A guide to restaurants in the Pittsburgh area, specifically those open on Mondays.
### Psychology Restaurant Guide

Includes: restaurant hours, price range, contact information, directions, and menu when available.

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</tbody>
</table>
Asiago-Euro Cuisine*
301 Grant Street
Pittsburgh, PA 15219
412.392.0225

Hours: Mon-Thur Sun 11AM-9PM, Fri-Sat 11AM-10PM
Average Main Course Price: $25

DIRECTIONS:

Head west on Forbes Ave toward S Craig St 0.4 mi (1 min)

Turn right at S Bellefield Ave 0.2 mi

Turn left at 5th Ave 0.9 mi (3 mins)

Slight left to stay on 5th Ave 1.7 mi (5 mins)

Turn left at Ross St 0.1 mi (1 min)

Turn right at 3rd Ave 407 ft

*European cuisine; website and online menu unavailable
The Carlton
500 Grant Street, Mellon Bank Center
Pittsburgh, PA 15219
412.331.4099

Hours: Lunch: Mon-Fri 11:30AM-2:30PM, Dinner: Mon-Thu 5PM-10PM, Fri-Sat 5PM-11PM
Average Main Course Price: $25.00
thecarltonrestaurant.com

DIRECTIONS:

Head west on Forbes Ave toward S Craig St 0.4 mi (1 min)

Turn right at S Bellefield Ave 0.2 mi

Turn left at 5th Ave 0.9 mi (3 mins)

Slight left to stay on 5th Ave 1.8 mi (5 mins)

Turn right at Grant St 7 ft
THE CARLTON—Dinner Menu

We feature innovative, fresh cuisine, served by friendly, polished professionals that are eager to anticipate and meet your needs. We change our menu daily, so that you can always count on fresh and seasonal ingredients. Our goal is simple, we want to win you as a customer so that you return again and again. We survive on word of mouth advertising, and if you enjoy your visit, please tell your friends! If for any reason you miss the mark please tell us. We will do our best to correct any problem immediately. Please do not hesitate to ask for Bill, Tad, Janet, or myself.
—Kevin Joyce, Proprietor

APPETIZERS

LOBSTER RAVIOLI
Tender homemade Ravioli with Lobster, Crabmeat, Basil, Ricotta and Parmesan. Served with Spinach and fresh Tomato Leek Beurre Blanc. $9.95

MARYLAND CRABCAKE
Tender Crabcake pan sautéed and served with fresh Tomatoes, Julienne Vegetables and Dijon Cream. $9.95

COCONUT SHRIMP
Crisp Macadamia, Camembert and Plantain stuffed Shrimp with Garlic-Pepper Mojo, Habanero Tartar Sauce and fresh Chives. $9.95

CALAMARI
Golden crisp Calamari served with homemade Tomato Basil and Parmesan. $8.95

PORTABELLO AND POTATO BLINI
Warm Potato Blini topped with seasoned Portobello Mushrooms, Scallion-Cheese Fondue, grilled Tomato, and Shaved Parmesan. $8.95

CRAB AND SMOKED SALMON GALETTE
Seasoned Dungeness Crab and Smoked Salmon layered with Crispy Potatoes and served with Raisin Caper Emulsion and Grapefruit Butter. A great start! $9.95

MUSSELS
Fresh Farm Raised Mussels steamed with Iron City, Garlic, Dijon, Basil and Cream. Served over Sourdough Crostini. $9.95

DINNER SALADS

THE ‘ORIGINAL CARLTON HOUSE SALAD’
With Romaine, Tomatoes, Mushrooms, Bacon, Hard boiled Egg, tossed with Creamy “Louie” Dressing. $4.95
MIXED GREENS
With Tomato, Croutons, Cucumbers, and Tomato Vinaigrette. $3.95

PICKLED BEET SALAD
With Mesclun Greens, Pickled Ginger, Stilton, Chevre, Walnuts and Sherry Vinaigrette. $5.95

FRESH ARUGULA SALAD
With Red Pepper Brunoise, Proscuitto, and Summer Pears tossed with Walnut-Pear Vinaigrette and served in a Crispy Parmesan Basket. $5.95

SPECIALS
SEAFOOD WELLINGTON
Fresh Sole roasted in pastry with Lobster, Crab, and Boursin Cheese. Served with French Beans, Peppers, Tomato Basil Beurre Blanc, and fresh Parsley. $25.95

PRIME RIB
Tender 14 ounce Prime Rib slow roasted with fresh Herbs and served with Baby Whipped Potatoes, Red Wine Beef Jus, and fresh Rosemary. $27.95

SEA BASS
Fresh Horseradish Crusted Sea Bass oven roasted and served with Whipped Potatoes, Diced Tomatoes, Spinach Chiffonade, and Roast Tomato Cream. $27.95

TROPICAL SNAPPER
Fresh Snapper pan sautéed with Soy, Sugar, Spices and Lemon Zest. Served with Walnut-Red Pepper Spinach, Mango Honey Puree and Tropical Aioli. $24.95

CARLTON FAVORITES
SEARED SCALLOPS
Tender hand-harvested Diver Scallops pan seared with Garlic and fresh Herbs and served with Arugula Salad, Herbed Crostini, Three Tomato Tartar, and fresh Basil Oil. $25.95

LAMB OSSO BUCCO
Tender Lamb Shanks slowly braised with Red Wine, Garlic and Rosemary. Served with Roast Garlic Whipped Potatoes, Vegetable Pan Jus and fresh Rosemary. $25.95

ATLANTIC SALMON
Fresh Basil basted Salmon charcoal grilled and served with Asiago-Cream tossed Black Pepper Fettuccine, Three Tomato Relish and Red Pepper Coulis. $25.95
NEW YORK STRIP STEAK
Tender 15 ounce Blue Cheese crusted NY Strip Steak broiled to perfection and served with Buttermilk Whipped Potatoes, fresh Asparagus and Jack Daniel’s Glaze. $29.95

MEDITERRANEAN SHRIMP
Tender Shrimp pan sautéed with Black Olives, Capers, Artichokes, Tomatoes, White Wine, Lemon and Butter. Served with Whipped Potatoes and crisp Leeks. $24.95

PORK LOIN
Tender herb seasoned Pork Loin roasted and served with Horseradish Whipped Potatoes, French Beans, Bacon- Leek Chutney and Garlic-Herb Butter. $23.95

YELLOWFIN TUNA
Fresh Sesame-Ginger spiced Tuna hardwood grilled and served over Soba Noodle Salad with Napa-Snow Pea Sauté, Guava Glaze and crispy Daikon threads. $26.95

VEAL PORTABELLO
Tender Scaloppine of Veal sautéed with Portobello Mushrooms and Capers. Served with Whipped and Goufrette Potatoes and Sun-Dried Tomato Beurre Blanc. $25.95

SWORDFISH OSCAR
Fresh Swordfish hardwood charcoal grilled and served over Whipped Potatoes with warm Jumbo Lump Crab, Bernaise, fresh Asparagus and Alfalfa. $27.95

MAHI MAHI
Tender Sesame Seared Mahi served with Potato Crusted Crabmeat Imperial, Miso tossed Julienne Vegetables, Mango Ponzu, Wasabi Aioli and fresh Cilantro. $24.95

We also have 14 ounce Veal Rib Chops, 9 ounce Filet Mignon and tender Loin Lamb Chops for your dining pleasure.

FRESH VEGETABLES AND SIDES
ASPARAGUS $4.95

BROCCOLI $3.95

ANGEL HAIR PASTA $3.95

WHIPPED POTATOES $3.95

BAKED POTATO $3.95
Casbah
228 South Highland Avenue
Pittsburgh, PA 15206
412.661.5656

Hours: Lunch: Mon-Fr 11:30AM-2:30PM; Brunch: Sun 11AM-2PM; Dinner: Mon-Thurs 5PM-10PM, Fri-Sat 5PM-11PM. Sun 5PM-9PM
Average Main Course Price: $23
bigburrito.com/casbah/

DIRECTIONS:

Head north on Forbes Ave toward Morewood Ave 3 ft

Turn left at Morewood Ave 0.2 mi (1 min)

Turn right at 5th Ave 1.0 mi (3 mins)

Turn left at S Highland Ave 0.5 mi (2 mins)
cheese

Cheese Tasting {any three, five or seven} 9, 12 or 15

Fleur de Lis; Louisiana; cow’s milk; creamy
Uplands Farm Pleasant Ridge Reserve; Wisconsin, raw cow’s milk, hard
Rouge River Smokey Blue; Oregon; raw cow’s milk, hazelnut smoked, soft
Capricole Old Kentucky Tomme; Indiana, raw goat’s milk, semi-hard
Il Pastore; Italy; aged sheep’s milk, semi-hard
Tumalo Classico; Oregon; goat’s milk, semi-firm
Cabrales; Spain; raw sheep, cow, and goat’s milk, blue, crumbly

appetizers

Butternut squash ravioli, hazelnut and sage beurre noisette 7
Kataifi wrapped black tiger shrimp, herb salad, spiced lemon yogurt, pomegranate molasses 11
Cake free chicken and golden raisin tagine, grilled chickpea flat bread 8
Sea scallops, fritée, Serrano crisp, red wine and beef coulis, Meyer lemon vinaigrette 10
Smoked salmon, truffled potato cake, aioli, capers, red onion, egg 10
Chevre croquettes, petite Caesar salad, roasted kalamata olives, romesco sauce 7
Prince Edward Island mussels, merguez lamb sausage, peppers, amontillado sherry 11
Grilled flatbread; roasted red pepper muhammara, chickpea hummus, kalamata olive tapenade, extra virgin olive oil 8

salad & soup

Duck confit, fritée, Lola rosa, pomegranate vinaigrette, pistachios 9
Arugula, crimini mushrooms, potatoes, house-made pancetta, goat cheese, pancetta vinaigrette 8
Mixed winter greens, blood orange, roasted beets, sherry vinaigrette, crispy shallots 7
Butternut squash purée, fall vegetable caponata 7
Chorizo and white bean, winter vegetables, kale, sourdough croutons 8

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

We provide free wireless internet.

18% gratuity will be added to parties of six or more.
Sunday, December 17, 2006

pastas

Mint pappardelle, braised lamb, local peppers, turnip greens, green olives, barrel aged feta  22

Potato gnocchi, local mushrooms, butternut squash, spinach, gorgonzola, hickory nuts  20

Short rib ravioli, Swiss chard, oyster mushrooms, roasted shallots, gremolata  23

Ricotta cavatelli, house-made fennel sausage, rapini, crushed tomatoes, ricotta  18

Orecchiette, grilled chicken, dried cranberries, Capriole goat cheese, sage cream  20

entrees

Elysian Fields lamb loin, braised lamb belly, haricot vert, roasted beets, pearl couscous, natural jus  31

Filet mignon, baby carrots, Yukon gold mashed potatoes, wild mushroom jus  36

Elysian Fields lamb “coso buco,” Anson Mills polenta, root vegetable ragout, natural jus, gremolata  33

Seared duck breast, baby Brussels sprouts, French lentils, wheat berries, crispy parsnips, apple-thyme jus  24

Casbah double-cut pork chop, butternut squash risotto, braised greens, garlic cream, sage jus  25

Cage free chicken breast, braised thigh, wilted spinach, rustic garlic bread, arrabbiata sauce  22

Black sea bass, braised fennel, rapini, grilled potato, shrimp-rosemary glaze  26

Cioppino, Maine lobster, shrimp, scallops, mussels, clams, grilled sourdough  36

Atlantic Salmon, chanterelle mushrooms, arugula, white beans, pine nuts  26

Seared rare tuna, calamari, tagliolini pasta, tomatoes, capers, anchovies, caponata *  29

Chatham cod, jasmine rice, spinach, chorizo pipérad, saffron aioli  28

Roasted cauliflower risotto, Maytag blue cheese, celeriac, cipollini onions, oregano, toasted walnuts  20

We believe in the beauty of cooking with local seasonal ingredients.
Some of our favorite producers are:

Elysian Fields Farm
Lamb by Keith and Mary Martin; Greene County, PA

Three Sisters Farm
Organic mesclun and herbs from Dinesl and Linda Frey; Sandy Lake, PA

Capriole
The Schad Family’s fresh and aged cheeses; Greenville, IN

Penn’s Corner Farm Alliance
Fruits and vegetables from a regional farm cooperative; Southwest PA

Harvest Valley Farms
Produce from Art King and family, Valencia, PA

Cunningham Meats
Pork butts and bellies; Shelburne, PA

As of January 2, 2007
Casbah will be a smoke-free restaurant
Eleven
1150 Smallman Street
Pittsburgh, PA 15222
412.201.5656

Hours: Mon-Thu 11:30AM-2PM, 5PM-10PM; Fri 11:30AM-2PM, 5PM-11PM; Sat 5PM-11PM; Sun 5PM-9PM
Average Main Course Price: $35
bigburrito.com/eleven/

DIRECTIONS:

Head north on Forbes Ave toward Morewood Ave 3 ft

Turn left at Morewood Ave 0.2 mi (1 min)
  1 min

Turn right at 5th Ave 0.4 mi (1 min)
  1 min

Turn left at S Aiken Ave 0.6 mi (2 mins)

Slight left at Liberty Ave 3.5 mi (8 mins)
  8 mins

Turn right at 11th St 0.1 mi

Turn right at Smallman St 210 ft
**FIRST COURSE**

**American Farmstead Cheeses** | $4 each  
Everona Farms Piedmont – raw sheep’s milk, VA  
Uplands Cheese Pleasant Ridge Reserve – raw cow’s milk, WI  
Josper Hill Farm Bayley Hazen Blue – pasteurized cow’s milk, blue-veined, VT  
MouCo Cheese Company Camembert – pasteurized cow’s milk, CO  
Twig Farm Tomme – raw goat’s milk, VT  
Cowgirl Creamery Red Hawk – organic cow’s milk, washed rind, triple cream, CA

**Oysters** * | $2 each, $11 half dozen, $20 dozen
Chef’s selection, classic mignonette, ELEVEN hot sauce

**Clams** * | $1 each, $5 half dozen, $10 dozen
Steamed or raw on the half shell with ELEVEN hot sauce, cocktail sauce

**Antipasto** | $9
Marinated & pickled vegetables, prosciutto, sweet sopressata, water buffalo mozzarella

**Shrimp** | $12
Bloody mary shooters, level vodka

**Black Truffle Fettuccini** | $10
Duck confit, bitter greens, roasted squash, crispy sage

**Mascarpone & Sweet Potato Ravioli** | $9
Caramelized onion puree, braised red cabbage, roasted onion

**Jumbo Lump Crab Cakes** | $12
Keyer lemon beurre noisette, crispy fennel-celery heart salad, celery root puree

**Butter-Poached Lobster** | $12
Anson Mills organic white corn grits, sauce americaine, baby red mustard greens

**Elysian Fields Lamb Carpaccio** | $11
Whole grain mustard aioli, root vegetable salad

**Sea Scallops** * | $11
Potato crust, escarole, red wine-beet puree

**Raw Tasting** * | $12
Hiramasu, kalamata olive, radish, tuna, green curry, oyster, cucumber-vodka granite, caviar

**SOUP & SALAD**

**House-Made Lamb “Bacon” Salad** | $8
Apple & cherry-smoked lamb, arugula, fig-balsamic vinaigrette. Old Chatham Ewe’s Blue

**Three Greens** | $8
Treviso, arugula, frisee. Creamy goat cheese dressing, roasted sweet peppers

**Caesar** | $7
Baby red & green romaine, kalamata olive-parmesan croutons, white anchovies

**Roasted Beet & Apple Salad** | $7
Iceberg lettuce, blue cheese-hazelnut dressing

**Chowder** | $7
Fresh clams, wild shrimp, red potatoes, bacon

**Roasted Buttercup Squash Puree** | $6
Crispy Brussels sprout leaves, pumpkin seed oil
ENTREE COURSE

House-Made Gnocchi | $18
  cipollini onions. roasted local squash, mushrooms, sage, Reggiano Parmigiano

Australian Barramundi * | $29
  melted leeks, fingerling potato, caviar beurre blanc

Pacific Salmon * | $31
  lentils, roasted local turnips, chanterelles, arugula

Tuna * | $31
  potato, portobello, & truffle galette, mushroom puree, haricot vert, red wine-veal reduction

Seafood Tasting * | $32
  Pacific salmon, potato-crusted sea scallop, jumbo lump crab cakes

Osso Buco | $34
  caramelized baby carrots, gnocchi, crispy Pennsylvania Simply Sweet onions

Pork | $24
  prosciutto-wrapped tenderloin, cider-braised bacon, autumn succotash, spaetzle, onion jus

Veal & Lobster | $43
  veal medallion, butter-poached lobster, whipped potatoes, melted leeks, haricot vert

Duck | $19
  confit, chanterelles, curly endive, roasted squash bread pudding, sage-currant jus

Pennsylvania Chicken | $19
  pan-roasted breast, braised leg risotto, Swiss chard, thyme jus

Elysian Fields Farm Lamb | $32
  Anson Mills polenta, root vegetable Lyonnaise, kalamata olive jus

Prime NY Strip Steak | $41
  fingerling potatoes, portobello fries, garlic-herb sauce

Beef Tenderloin | $38
  braised short rib & parsnip hash, Brussels sprouts, red wine essence

As an integral part of ELEVEN’s mission to provide an exquisite fine dining experience, we pursue the freshest and highest quality seasonal ingredients. In this pursuit, drawing from the rich countryside of Western Pennsylvania, we use provisions from the following: Penn’s Corner Farm Alliance, Elysian Fields Farms, Three Sisters Farm, Bees-R-Us, & Parma Sausage Products.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
CHEF'S TASTING MENU

| $65 (Wine pairing additional $30)

Raw Tasting
fluke, avocado-lime puree; tuna tartare; truffle oil; hamachi; pickled peppers
Moët & Chandon, Moët & Chandon, France

Wild Striped Bass
butternut squash puree; collard greens; lobster essence
2004 Miani Moscato Giallo, Alto Adige, Italy

Mussels
chorizo, sweet onion & peppers
2004 Beringer Alluvium Blanc, Napa Valley, California

Elysian Fields Farm Lamb Tenderloin
organic polenta, lamb bacon, haricot vert
2004 Mirrabooka Shiraz, South East Australia

Pumpkin Crème Brûlée
Santa Julia Late Harvest Torrontes Tardio, Mendoza, Argentina

CHEF'S VEGETARIAN TASTING MENU

| $45 (Wine pairing additional $30)

Turnip & Roasted Pear Puree
poached pear
2005 Willamette Valley Riesling, Oregon

Three Sisters Farm Mesclun Greens
local apple, Jasper Hill Bayley Hazen blue cheese, roasted walnuts, shallot vinaigrette
2004 Castello Banfi Principessa Piahina Gavi, Piedmont, Italy

Butternut Squash Ravioli
braised cabbage, warm beet salad, crispy sage
2002 Beringer Alluvium Red, Napa Valley, California

Roasted Wild Mushrooms
maitake & chanterelle mushrooms, organic white grits, truffle butter
2002 Lava Cap American River Red, El Dorado, California

Pumpkin Cheesecake
oatmeal-pecan crust, vanilla ice cream
Santa Julia Late Harvest Torrontes Tardio, Mendoza, Argentina

Executive Chef Derek Stevens
Sous Chefs Leonard Pisano & Robert Carter
Franco’s Ristorante*
1001 Freeport Road
Pittsburgh, PA 15238
412.782.5155

Hours: Mon-Sat 11AM-10PM; Sun 2PM-9PM
Average Main Course Price: $35.00

DIRECTIONS:

Head north on Forbes Ave toward Morewood Ave 3 ft

Turn left at Morewood Ave 0.2 mi (1 min)
1 min

Turn right at 5th Ave 1.7 mi (5 mins)
5 mins

Slight left at Blue Belt/PA-8 2.4 mi (6 mins)
6 mins

Merge onto Blue Belt/Green Belt/Highland Park Bridge via the Highland Park Bridge/PA-28 ramp 0.6 mi
(1 min)

Exit at Freeport Rd/Green Belt toward Aspinwall 1.2 mi (2 mins)

*Italian Cuisine; website and online menu unavailable.
Georgetowne Inn
1230 Grandview Avenue
Pittsburgh, PA 15211
412.481.4424

Hours:
Average Main Course Price:
georgetowneinn.com

DIRECTIONS:

Head west on Forbes Ave toward S Craig St 0.4 mi (1 min)

Turn right at S Bellefield Ave 0.2 mi

Turn left at 5th Ave 0.9 mi (3 mins)

Turn left at Craft Ave 358 ft

Turn right at Forbes Ave 0.1 mi

Take the ramp onto Boulevard of the Allies/PA-885 1.5 mi (3 mins)

Merge onto Crosstown Blvd via the I-579 N exit 0.4 mi (1 min)

Continue on Liberty Bridge 0.4 mi

Turn right at PJ McArdle Roadway 0.9 mi (2 mins)

Turn right at Grandview Ave 0.4 mi (1 min)
# Georgetowne Inn - Dinner Menu

## Appetizers

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<tr>
<td>Gulf Shrimp Cocktail</td>
<td>8.99</td>
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<tr>
<td>Crab Imperial</td>
<td>5.99</td>
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<tr>
<td>Crab Cocktail</td>
<td>6.95</td>
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<tr>
<td>Oysters Rockefeller</td>
<td>8.50</td>
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<tr>
<td>Baja Seafood Platter</td>
<td>5.95</td>
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<tr>
<td>Chinese Dumplings</td>
<td>8.95</td>
</tr>
<tr>
<td>Grilled Chicken Wings</td>
<td>6.95</td>
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<tr>
<td>Lamb Lollipop</td>
<td>7.60</td>
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<tr>
<td>Peking Duck</td>
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<tr>
<td>Escargot</td>
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<tr>
<td>Scallops Caprese</td>
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<tr>
<td>Fried Mushrooms</td>
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<tr>
<td>Bluepoint Oysters</td>
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<tr>
<td>Grilled Seafood Lollipops</td>
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<tr>
<td>Jalapeno Lime Surfshot</td>
<td>11.60</td>
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<tr>
<td>Watermelon Surfshot</td>
<td>11.60</td>
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<tr>
<td>Fried Zucchini</td>
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<tr>
<td>Chicken Jerk</td>
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<tr>
<td>Buffalo Wings</td>
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## Salads

<table>
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<tr>
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<tr>
<td>Tossed Salad</td>
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<tr>
<td>Chef's Salad</td>
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<tr>
<td>Seafood Salad</td>
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<tr>
<td>Chicken Salad</td>
<td>19.05</td>
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<tr>
<td>Veal Scallop Salad</td>
<td>8.05</td>
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## Main Courses

### Beef

<table>
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<tr>
<th>Item</th>
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<tr>
<td>New York Strip</td>
<td>25.05</td>
</tr>
<tr>
<td>Filet &amp; Shrimp</td>
<td>22.95</td>
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<tr>
<td>Filet Mignon</td>
<td>26.85</td>
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<tr>
<td>Veal Scallop</td>
<td>10.05</td>
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### Seafood

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<th>Item</th>
<th>Price</th>
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<tr>
<td>Fresh Salmon</td>
<td>16.50</td>
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<tr>
<td>Baked Oysters</td>
<td>21.95</td>
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<tr>
<td>Poached Salmon</td>
<td>19.95</td>
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<tr>
<td>Baked Lobster Fish</td>
<td>22.95</td>
</tr>
<tr>
<td>Surf and Turf</td>
<td>20.85</td>
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### Chicken

<table>
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<th>Item</th>
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<tbody>
<tr>
<td>Grilled Chicken</td>
<td>16.05</td>
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## Prices are subject to change
Special Request
It is our policy to the
Georgetowne Inn
to grant our customers
any variation
of our menu,
providing
the desired item

Desserts
Ask Your Server
for
TODAY'S
SPECIAL SELECTIONS
ALSO
Chocolate or Butterscotch
Pecan Roll ...................... 1.50
Spumante ...................... 3.05
Georgetowne Inn
Peach Melba ................... 4.50

Beverages
Freshly Brewed Coffee
Regular or
Decaffeinated ................ 1.75
Hot Tea ........................ 1.75
Iced Tea ....................... 1.75
Soft Drinks .................... 1.95
Milk ........................... 1.75
Grand Concourse
1 Station Square, Carson and Smithfield Streets
Pittsburgh, PA 15219
412.261.1717

Hours: Lunch: Mon-Fri 11AM-4PM; Dinner: Mon-Fri 4-10PM, Sat 4:30-11PM, Sun 4:30-9PM; Sunday Brunch 10AM-2:30PM
Average Main Course Price: $20.00
www.muer.com/locations/grandcon/grandcon.html

DIRECTIONS:

Head west on Forbes Ave toward S Craig St 0.4 mi (1 min)

Turn right at S Bellefield Ave 0.2 mi

Turn left at 5th Ave 0.9 mi (3 mins)

Slight left to stay on 5th Ave 0.5 mi (1 min)

Turn left at Birmingham Bridge 0.7 mi (1 min)

Turn right at E Carson St/PA-837 1.7 mi (5 mins)

Turn right at Smithfield St Bridge 148 ft

Turn left 243 ft

Turn left at Bessameer Cty/Station Square/W Station Square Dr 10 ft
Dinner Menu

Raw Bar

Seared Tuna Sashimi*
Wakame, pickled ginger, soy sauce and wasabi
King Crab Cocktail  Chilled or hot, Szechuan style
Jumbo Shrimp Cocktail
Chilled Appetizer Sampler*
2 oysters, 2 shrimp and King crab
Cherrywood Smoked Salmon*
Timbale of traditional accompaniments
Daily Fresh Oyster Selections*

Appetizers

Mussels a la Muer  White wine, garlic and fresh herbs
Crab & Avocado Timbale
Stacked with mango and sweet onion
Portobello Checkerd
Garlic, spinach stuffing, goat cheese, balsamic drizzle
Sicilian Calamari  Sweet spicy roasted pepper sauce
Maryland Style Crab Cake
Broiled, with mustard sauce and corn salsa
Oyster Rockefeller
Dynamite Scallops  Crab encrusted with basil drizzle
Hot Appetizer Sampler
2 Dynamite Scallops, 2 mini crab cakes and King Crab Legs Szechuan-style

Soups & Salads

Charley’s Chowder  Mediterranean-style fish chowder
Clam Chowder  Traditional New England style
Classic Caesar  With anchovies
Mozzarella Caprese  Beefsteak tomato classic
Martha’s Vineyard Salad
Red onion, pine nuts, crumbled bleu cheese and raspberry vinaigrette
Chopped Spinach Salad
Chopped eggs, bacon, radishes, mushrooms and warm bacon dressing
Available with jumbo lump crabmeat

Fresh Fish

To ensure our guests receive the freshest fish available.
we buy only the Top-of-the-Catch
Prepared to your preference, grilled, sautéed, blackened or blackened
Served with seasonal vegetables and herb rice

Call the restaurant for today’s Fresh Catch!

Shrimp & Crab & Lobster

Shrimp Danielle
Garlic butter, almonds, smoked tomato pesto and fresh vegetables
Coconut Macadamia Crusted Shrimp
With sweet Thai chili butter, rice and fresh vegetables
Shrimp Fresca
Parmesan encrusted jumbo shrimp with angel hair pasta.
topped with jumbo lump crab
Shrimp Trio
Shrimp Danielle, Coconut Macadamia Shrimp and Shrimp Florentine
Crab Stuffed Shrimp
With rice pilaf and fresh vegetables
Maryland Crab Cakes
Broiled, mustard sauce, corn salsa, rice pilaf and fresh vegetables
Dungeness Crab Clusters
1 1/4 lbs, simply steamed, garlic butter or Szechuan-style
Lobster Ravioli
Tomato basil cream sauce
Alaska King Crab Legs
Steamed and served with drawn butter
Australian Coldwater Lobster Tail
Available grilled or broiled (8 oz.)
Live Maine Lobster
Steamed, drawn butter; 1 1/2 lb, larger sizes may be available

Steak & Chicken

Filet Mignon*
Cabernet demi glace, mashed potatoes and fresh vegetables
New York Strip Steak*
Cabernet demi-glace, mushrooms-shallot confit.
mashed potatoes and fresh vegetables
Lemon Chicken
Mushrooms and artichoke hearts with mashed potatoes and fresh vegetables
Surf & Turf
Petite filet, lobster tail, mashed potatoes and fresh vegetables

Muer Originals

Jumbo Sea Scallops  Pan seared, smoked bacon and
mushroom vol-au-vent and fresh vegetables
Fruits of The Sea Penne
King crab, shrimp and mussels sautéed in a smoked tomato sauce with penne pasta
Ultimate Mixed Seafood Trio  Broiled salmon,
coco macadamia shrimp and a crab cake
Bouillabaisse  Dungeness crab, scallops, mussels, shrimp
and fish in a rich salmon broth
1/2 lobster Additional

Private Events & Groups Accommodated
Menu items are subject to change

*Caution: There may be small bones or shell in some fresh fish
and shellfish. Wine and various foods contain sulphites. Eating
raw oysters may cause severe illness and even death in per-
sons with liver disease, cancer and other chronic illnesses that
weaken the immune system. We are not responsible for an
individual’s allergic reaction to our food. If you are unsure of
your risk, consult your physician.
Isabela on Grandview
1318 Grandview Ave.
Pittsburgh, PA 15211
412-431-5882

Hours: Mon-Sat 5-10PM
Average Main Course Price: fixed price of $65/per person (7 course dinner)
www.isabelaongrandview.com

DIRECTIONS:

Head west on Forbes Ave toward S Craig St 0.4 mi (1 min)
  
  Turn right at S Bellefield Ave 0.2 mi

  Turn left at 5th Ave 0.9 mi (3 mins)

  Turn left at Craft Ave 358 ft

  Turn right at Forbes Ave 0.1 mi

  Take the ramp onto Boulevard of the Allies/PA-885 1.5 mi (3 mins)

  Merge onto Crosstown Blvd via the 1-579 N exit 0.4 mi (1 min)

  Continue on Liberty Bridge 0.4 mi

  Turn right at PJ McArdle Roadway 0.9 mi (2 mins)

  Turn right at Grandview Ave 0.4 mi
Isabela on Grandview—Dinner Menu

The menu shown is only a sample of the fantastic offerings at Isabela. Our menu items change seasonally.

AMUSE
Enjoy Our Chef’s Selection

APPETIZER (choice of one)
Crab with Spicy Mustard and Sweet Chili Sauces
Grilled Juniper Dusted Quail with Golden Raisin Polenta Cake, and Fig Vinaigrette
Sweet Potato and Plantain Bisque with Crème Fraîche and Candied Pecans

FISH COURSE (choice of one)
Cobia Loin in Thai Style Broth with Red Chili’s and Green Onion
Waluu Loin with Smokey Lentils, Roasted Baby Vegetables, and Tomato Confit
Creole Style Shrimp and Crab in Phyllo with Sweet Corn Cream

INTERMEZZO
Daily Granite

MEAT COURSE (choice of one)
Pan Seared USDA Prime Beef Sirloin with Foie Gras Butter and Cabernet Demi Glace
Seared Duck Breast with Dark Chocolate-Pomegranate Demi Glace
Bacon Wrapped Pork Tenderloin with Honey Roasted Parsnip Puree and Apple Cider Foam

SALAD
Baby Greens in Apple Cider Vinaigrette with Toasted Walnuts, Cranberries, and Danish Blue Cheese

DESSERT (choice of one)
Warm Almond Crepe with Brandy-Berry Compote and Whipped Cream
Dark Chocolate-Espresso Pot de Crème
Pumpkin-Ginger Mousse in Chocolate Cup with Crushed Hazelnuts
Kaya
2000 Smallman Street
Pittsburgh, PA 15222
412.261.6565

Hours: Mon-Wed 11:30AM-10PM; Thurs-Sat 11:30AM-11PM; Sun 12PM-9PM
Average Main Course Price: $23
bigburrito.com/kaya/

DIRECTIONS:

Head north on Forbes Ave toward Morewood Ave 3 ft

Turn left at Morewood Ave 0.2 mi (1 min)

Turn right at 5th Ave 0.4 mi (1 min)

Turn left at S Aiken Ave 0.8 mi (2 mins)

Slight left at Liberty Ave 2.7 mi (7 mins)

Turn right at 22nd St 0.1 mi (1 min)

Turn left at Smallman St 0.1 mi
**Tropas**

<table>
<thead>
<tr>
<th>Item</th>
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<tbody>
<tr>
<td>* Ahi Tuna Poke: scallion, cucumber, ginger, garlic, soy heranare sauce, seaweed salad</td>
</tr>
<tr>
<td>Steamed PEI Mussels: chorizo sausage, spicy peppers and red potatoes, roasted garlic cream sauce</td>
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<tr>
<td>Queen Conch Fritters: spicy tartar sauce</td>
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<tr>
<td>Salmon-Crab Cakes: spicy remoulade</td>
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<tr>
<td>Jamaican Jerk Wings: cilantro cream sauce</td>
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<tr>
<td>Sweet and Spicy Glazed Baby Back Ribs: pukka-honey glaze</td>
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<tr>
<td>Rainbow Chard and Mixed Mushrooms: mixed herb-white wine sauce</td>
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<tr>
<td>White Bean and Walnut Pale: flatbread</td>
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<tr>
<td>Spicy Lentil and Corn Beignets: green curry dipping sauce</td>
</tr>
<tr>
<td>Local Neck Pumpkin Cream Soup: roasted Bosc pears, shallots, apple salsa</td>
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<tr>
<td>Shrimp Chowder: poblano peppers, sweet potatoes, cori</td>
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<tr>
<td>Warm Root Vegetable Salad over Arugula: parsnips, turnips and potatoes, whole grain mustard sauce, maple syrup</td>
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<tr>
<td>Apple and Bibb Lettuce Salad: candied pecans, breakfast radish, Campo de Montalban cheese, watercress vinaigrette</td>
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<tr>
<td>Mexican Greens: lime cilantro vinaigrette, pepitas</td>
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<tr>
<td>Yucatan Hot Bean Dip: house made chips</td>
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<tr>
<td>Kaya Chips with Mango-Tomatillo Salsa</td>
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**Entradas**

<table>
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<tr>
<th>Item</th>
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<tbody>
<tr>
<td>* Seared Sea Scallops: sautéed butternut squash, mango risotto, lime mayo</td>
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<tr>
<td>Pork and Crab: Jonah and jumbo lump crab salad, pork tenderloin, potato, poblano pepper, bacon and onion hash, crab roe sauce</td>
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<tr>
<td>Pan Roasted Arctic Char: green beans, turnip greens, fuji, curry vinaigrette</td>
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<tr>
<td>Mahi Mahi Poached in Spicy Coconut Milk: sweet and spicy peppers, leeks, pigeon peas</td>
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<tr>
<td>* Seared Rare Tuna: yellow cornmeal grit cake, mustard greens, caper shallot oil, tuna tartar, wasabi robiiko</td>
</tr>
<tr>
<td>Seared Salmon: bonito gratin with Idiazabal cheese, watercress, chimichurri vinaigrette</td>
</tr>
<tr>
<td>Tropical Paella: shrimp, mussels, scallops, chorizo, chicken, pineapple, green beans, roasted red pepper</td>
</tr>
<tr>
<td>Jerked Chicken Breast: corn bread, braised greens, posole cream sauce</td>
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<tr>
<td>Adobo Marinated Flank Steak: butternut squash mash, brussels sprouts with spiced pecans, spicy shallot-apple sauce</td>
</tr>
<tr>
<td>Jerk Pulled Pork Quesadilla: spicy slaw, tomatoes, Manchego cheese, cucumber aioli, petite salad</td>
</tr>
<tr>
<td>Cuban Sandwich: roasted pork, turkey, ham, Swiss cheese, whole grain mustard, chipotle aioli, sweet fries</td>
</tr>
<tr>
<td>Creamy Manchego Grate: maitake, oyster and shiitake mushrooms, turnip greens</td>
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<tr>
<td>Fusilli Pasta and Curried Local Veggies: potatoes, eggplant, mixed peppers, mustard greens and tomatoes, sunny-side-up egg</td>
</tr>
<tr>
<td>Jamaican Green Curry Vegetable: squash, greens, potatoes, tomatoes, green beans, cauliflower, mushrooms, rice</td>
</tr>
<tr>
<td>* add Black Tiger shrimp</td>
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</tbody>
</table>

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* Featuring local products from Harvest Valley Farms, Mushrooms for Life and P.C.F.A.

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*Indicates vegetarian items

*Consuming raw or undercooked meat, seafood or shellfish may increase your risk of food borne illness
Le Mont
1114 Grandview Ave.
Pittsburgh, PA 15211
412.431.3100

Hours: Mon-Sat 5PM-11PM, Sun 4PM-10PM
Average Main Course Price: $36.00
www.lemontpittsburgh.com

DIRECTIONS:
Head west on Forbes Ave toward S Craig St 0.4 mi (1 min)

Turn right at S Bellefield Ave 0.2 mi

Turn left at 5th Ave 0.9 mi (3 mins)

Turn left at Craft Ave 358 ft

Turn right at Forbes Ave 0.1 mi

Take the ramp onto Boulevard of the Allies/PA-885 1.5 mi (3 mins)

Merge onto Crosstown Blvd via the I-579 N exit 0.4 mi (1 min)

Continue on Liberty Bridge 0.4 mi

Turn right at PJ McArdle Roadway 0.9 mi (2 mins)

Turn right at Grandview Ave 0.3 mi (1 min)
Welcome to LeMort

If you are on a low carbohydrates or other special dietary plan, please advise your server and your meal will be prepared according to your dietary needs.

Appetizers

FRESH HOMEMADE SOUP
OF THE DAY ........................................ $6.50

FRENCH ONION SOUP
AU GRATIN ........................................... $6.95

JUMBO LUMP CRAB OR
GULF SHRIMP COCKTAIL ......................... $15.95
Served with hoisted sauce or cocktail sauce

BAKED BRIE ........................................... $11.95
Served with平面/banana, sweet pepper cobs
and warm sliced ciabatta

STUFFED SHRIMP .................................... $15.95
Tender Gulf shrimp stuffed with a blend of boursin cheese, goat
cheese and wrapped with imported Prosciutto and served on a
bed of wilted arugula and sweet potato gallet

SPINACH, ARTICHOKE
AND CRAB DIP ........................................ $13.95
Creamy spinach and artichoke tossed with Blue crab and
served with tortilla crisps

CREOLE FRIED CALAMARI ......................... $11.50
Fried creole calamari, tender squid, fried and served with a
spicy marinara

PAN SEARED SEA SCALLOPS ...................... $13.50
Served with arugula, roasted red peppers and grilled pineapple,
finished with a Chapolini pepper salsa

PORTABELLO EN CRUTE ...................... $10.95
French puff pastry dough filled with roasted portabello
mushrooms, sweet basil, Boursin cheese, Mascarpone cheese,
red and golden tomatoes, baked to a golden brown and
finished with a sunny Tasso pomodoro sauce

AHÍ DIABLO ........................................... $14.95
Fresh daily: Charred raw Ahí with banana peppers, roasted
garlic, roma tomatoes, sweet basil and lemon served on a
zoled sesame bagu

FLAMING PEPPERS ...................................... $9.95
Banana peppers stuffed with a blend of Angus ground meat,
veal and swine sausage, then topped off with Asiago cheeses
and served with roasted sal sticks

BAKED PÉTTUCINI ALFREDO ...................... $14.95
Fettucini tossed with our creamy Alfredo sauce, sliced
imported Prosciutto di grana style

CHEF'S STARTER .................................... MARKET PRICE
Chef's daily inspiration

Salads

HEARTS OF ICEBERG .................................. $5.95
Served with tomato, cucumber and sliced onion with your
choice of dressings

BARTLETT PECAN ARUGULA ....................... $8.50
Bartlett poached Bartlett pear stuffed with candied walnuts
served with a blend of crisp fresh arugula, baby micro greens
tossed with toasted pecans, caramelized apples and cranberries
topped with a roasted shallot walnut dressing

LEMON'T SALAD ..................................... $6.50
Mixed field greens and leaf lettuces served with our
traditional LeMort vinaigrettes or your choice of dressings

CAESAR SALAD ..................................... $7.50
Classically served with garlic croutons and anchovies

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase
your risk of foodborne illness, especially if you have a medical condition.
Poultry

CANDIED APRICOT CHICKEN $25.95
Moist free-range chicken breast sautéed with mulled dried apricots and golden delicious apples, served over a bed of ginger moosoo and napped with a tangerine coulis

ROAST RASPBERRY DUCK $30.95
Maple Leaf’s finest free-range golden labeled duckling, roasted crispy and served with a wild raspberry sauce

PECAN CRANBERRY CHICKEN $24.95
Pecan encrusted breast of chicken, served with cranberry chutney on a bed of roasted asparagus

STUFFED CHICKEN ST JOHN $25.95
Tender breast of chicken stuffed with imported prosciutto, asiago and borlione cheese, lightly breaded and finished with a thyme velouté

Seafood

LOBSTER RAVIOLI $29.95
Homemade ravioli stuffed with South African lobster meat, finished with a saffron corn brandy sauce

SALMON WELLINGTON $35.95
Broiled filets of salmon topped with sweet South African lobster meat, lump crab meat, wrapped in a crispy filo dough, finished with a shrimp lemon beurre blanc

PROVIDENCE CRABCAKES $34.95
Twin jumbo lump crab cakes breaded in crispy panko breadcrumbs, sautéed and drizzled with red onion marmalade

STRIPED BASS PAULIN $32.95
Pan-seared Atlantic striped bass with almond toasted shrimp, laced with a creamy fraiche coq sauce

SWORDFISH $29.95
Center cut swordfish blackened to perfection and served with a black bean ragu

CHILEAN SEA BASS TROPICANA $31.95
Fillet of sea bass served with a tropical pink grapefruit and tangerine salsa laced with a hint of spiced rum. Choose your preparation: broiled, char-grilled or blackened

CATCH OF THE DAY $39.95
Market Price

Butcher’s Block

LAMB PERSILLE $34.95
Organically raised New Zealand rack-of-lamb roasted with a blend of Dijon, parsley and fine herbs, laced with a light burgundy demi-glace

FILET LEMONT $35.95
Marinated center-cut filet mignon, fire-seared then crowned with fried Béarnaise beets, served with your choice of peppercorn demi-glaze, horseradish cream or House Bârnaise

MANHATTAN STRIP STEAK $40.95
Char-grilled, center cut strip steak mounted with subtle blue cheese and garlic rubbed Gulf shrimp and served with your choice of peppercorn demi-glaze, horseradish cream or House Bârnaise

SICILIANO VEAL CHOP BRUSCHETTA $42.95
Lightly pounded and breaded veal chop, sautéed to perfection, topped with fresh asparagus, wine-ripened tomatoes, olives, roasted garlic and basil, finished with balsamico aceto

LAMB OSSO BUCO $29.95
Lamb shank marinated with seasonal herbs, slow roasted and served with baby roasted vegetables on a bed of truffle risotto (it’s a classic)

WALNUT ENCRUSTED PORK CHOP $26.95
Center-cut Kobe pork chop lightly dusted with toasted walnuts and baked with caramelized golden delicious apples, then finished with an enriched hazelnut demi-glaze

VEAL & CRAB ROMANO $36.95
Tender scallop crusted veal lightly toasted in egg and cheese batter, pan fried and topped off with colossal jumbo lump crab and laced with a Chardonnay Beurre Blanc

CHEF’S DAILY CREATION $39.95
Market Price

House Specialties Prepared Tableside

STEAK DIANE TABLESIDE $35.95
Twin petite fillets, with a blend of forest mushrooms, garlic and rosemary, simmered in a brandy-enriched demi-glace

CHATEAUBRIAND $72.00
Center-cut herbal roasted tenderloin of beef, classically served with an ornate bougètière of fresh seasonal vegetables and served with a roasted shallot bordelaise

After Dinner

Choose from our Pastry Cart or Soufflé du Jour or consider a selection of our flaming desserts for two or more:
Strawberry and Banana Flamèlé, Banana’s Foster, Cherry’s Jubilee, Crêpe Suzette, Baked Alaska

Ask about our selection of fine vintage ports, cordials or LeMont specialty coffees

A perfect way to end a special evening
Le Pommier*
2104 E. Carson Street
Pittsburgh, PA 15203
412.431.1901

Hours: Mon-Thur 5:30PM-9:30PM; Fri-Sat 5PM-Close
Average Main Course Price: $24.00
www.lepommier.com

DIRECTIONS:

Head west on Forbes Ave toward S Craig St 0.4 mi (1 min)

Turn right at S Bellefield Ave 0.2 mi

Turn left at 5th Ave 0.9 mi (3 mins)

Slight left to stay on 5th Ave 0.5 mi (1 min)

Turn left at Birmingham Bridge 0.7 mi (1 min)

Turn right at E Carson St/PA-837 0.1 mi

*online menu unavailable
Monterey Bay Fish Grotto
1411 Grandview Avenue
Pittsburgh, PA 15211
412.481.4414

Hours: Mon-Thu 11AM-3PM, 5PM-10PM; Fri 11AM-3PM, 5PM-11PM; Sat 5PM-11PM
Average Main Course Price: $26
Montereybayfishgrotto.com

DIRECTIONS:

Head west on Forbes Ave toward S Craig St 0.4 mi (1 min)

Turn right at S Bellefield Ave 0.2 mi

Turn left at 5th Ave 0.9 mi (3 mins)

Turn left at Craft Ave 358 ft

Turn right at Forbes Ave 0.1 mi

Take the ramp onto Boulevard of the Allies/PA-885 1.5 mi (3 mins)

Merge onto Crosstown Blvd via the I-579 N exit 0.4 mi (1 min)

Continue on Liberty Bridge 0.4 mi

Turn right at PJ McArdle Roadway 0.9 mi (2 mins)

Turn right at Grandview Ave 0.5 mi (2 mins)
MONTEREY BAY FISH GROTTO—Dinner Menu

STEAKS

Filet Mignon (10 oz) $28.95
The most tender select cut—"charbroiled to perfection."

Stuffed Filet Mignon $28.95
Stuffed with spinach and feta cheese, served with Marsala wine sauce and turned mushroom cap.

SEAFOOD

Fresh fish is the specialty of the Monterey Bay Fish Grotto. There is no finer food than a fish taken fresh from the water and prepared in the simplest form. We offer two excellent ways of preparation: charbroiled or sautéed. Our fish selections change daily, and your server will inform you about today's selections.

Stuffed Lemon Sole $22.95
Delicate sole stuffed with our jumbo lump crabmeat stuffing.

Scallop and Shrimp Teriyaki Brochette $18.95
Marinated in teriyaki with peppers, onions, and mushrooms. Charbroiled to excellence.

Seafood Coquille $20.95
Crab, scallops, and shrimp in our creamed mushroom sauce, with a melted cheese glaze.

Cashew Shrimp $20.95
Tender whole gulf shrimp, stir-fried with fresh snow peas, broccoli, bean sprouts, onions, peppers, and mushrooms in a delicate oriental sauce.

APPETIZERS

Ahi Tempura $12.95
Ahi tuna wrapped in nori, tempura-coated, wok-fried rare; served over a soy-mustard sauce with a ginger-tomato relish.

Steamed Clams $10.95
Traditional style or Monterey Bay style.
Bar-B-Que Clams $6.95
Succulent clams topped with bar-b-que sauce and bacon, broiled with melted cheddar cheese.

Fresh Mushrooms and Goat Cheese au Gratin $6.95
Sautéed with shallots and wine, baked with goat cheese and bread crumbs.

CHICKEN

Chicken Vincenzo $12.95
Boneless breast marinated in our imported Italian olive oil and fresh herbs, charbroiled to perfection.

Chicken Teriyaki $12.95
Boneless breast marinated in our own teriyaki sauce, then charbroiled.

PASTAS

Salmon Fettuccine $15.95
Moist chunks of salmon in a creamy Alfredo sauce, with fettuccine pasta and Parmesan cheese.

MONTEREY BAY FISH GROTTO

Mako Shark (Florida)
Blackened Cajun - Seasoned with Cajun spices, then dropped on a white-hot cast iron skillet. Actually sears everything inside, making fish very moist and tender.

Rainbow Trout (Idaho)
Amandline - Lightly sautéed, topped with toasted almonds.

Blue Marlin (West Coast)
Black Peppercorn and Green Onions Sauce - Coated with fresh cracked black pepper, chargrilled, topped with a green onion sauce.

Mahi Mahi (Hawaii or Florida)
Chargrilled
Macadamia - Sautéed on a bed of crushed macadamia nuts.

Cape Cod Style - Topped with Mandarin oranges and cranberries in a vodka Chambord brown sugar sauce.

Wahoo (Hawaii) Chargrilled.

Opah (Hawaii) Caribbean Style - Jerk spices with pineapple, red peppers, and green onion.

Black Peppercorn and Green Onions Sauce - Coated with fresh cracked black pepper, chargrilled, topped with a green onion sauce.
Ruth's Chris Steakhouse
6 PPG Place
Pittsburgh, PA 15222
412.391.4800

Hours: Mon-Thurs 5PM-10PM; Fri-Sat 5PM-11PM; Sun 5PM-9PM
Average Main Course Price: unknown
ruthschris.com

DIRECTIONS:

Head west on Forbes Ave toward S Craig St 0.4 mi (1 min)

Turn right at S Bellefield Ave 0.2 mi

Turn left at 5th Ave 0.9 mi (3 mins)

Slight left to stay on 5th Ave 1.8 mi (6 mins)

Turn left at Cherry Way 0.1 mi (1 min)

Turn right at 3rd Ave 0.3 mi (1 min)
Filet
The most tender cut of corn-fed Midwestern beef.

Petite Filet
A smaller, but equally tender filet.

Ribeye
An outstanding example of USDA Prime at its best. Well marbled for peak flavor, deliciously juicy.

Cowboy Ribeye
A huge bone-in version of this USDA Prime cut.

New York Strip
This USDA Prime cut has a full-bodied texture that is slightly firmer than a ribeye.

Porterhouse For Two
This USDA Prime cut combines the rich flavor of a strip with the tenderness of a filet.

T-Bone
A full-flavored, classic cut of Prime beef.

Fall Seasonal Special Venison Chops with Blackberry Sauce
A double bone venison rack, marinated in garlic and herbs, broiled to perfection, and served with a fresh blackberry red wine demi sauce.

Petite Filet and Shrimp
Two 4-ounce medallions of our filet topped with jumbo Gulf shrimp.

Veal Chop with Sweet and Hot Peppers
Veal chop marinated overnight in a savory blend of pepper vinegar, garlic and onions. Broiled and served sizzling with hot and sweet peppers.

Lamb Chops
Three chops cut extra thick, served with fresh mint. They are naturally tender and flavorful.

Stuffed Chicken Breast
Oven roasted free-range double chicken breast stuffed with garlic herb cheese and served with lemon butter.

Fresh Lobster
Fresh whole Maine lobster, ranging from 2.5 to 5 pounds.

Market Fresh Seafood Selection
Your server will describe the seafood our Chef has selected for today.

Grilled Portobello Mushrooms
Marinated Portobello mushrooms on our garlic mashed potatoes, with grilled asparagus, broccoli, tomatoes and sizzling lemon butter.

Ahi-Tuna Stack
Seared rare tuna topped with Colossal lump crabmeat and served sizzling with red pepper pesto.

Cold Water Lobster Tail
With blackening spice and topped with lemon and drizzled butter.
Soba
5847 Ellsworth Avenue
Shadyside, PA
412.362.5656

Hours: Sun-Thurs 5PM-10PM, Fri-Sat 5PM-11PM
Average Main Course Price: $23
bigburrito.com/soba/

DIRECTIONS:

Head north on Forbes Ave toward Morewood Ave 3 ft

  Turn left at Morewood Ave 0.2 mi (1 min)

  Turn right at 5th Ave 0.7 mi (2 mins)

  Turn left at S Negley Ave 0.4 mi (1 min)

  Turn right at Ellsworth Ave 0.2 mi (1 min)
SOBA   12/17/2006

small plates

lemon grass beef wrap: sesame-peanut sushi rice, pickled mung bean sprouts, cucumber, carrots, iceberg lettuce, nuoc cham
pei mussels: thai lamb sausage, tomatoes, curry-coconut broth
*tuna tartar: wasabi-mirin sauce, soy reduction, tobiko caviar
barbeque pulled pork: chipotle-plum barbeque sauce, moo shu pancakes, napa cabbage-carrot slaw
shrimp futomaki: red pepper, avocado, spicy sesame aioli
mushroom and spinach dumplings: red pepper dipping sauce
vietnamese chicken spring roll: nuoc cham dipping sauce
*salmon and hamachi sashimi: teriyaki balsamic reduction, jalapeño-yuzu dressing
crispy crab cakes: hawaiian seaweed, roasted red pepper salad, miso aioli
lobster maki: pistachios, mango, mizuna, yuzu aioli
pork dumplings: sweet vinegar dipping sauce
korean barbeque ribs: asian greens salad
crispy tofu: lemongrass sauce
calamari: chilies, toasted garlic, mint, uni emulsion

soups
red curry butternut squash: spiced pepitas, five spice crème fraîche
thai corn chowder: lump crab meat, corn shoots

salads
soba chopped salad: jicama, cucumber, daikon radish, cherry tomatoes, iceberg lettuce, papaya, lumpia chips, cashews, chili-lime dressing
seaweed salad: hawaiian seaweed, yuzu-mustard vinaigrette
spring valley greens: crispy leeks, carrots, red peppers, roasted shallot-sesame dressing

SOBA DINNER HOURS
sunday – thursday
5:00 to 10:00 pm
friday – saturday
5:00 to 11:00

Happy Holidays From
Everyone at SOBA.
Keep A Look Out For Information Concerning Chinese New Year 2007 And SOBA's 10 Year Anniversary Celebration.

5847 ells worth avenue  412 362 5656 soba@bigburrito.com
wireless internet available throughout the building
part of the big burrito restaurant group
SOBA UM KAYA MAD MEX CASBAH ELEVEN
BIG BURRITO CATERING
A gratuity of eighteen percent is added for parties of six or more.
*Consuming raw or undercooked seafood or meat may increase your risk of foodborne illness
large plates

filet mignon: chili-garlic mashed potatoes, wild mushroom ragout, garlic-soy reduction, spring greens 36
hawaiian pink cod: lump crab-potato rissole, tempura asparagus, spicy mango relish, cashew-basil coconut sauce 29
braised beef short ribs: shiitake mushroom risotto, roasted butternut squash, aromatic herb salad, caramelized shallot sauce 25
grilled wahoo: jasmine rice, cucumber, red pepper, jicama, and peanut salad, kung pao sauce 25
seared pork tenderloin: indian spice rub, black coconut rice, haricot vert, papaya salad, tamarind glaze 22
bacon dusted sea scallops: red pepper, snap pea, shiitake, egg, and potato stir-fry, sweet miso sake and caramelized onion-honey sauces 25
grilled duck breast: potato-chive pancakes, snap peas, carrots, red pepper, water chestnuts, hot and sour jus 26
sauteed salmon: sesame sushi rice, garlic braised spinach, red pepper-mung bean sprout salad, orange-teriyaki sauce 23
green curry-goat cheese ravioli: asparagus, oyster mushrooms, bok choy, yellow squash, cherry tomato ceviche, miso beurre noisette 21
*seared rare tuna: sesame crust, korean barbeque sauce, kim chi, cucumber-red onion salad, ginger fried rice, peanuts 27
pad thai: chicken, shrimp, rice noodles, tofu, peanuts, bean sprouts, cilantro 17

bowls

peanut-honey chicken: broccoli, red bell pepper, basil, spicy peanut-honey sauce, jasmine rice 17
asian cloppino: black tiger shrimp, bass, scallops, mussels, salmon, calamari, steamed vegetables, soba noodles, spicy thai tomato sauce 19
red curry tofu: eggplant, corn, baby carrots, yellow squash, tomatoes, steamed jasmine rice, toasted cashews 16
thai style pork and black tiger shrimp fried rice: bok choy, ginger, cilantro, garlic, red chilies, sesame oil 17

wine features

Liberty School, Chardonnay, Central Coast, California 2004
This wine offers aromas of green apple and melon followed by lively green apple and citrus flavors, 5% viognier is added to increase the aromatics, this crisp wine pairs well with both lighter and spicy foods 9.5/9 38

Liberty School, Cabernet Sauvignon, Paso Robles, California 2004
Winemaker, Austin Hope continues to source new vineyards in an effort to find the best and most expressive grapes for his wines, this latest wine Paso Robles shows blackberry, cassis and hints of vanilla 9.5/9 38

Westside Red, Paso Robles, California 2002
This Rhone-style blend from Austin Hope Vineyard showcases grape varieties that thrive in the growing conditions of West Paso Robles, bright fruit characteristics are displayed while fine tannins give the wine balance and strength 12.5/9 50