15.95 |
| THICK CUT ONION RINGS <i>with spicy mayo</i> . . . . .   | 15.95 |
| OYSTERS ROCKEFELLER<br><i>with spinach, dry vermouth, hollandaise, Parmesan &amp; panko bread crumbs</i> . . . . . | 19.95 |
| JUMBO SHRIMP COCKTAIL <i>with fresh grated horseradish</i> . . . . .   | 19.95 |
| TENDERLOIN CARPACCIO <i>Maine lobster, horseradish mayonnaise</i> . . . . .  | 18.95 |

**HOT APPETIZER SAMPLER  
(FOR THE TABLE)**  
*Coconut Shrimp, Calamari, Crab Cake, Buffalo Shrimp*  
**26.95**

## SOUPS & SIDE 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 | CROCK 13.95 |
| <i>with fresh lobster, jalapeno and creme fraiche</i>   |          |             |
| CAESAR SALAD . . . . .  |          | 10.95       |
| <i>romaine hearts with classic caesar dressing, shaved parmesan and soft boiled egg</i>   |          |             |
| THE DINNER SALAD . . . . .  |          | 8.95        |
| <i>simple salad with romaine and iceberg lettuce, cherry tomatoes, cucumbers, &amp; red onion</i>   |          |             |
| SPINACH AND GOAT CHEESE SALAD . . . . .   |          | 11.95       |
| THE CHOPPED SALAD . . . . .   |          | 11.95       |
| <i>chopped bacon, tomatoes, carrots, radish, red pepper, green beans, iceberg, red onion &amp; romaine with green goddess dressing topped with bleu cheese crumbles</i> |          |             |
| BEET & BURRATA SALAD . . . . .  |          | 12.95       |
| <i>roasted golden and ruby beets with creamy mozzarella, hazelnuts, arugula, herb-champagne vinaigrette</i>   |          |             |
| BLT ICEBERG WEDGE . . . . .   |          | 12.95       |
| <i>our signature salad! Topped with bacon and crumbled bleu cheese with your choice of dressing</i>   |          |             |

## ENTRÉE SALADS

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

*Dressing Choices: French, Buttermilk Ranch, Bleu Cheese, Green Goddess, Spicy Mango, Balsamic Vinaigrette, Caesar, Thousand Island, Honey Lavender, or Citrus Vinaigrette*

## BURGERS & SANDWICHES

with hand-cut Idaho russet fries or salad

|  |       |
|--|-------|
| CLASSIC BURGER . . . . .   | 14.95 |
| <i>add cheese \$1 add smoked bacon \$2</i>   |       |
| KNIFE AND FORK CHICKEN CLUB . . . . .  | 14.95 |
| PRIME RIB FRENCH DIP . . . . .   | 19.95 |
| TURKEY BURGER . . . . .  | 16.95 |
| <i>smoked gouda, chipotle honey sauce, lettuce, tomato, onion on a brioche bun</i>                                 |       |
| TENDERLOIN STEAK SANDWICH . . . . .  | 16.95 |
| <i>sautéed tenderloin and sweet onions on a ciabatta bun with chimichurri aioli, red pepper &amp; swiss cheese</i> |       |



# FILET MIGNON

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

*"Cheap steak is not good and good steak is not cheap"*

|  |       |   |       |
|--|-------|---|-------|
| FILET MIGNON . . . . .   | 39.95 | BLEU CHEESE CRUSTED FILET . . . . .   | 42.95 |
|  |       | <i>naturally aged with a bleu cheese crust</i>  |       |
| HORSERADISH CRUSTED FILET . . . . .                                    | 42.95 | FILET AMERICAN . . . . .  | 43.95 |
| <i>topped with creamy horseradish and toasted bread crumbs</i>         |       | <i>topped with Tilamook sharp cheddar and smoked bacon</i>  |       |
| MUSHROOM CAPPED FILET. . . . .   | 42.95 | SURF & TURF. . . . .  | 63.95 |
| <i>broiled with an exotic mushroom and fresh herb crust</i>            |       | <i>8 ounce filet with a butter-poached Maine lobster tail, garlic-sautéed spinach and mushrooms finished with a shallot-herb butter</i> |       |
| FILET "OSKAR".   | 45.95 |   |       |
| <i>topped with a lump crab cake and asparagus with Béarnaise sauce</i> |       |   |       |

for the lighter appetite - try our PETITE FILET. . . . . 30.95

## Steak Sauces & Enhancements

Bleu Cheese Sauce • Brandied Green Peppercorn Sauce • Marsala Mushroom Sauce • Horseradish Cream 2.95 each  
Béarnaise Sauce add 2.95 • Applewood Smoked Bacon add 2.95 • Fried Egg add 2.00  
Cognac and Foie Gras Butter with Truffle Salt 5.95

## 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 to seal in natural juices

|               |               |                            |
|---------------|---------------|----------------------------|
| 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 and Horseradish Sauce  
\*Served until we run out

## CHICKEN, PASTA, AND SPECIALTY CUTS

|   |       |  |       |
|---|-------|--|-------|
| OVEN ROASTED CHICKEN . . . . .                                  | 24.95 | PORK TOMAHAWK CHOPS . . . . .                                      | 33.95 |
| <i>rosemary-lemon pan jus</i>                                   |       | <i>Beeler's all-natural pork chops with wild mushroom sauce</i>    |       |
| WILD MUSHROOM PASTA . . . . .                                   | 24.95 | HANGER STEAK . . . . .   | 33.95 |
| <i>pappardelle pasta in a wild mushroom marsala cream sauce</i> |       | <i>beef hanger steak, espresso crust, caramelized shallot demi</i> |       |
| WITH SHORT RIBS AND MARROW BONE . . . . .                       | 32.95 |  |       |

## SPECIALTY SEAFOOD

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

|   |       |   |       |
|---|-------|---|-------|
| PISTACHIO CRUSTED WALLEYE . . . . .   | 32.95 | SOY MISO GLAZED SEA BASS . . . . .  | 38.95 |
| <i>with lemon-dill butter sauce</i>   |       | <i>with sesame-garlic green beans</i>   |       |
| CEDAR PLANK ROASTED SALMON . . . . .  | 33.95 | NOVA SCOTIA 16 OZ LOBSTER TAIL . . . . .  | 59.95 |
| <i>with horseradish-parmesan crust and whole grain mustard beurre blanc</i> |       | <i>tender and sweet cold water lobster broiled and served with drawn butter . . . . . HALF TAIL . . . . . 34.95</i> |       |
| CRAB STUFFED JUMBO SHRIMP SCAMPI. . . . .                                   | 32.95 |   |       |

## TABLE SIZED ACCESSORIES

Served family style 13.95

\*Available for one 9.95

|                        |                        |                           |
|------------------------|------------------------|---------------------------|
| BROCCOLI/HOLLANDAISE*  | PAN ROASTED MUSHROOMS* | PARMESAN POLENTA*         |
| ASPARAGUS/HOLLANDAISE* | BUTTERNUT SQUASH       | SPINACH & MUSHROOM GRATIN |
| BRUSSELS SPROUTS*      | GROWN-UP MAC & CHEESE  | GREEN BEANS AMANDINE*     |
|                        | <i>add lobster \$5</i> |                           |

## LOADED MASHED POTATOES

Applewood Smoked Bacon, Sour Cream, Cheddar Cheese and Green Onions

SINGLE 8.95 REGULAR 11.95 LARGE 13.95

|                                     |      |   |       |
|-------------------------------------|------|---|-------|
| HAND CUT PARMESAN FRIES . . . . .   | 6.95 | HASH BROWNS . . . . .   | 13.95 |
| <i>with Béarnaise sauce</i>         |      | HASH BROWNS WITH ONION. . . . . 14.95                         |       |
| IDAHO ONE POUND BAKED . . . . .     | 8.95 | HASH BROWNS BLUE STYLE . . . . .                              | 15.95 |
| <i>with caramelized onion dip</i>   |      | <i>Applewood smoked bacon, tabasco, onion and bleu cheese</i> |       |
| SWEET POTATO WAFFLE FRIES . . . . . | 7.95 |   |       |

## 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.



Pittsburgh Blue Original