



Steakhouse Lounge

Appetizers

Fromage 15

Choice of Three Cheeses
*Applewood Smoked Cheddar, Gorgonzola, Toscano
Pecorino Romano, St. André Triple Cream
Cypress Grove Humboldt Fog*

Charcuterie 25

Choice of Three Cheeses
*Served with Assorted Cured Meats
Serves 2 Guests*

Cheesesteak Spring Rolls 10

Housemade Spicy Ketchup

Stuffed Mushrooms Florentine 12

Italian Sausage, Baby Spinach, Provolone Cheese

New Zealand Lamb Lollipop Chops (2) 14

Mache Greens, Rosemary

Steamed Clams 14

Chorizo, Sweet Onion, Celery, Lemon

Fried Calamari 15

*Banana Peppers, Balsamic Glaze
Pomodoro Sauce*

Jumbo Shrimp Cocktail 18

Roasted Black Pepper Cocktail Sauce

Crab Cakes 19

*Hickory Smoked Bacon, Roasted Sweet Corn
Edamame Relish, Cajun Aioli*

Soups & Salads

Crab Bisque 9

Sherry Cream Base

Soup du Jour 9

*Please ask your server about
our Chef's daily seasonal soup*

Tailgate Salad 10

*Fresh Greens, Tomato, Cucumber, Red Onion
Nicoise Olives, Hard Boiled Eggs
Extra Virgin Olive Oil, Red Wine Vinegar, Parmesan
Add Crab Cake, Chicken or Salmon +12*

French Onion Soup 9

*Sherry, Brandy Glazed Onions
Rich Consommé, Three Cheeses*

Wedge Salad 10

*Steakhouse Iceberg, Chopped Bacon, Tomato
Shaved Red Onion, Smokey Blue Cheese*

Caesar Salad 10

*Classic Crisp Romaine Lettuce, Croutons
Parmesan Cheese, Caesar Dressing
Add Crab Cake, Chicken or Salmon +12*

Lighter Fare

Sirloin Burger 14

*8oz. Sirloin Beef with Leaf Lettuce
Tomato on a Brioche Roll
Served with Wedge Fries, Coleslaw & Pickle*

Grilled Chicken Breast Sandwich 15

*Prosciutto, Swiss Cheese on a Kaiser Roll
Served with Wedge Fries, Coleslaw & Pickle*

Prime Rib Sandwich 18

*Thinly Sliced with Horseradish Sauce, Au Jus
Served with Wedge Fries, Coleslaw & Pickle*

Michele's Ultimate Chips 15

*Housemade Potato Chips Lightly Tossed in Buffalo Sauce
Topped with Shaved Prime Rib, Banana Peppers
Jalapeno Bacon, Provolone Cheese
Gorgonzola Cheese Sauce*

Fish & Chips 17

*Beer Battered Cod
Served with Wedge Fries & Coleslaw*

Crab Stack 20

*Jumbo Lump Crabmeat, Cucumber, Tomato
Scallions, Avocado, Lemon Pepper Remoulade*

Please alert your server if you or anyone in your party has any food allergies.

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses; especially if you have certain medical conditions.



Steakhouse Lounge

Signature Cuts

We Proudly Season our Aged Beef with our House Blend of Spices

Toppers: Béarnaise Sauce | Au Poivre | Gorgonzola Cheese Sauce | Chianti Portabella Mushroom Sauce

Enhancements: Jumbo Lump Crab Meat 16 | Jumbo Sea Scallops 14 | Jumbo Shrimp 12 | Steamed Lobster Tail 34

Pittsburgh Cold Red Center	Rare Cool Red Center	Medium Rare Warm Red Center	Medium Hot Pink Center	Medium Well Slight Pink Center	Well Done No Pink Throughout
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Filet Mignon
8oz. 40 | 12oz. 50

Grilled Kurobuta Pork Rib Chop
The Richest, Finest Cut of Berkshire Pork
14oz. 35

Prime New York Strip
10oz. 38 | 16oz. 49

1855 Angus Ribeye Steak
14oz. 42

1855 Angus Export Roast Prime Rib of Beef
Dijon Mustard, Chef Mike's Magic Spice
10oz. 32 | 14oz. 38

1855 Angus Porterhouse
20oz. 44

Double Cut Lamb Rib Chops 50
Two Double Cut Chops Grilled
Served with Rosemary Jus Lie

Classic Surf & Turf 50
8 oz. Petit Filet Mignon, 5oz. Cold Water Lobster Tail

Entrées

Steak Frites 25
Grilled Teres Major, Potato Wedges, Truffle Aioli

Chesapeake Chicken 29
Grilled Chicken Breast, Blue Crab, Spinach Imperial

Pepper Herb Crusted Salmon Fillet 28
Pan Seared, Fresh Herbs
Black Pepper, Steamed Asparagus

Michele's Crab Cakes 36
Broiled, Twin Jumbo Lump

Lobster & Chicken Campanella 35
Spinach, Mushroom, Tomato with
Herb Cream Sauce, Truffle Oil

Jumbo Stuffed Shrimp 38
Broiled, Jumbo Lump Crab Meat
Steamed Asparagus

Pan Seared Chilean Sea Bass 42
Jumbo Lump Crab Meat
Lemon Butter Sauce, Steamed Asparagus

House Specialties

Garlic Red Skin Mashed Potatoes 8
Oven Baked Potato 8
Potato Wedges, Truffle Aioli 8
Creamed or Sautéed Spinach 8
Steamed Fresh Asparagus 8
Brussel Sprouts Lyonnaise 8

Vegetable Du Jour 8
Broccoli Au Gratin 8
Creamed Corn 9
Sautéed Cremini Mushrooms 9
Truffle Lobster Mac N Cheese 18

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