

CMU PSYCHOLOGY DEPARTMENT

# RESTAURANT GUIDE

*A guide to restaurants in the Pittsburgh area,  
specifically those open on Mondays.*

**Last updated: January 2, 2007**

# Psychology Restaurant Guide

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

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## **Asiago-Euro Cuisine\***

301 Grant Street  
Pittsburgh, PA 15219  
412.392.0225

**Hours:** Mon-Thu & 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 5<sup>th</sup> Ave 0.9 mi (3 mins)**

**Slight left to stay on 5<sup>th</sup> Ave 1.7 mi (5 mins)**

**Turn left at Ross St 0.1 mi (1 min)**

**Turn right at 3<sup>rd</sup> Ave 407 ft**

**\*European cuisine; website and online menu unavailable**

**The Carlton**  
500 Grant Street, Mellon Bank Center  
Pittsburgh, PA 15219  
412.391.4099

**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](http://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 we 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 Macamía, 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 Portabello 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, Prosciutto, 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 Portabello Mushrooms and Capers. Served with Whipped and Gaufrette 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**

**229 South Highland Avenue  
Pittsburgh, PA 15206  
412.661.5656**

**Hours:** Lunch: Mon-Fri 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/](http://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 5<sup>th</sup> Ave 1.0 mi (3 mins)**

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

Sunday, December 17, 2006

## 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

**Capriole 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

**Cage free chicken and golden raisin tagine,** grilled chickpea flat bread 8

**Sea scallops,** frisée, Serrano crisp, red wine and beet 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 muhummara, chickpea hummus, kalamata olive tapenade, extra virgin olive oil 8

## salad & soup

**Duck confit,** frisée, 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

<b>Mint pappardelle</b> , braised lamb, local peppers, turnip greens, green olives, barrel-aged feta	22
<b>Potato gnocchi</b> , local mushrooms, butternut squash, spinach, gorgonzola, hickory nuts	20
<b>Short rib ravioli</b> , Swiss chard, oyster mushrooms, roasted shallots, gremolata	23
<b>Ricotta cavatelli</b> , house-made fennel sausage, rapini, crushed tomatoes, ricotta	18
<b>Orecchiette</b> , grilled chicken, dried cranberries, Capriole goat cheese, sage cream	20

### entrées

<b>Elysian Fields lamb loin</b> , braised lamb belly, haricot vert, roasted beets, pearl couscous, natural jus	31
<b>Filet mignon</b> , baby carrots, Yukon gold mashed potatoes, wild mushroom jus	36
<b>Elysian Fields lamb "osso buco,"</b> Anson Mills polenta, root vegetable ragoût, natural jus, gremolata	33
<b>Seared duck breast</b> , baby Brussels sprouts, French lentils, wheat berries, crispy parsnips, apple-thyme jus	24
<b>Casbah double-cut pork chop</b> , butternut squash risotto, braised greens, garlic cream, sage jus	25
<b>Cage free chicken breast</b> , braised thigh, wilted spinach, rustic garlic bread, arrabbiata sauce	22
<b>Black sea bass</b> , braised fennel, rapini, grilled potato, shrimp-rosemary glaze	26
<b>Cioppino</b> , Maine lobster, shrimp, scallops, mussels, clams, grilled sourdough	36
<b>Atlantic Salmon</b> , chanterelle mushrooms, arugula, white beans, pine nuts	26
<b>Seared rare tuna</b> , calamari, tagliolini pasta, tomatoes, capers, anchovies, caponata *	29
<b>Chatham cod</b> , jasmine rice, spinach, chorizo pipérade, saffron aioli	28
<b>Roasted cauliflower risotto</b> , 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 Darryl and Linda Frey; Sandy Lake, PA

**Capriole**

The Schad Family's fresh and aged chèvres; 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; Shelocta, 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/](http://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 5<sup>th</sup> 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 11<sup>th</sup> 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

Jasper 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 on the half shell with ELEVEN hot sauce. cocktail sauce

**Antipasto | \$9**

marinated &amp; 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**

Meyer 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**

hiramasa. kalamata olive. radish; tuna. green curry; oyster. cucumber-vodka granite. caviar

## SOUP &amp; SALAD

**House-Made Lamb "Bacon" Salad | \$8**

apple &amp; 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 &amp; 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, portabello, &amp; truffle galette, mushroom puree, haricot vert, red wine-veal reduction

**Seafood Tasting \* | \$32**

Pacific salmon, potato-cruste 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, portabello frites, garlic-herb sauce

**Beef Tenderloin | \$38**

braised short rib &amp; parsnip hash, Brussels sprouts, red wine essence

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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. avacado-lime puree; tuna tartare. truffle oil; hamachi. pickled peppers  
*Moletto Prosecco, Motta Di Livenza, Italy*

**Wild Striped Bass \***

butternut squash puree. collard greens. lobster essence  
*2004 Manni Nossing Veltliner, 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 Brulee**

*Santa Julia Late Harvest Torrontes Tardio, Mendoza, Argentina*

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## CHEF'S VEGETARIAN TASTING MENU

| \$45 (Wine pairing additional \$30)

**Turnip & Roasted Pear Puree**

port-poached pear  
*2005 Willamette Valley Riesling, Oregon*

**Three Sisters Farm Mesclun Greens**

local apple. Jasper Hill Bayley Hazen blue cheese. roasted walnuts. shalioi vinaigrette  
*2004 Castello Banfi Principessa Parlante Gavia, Piedmont, Italy*

**Butternut Squash Ravioli**

braised cabbage. warm beet salad. crispy sage  
*2002 Beringer Alluvium Red, Napa Valley, California*

**Roasted Wild Mushrooms**

matsutake & 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*

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Executive Chef Derek Stevens  
 Sous Chefs Leonard Pisano & Robert Carter

**Franco's Ristorante\***

1101 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](http://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

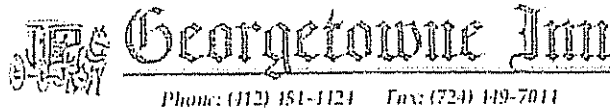
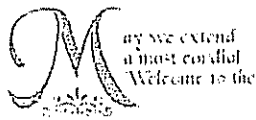
Take the ramp onto Boulevard of the Allies/PA-885 1.5 mi (3 mins)

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

Prices are subject to change

### APPETIZERS

Gulf Shrimp Cocktail	9.50
Shrimp Cocktail served with Lemon Wedge and Cocktail Sauce	
Oysters Rockefeller	8.50
Fresh Local Oysters Baked with Spinach, Cheese, and Topped with Cheese	
Clams Casino	8.50
Marinated Clams Baked with Bacon, Bread Topped with Cheese	
Lox	7.50
Lox Served with Creamed Onions and Potatoes	
Escalop	8.50
Escalop Served with Cream Sauce	
Seafood Coquille	8.95
Seafood Served with Cream Sauce and Potatoes	
Broiled Mushroom Caps	8.50
Mushroom Caps Served with Chicken and Broiled with Tenderloin	
Blanchard Oysters	8.50
On Half Shell Served with Lemon and Cocktail Sauce	
Jumbo Lump Crabmeat	11.50
Served with Lemon and Cocktail Sauce	
Fried Zucchini	7.50
Lightly Breaded and Deep Fried in a Golden Batter	
Baked Artichoke Hearts	7.50
Artichoke Hearts Baked with Blue Cheese and Sautéed Local Onions	

### SALADS

Tossed	Spinach	Sliced Tomato
CHEF'S SALAD	Mixed Greens with Ham, Turkey, Cheese, Egg, and your choice of Dressing	12.95
SEAFOOD SALAD	A Variety of Fresh Vegetables, Tomatoes, Shrimp, Tuna, Egg and your choice of Dressing	13.95
FILET MIGNON STEAK SALAD	Tender Filet Mignon Served with Sautéed Spinach, Green Beans, Tomatoes, Hard Boiled Egg, Cucumbers, Onions, Mushrooms, Monterey Jack Cheese, and French Dressing	17.95

### BEEF

PRIME RIB AU JUS	22.95
Prime Rib Served with Mashed Potatoes	
NEW YORK STEAK	25.95
Specialty aged U.S. Choice Steak, Broiled Tender and Served with Topped with Maitre D'Hotel Butter	
PETITE STRIP STEAK	22.95
Delicious and Juicy, A Scrumptious Portion of Choice U.S. Beef Served with Topped with Maitre D'Hotel Butter	
STRIP STEAK SICILIANA	26.95
Broiled Strip Steak Topped with Garlic Parmesan Cheese and Bread Crumbs	
FILET MIGNON	28.95
The Most Delicious and Tender of Steaks, Broiled to Perfection and Topped with Maitre D'Hotel Butter	
TOURNEOS OF BEEF	22.95
Slices of Beef Tenderloin Served with Topped with Cream Sauce	
T-RONE STEAK	25.95
Thin, Tender, Juicy, Cut, Broiled and Topped with Maitre D'Hotel Butter	



### VEAL

VEAL SCALLOPINE MARSALA	19.95
Sliced Medallions of Tender Veal, Served in a Golden Marsala Sauce with a Rich, Creamy Potato Puree Served with Fresh Mushrooms	
VEAL OSCAR	22.95
Veal, Jumbo Lump Crabmeat and Asparagus Served with Topped with Maitre D'Hotel Butter	
VEAL AND SHRIMP MAISON	21.95
Veal and Shrimp Served with Mushrooms, Potatoes, and Topped with Maitre D'Hotel Butter	
VEAL CUTLET PARMIGIANA	19.95
Delicate Veal Cutlet Topped with Tomato Sauce, Parmesan and Parmigiana Cheese	



### CHICKEN

CHICKEN MARSALA	18.95
A Tender, Chicken Breast Served in a Marsala Wine Sauce and Fresh Mushrooms	
CHICKEN DIJON	18.95
A Juicy Chicken Breast Served with White Wine, Mushrooms, Artichoke Hearts, Dijon Mustard, and French Dressing	
GRILLED CHICKEN PICCATA	16.95
Broiled Filet of Chicken Grilled and Topped with Lemon Butter Sauce	

### SEAFOOD

FRESH SWORDFISH	19.95
Broiled and Served with Cream Sauce, Topped with Maitre D'Hotel Butter	
BROILED BOSTON SCROD MAITRE D' HOTEL	18.95
Broiled Fish Served with Creamed Local Onions	
FRENCH FILED SHRIMP	19.95
Freshly Broiled and Topped with Cream Sauce	
BAKED STUFFED SHRIMP	21.95
Shrimp Stuffed with Cream and Topped with Maitre D'Hotel Butter	
THE JOY'S CHOW CAKES	22.95
Our Favorite Chow Cakes with Maitre D'Hotel Butter and Sautéed Onions	
DROLED ORANGE BOUQUIN	19.95
Broiled and Served in Lemon-Garlic-Honey Sauce, then Topped with Sautéed Local Onions	
POACHED SALMON	15.95
Fresh North Atlantic Salmon Served in Cream Sauce, then Served with Broiled Potatoes	
FISHERMAN'S PLATTER	26.95
A Hearty Platter of Seafood, Fried Shrimp, Lobster, Oysters Served with Cream Sauce and Maitre D'Hotel Butter	
BROILED LOBSTER TAIL	35.95
A Cold Water Lobster Tail Broiled to Perfection and Served with Cream Sauce	
SURF AND TURF	30.95
Combination of South Atlantic Lobster and Seafood, Broiled and Served with Lemon and Cream Sauce	
GEORGETOWNE INN COMBINATION	27.95
Prime Rib and Broiled Shrimp Served with Cream Sauce	



### PASTA

SCALLOPS WITH ANGEL HAIR PASTA	18.95
Fresh Sea Scallops Served with Fresh Broiled Tuna, White Wine, Cream, Sauce, Broiled and Topped with Maitre D'Hotel Butter	
CHICKEN MADEIRA	18.95
Chicken Breast Tenderloin Served with Cream, Potatoes, and Topped with Peppers in a Light Madeira Sauce	
JUMBO LUMP CRABMEAT FLORENTINE	21.95
Fresh Scallops and Jumbo Lump Crabmeat Served with Cream, White Wine, Cream, Potatoes, and Topped with Maitre D'Hotel Butter	



Georgetowne Inn - Dinner Menu

<p><u>SPECIAL REQUEST</u></p> <p>It is our policy at the                  GEORGETOWNE INN                  to grant our customers                  with any variation                  of our menu                  providing                  time and ingredients                  allow us to prepare                  the desired item.</p>	<p><u>DESSERTS</u></p> <p>Ask Your Server                  for                  TODAY'S                  SPECIAL SELECTIONS</p> <p>ALSO ..</p> <p>Chocolate or Butterscotch                  Pecan Ball ..... 4.50</p> <p>Spumoni ..... 3.95</p> <p>Georgetowne Inn                  Peach Melba ..... 4.50</p>	<p><u>BEVERAGES</u></p> <p>Freshly Brewed Coffee                  Regular or                  Decaffeinated ..... 1.75</p> <p>Hot Tea ..... 1.75</p> <p>Iced Tea ..... 1.75</p> <p>Soft Drinks ..... 1.95</p> <p>Milk ..... 1.75</p>
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 © 2004-2006 Georgetowne Inn, Pittsburgh, Pennsylvania

## **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](http://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 Bessemer Ct/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 Szechwan 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 Checkerboard  
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 Szechwan-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, pinenuts, 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, broiled or blackened  
Served with seasonal vegetables and herbed rice

Call the restaurant for today's Fresh Catch!

## Shrimp 🦞 Crab 🦞 Lobster

- Shrimp Danielle  
Garlic butter, almonds, smoked tomato polenta 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 Szechwan-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 (6 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,  
coconut macadamia shrimp and a crab cake
- Bouillabaisse Dungeness crab, scallops, mussels, shrimp  
and fish in a rich saffron 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. Wines and various foods contain sulphites. Eating raw oysters may cause severe illness and even death in persons 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](http://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 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**

## 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

Walrus 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/](http://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 5<sup>th</sup> Ave 0.4 mi (1 min)

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

Slight left at Liberty Ave 2.7 mi (7 mins)

Turn right at 22<sup>nd</sup> St 0.1 mi (1 min)

Turn left at Smallman St 0.1 mi

## Dinner Menu ~ November 3, 2006

## TROPAS

* Ahi Tuna Poke: <i>scallion, cucumber, ginger, garlic, soy habanero sauce, seaweed salad</i>	11
Steamed P.E.I. Mussels <i>chorizo sausage, spicy peppers and red potatoes, roasted garlic cream sauce</i>	11
Queen Conch Fritters: <i>spicy tartar sauce</i>	7.5
Salmon-Crab Cakes: <i>spicy remoulade</i>	8
Jamaican Jerk Wings: <i>cilantro cream sauce</i>	7
Sweet and Spicy Glazed Baby Back Ribs: <i>pukka-honey glaze</i>	8
v Rainbow Chard and Mixed Mushrooms: <i>mixed herb-white wine sauce</i>	8
v White Bean and Walnut Paté: <i>flatbread</i>	6
v Spicy Lentil and Corn Beignets: <i>green curry dipping sauce</i>	5
v Local Neck Pumpkin Cream Soup: <i>roasted Bosc pears, shallots, apple salsa</i>	6
v Shrimp Chowder: <i>poblano peppers, sweet potatoes, corn</i>	6
v Warm Root Vegetable Salad over Arugula: <i>parsnips, turnips and potatoes, whole grain mustard sauce, maple syrup</i>	8
v Apple and Bibb Lettuce Salad: <i>candied pecans, breakfast radish, Campo de Montalban cheese, watercress vinaigrette</i>	8
v Mesclun Greens: <i>lime cilantro vinaigrette, pepitas</i>	5.5
v Yucatan Hot Bean Dip: <i>house made chips</i>	6.5
v Kaya Chips with Mango-Tomatillo Salsa	5

## ENTRADAS

* Seared Sea Scallops: <i>sautéed butternut squash, mango risotto, lime mojo</i>	17.5
Pork and Crab: <i>Jonah and jumbo lump crab salad, pork tenderloin, potato, poblano pepper, bacon and onion hash, crab roe sauce</i>	23
Pan Roasted Arctic Char: <i>green beans, turnip greens, fufú, curry vinaigrette</i>	22
Mahi Mahi Poached in Spicy Coconut Milk: <i>sweet and spicy peppers, leeks, pigeon peas</i>	24
* Seared Rare Tuna: <i>yellow cornmeal grit cake, mustard greens, caper shallot oil, tuna tartar, wasabi tobikko</i>	25
Seared Salmon: <i>boniato gratin with Idiazabal cheese, watercress, chimichurri vinaigrette</i>	19
Tropical Paella: <i>shrimp, mussels, scallops, chorizo, chicken, pineapple, green beans, roasted red pepper</i>	22
Jerked Chicken Breast: <i>corn bread, braised greens, posole cream sauce</i>	17
Adobo Marinated Flank Steak: <i>butternut squash mash, brussel sprouts with spiced pecans, spicy shallot-apple sauce</i>	22
Jerk Pulled Pork Quesadilla: <i>spicy slaw, tomatoes, Manchego cheese, cucumber aioli, petite salad</i>	13
Cuban Sandwich: <i>roasted pork, turkey, ham, Swiss cheese, whole grain mustard, chipotle aioli, sweet fries</i>	9
v Creamy Manchego Grits: <i>maittake, oyster and shitake mushrooms, turnip greens</i>	15
v Fusilli Pasta and Curried Local Veggies: <i>potatoes, eggplant, mixed peppers, mustard greens and tomatoes, sunny-side-up egg</i>	13
v Jamaican Green Curry Vegetable: <i>squash, greens, potatoes, tomatoes, green beans, cauliflower, mushrooms, rice</i>	15
...add Black Tiger shrimp	19

FEATURING LOCAL PRODUCTS FROM  
HARVEST VALLEY FARMS, MUSHROOMS FOR LIFE AND  
P.C.F.A.

v - indicates vegetarian items

\*Consuming raw or undercooked meats, 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](http://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 *LeMont*

*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 hoeezel sauce or cocktail sauce

BAKED BRIE ..... \$11.95

Served with plantain/banana, sweet pepper coulis and warm sliced ciabatta

STUFFED SHRIMP ..... \$15.95

Tender Gulf shrimp stuffed with a blend of borsin cheese, goat cheese and wrapped with imported Proscuitto and served on a bed of wilted arugula and sweet potato gallett

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 Chapoliti 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 zesty Tasso pomodoro sauce

AHI DIABLO ..... \$14.95

Fresh daily. Charred rare Ahi with banana peppers, roasted garlic, roma tomatoes, sweet basil and lemon served on a toasted sesame bagel

FLAMING PEPPERS ..... \$9.95

Banana peppers stuffed with a blend of Angus ground meat, veal and sweet sausage, then topped off with Asiago cheeses and served with toasted salt sticks

BAKED FETTUCINI ALFREDO ..... \$14.95

Fettucini tossed with our creamy Alfredo sauce, sliced imported Proscuitto el gratin 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

Burgundy 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

LEMONT SALAD ..... \$6.50

Mixed field greens and leaf lettuces served with our traditional LeMont vinaigrette 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 kiln dried apricots and golden delicious apples. served over a bed of ginger risotto and naped with a tangerine coulis

### ROAST RASPBERRY DUCK ..... \$30.95

Maple Leaf's finest free-range golden label 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 wilted arugula

### STUFFED CHICKEN ST. JOHN ..... \$25.95

Tender breast of chicken stuffed with imported Proscuitto, Asiago and Borsin 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 coral brandy sauce

### SALMON WELLINGTON ..... \$35.95

Broiled filet of salmon topped with sweet South African lobster meat, lump crab meat, wrapped in a crispy filo dough, finished with a shallot lemon buerre 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 Frangelico sauce

### SWORDFISH ..... \$29.95

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

### CHILEAN SEA BASS TROPICANA ..... \$31.95

Filet 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 ..... 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 glaze

### FILET LEMONT ..... \$35.95

Marinated center-cut filet mignon, fire-seared then crowned with fried Bermuda leeks, served with your choice of peppercorn demi-glaze, horseradish cream or House Béarnaise

### MANHATTAN STRIP STEAK ..... \$40.95

Char-grilled, center cut strip steak mounded with Stilton blue cheese and garlic rubbed Gulf shrimp and served with your choice of peppercorn demi-glaze, horseradish cream or House Béarnaise

### SICILIANO VEAL CHOP

### BRUSCHETTA ..... \$42.95

Lightly pounded and breaded veal chop, sautéed to perfection, topped with fresh arugula, vine-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 cutlets of veal lightly tossed in egg and cheese batter, pan fried and topped off with colossal jumbo lump crab and laced with a Chardonnay Buerre Blanc

### CHEF'S DAILY

### CREATION ..... MARKET PRICE

## House Specialties Prepared Tableside

### STEAK DIANE TABLESIDE ..... \$35.95

Twin petite filets, with a blend of forest mushrooms, garlic and rosemary, simmered in a brandy-enriched demi-glaze

### CHATEAUBRIAND ..... \$72.00

Center-cut herbal roasted tenderloin of beef, classically served with an ornate bouguetiere 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 Flambé, Banana's Foster, Cherry's Jubilee, Crepe 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-Thu 5:30PM-9:30PM; Fri-Sat 5PM-Close  
Average Main Course Price: \$24.00  
[www.lepommier.com](http://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 GROTTTO ~ 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)

Amandine - 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](http://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)**

## Ruth's Chris Steakhouse ~ Dinner Menu

### 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 boned 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/](http://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 5<sup>th</sup> 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

lemongrass beef wrap: <i>sesame-peanut sushi rice, pickled mung bean sprouts, cucumber, carrots, iceberg lettuce, nuoc cham</i>	12
peel mussels: <i>thai lamb sausage, tomatoes, curry-coconut broth</i>	9
*tuna tartar: <i>wasabi-mirin sauce, soy reduction, tobiko caviar</i>	10
barbeque pulled pork: <i>chipotle-plum barbeque sauce, moo shu pancakes, napa cabbage-carrot slaw</i>	8
shrimp futomaki: <i>red pepper, avocado, spicy sesame aioli</i>	9
mushroom and spinach dumplings: <i>red pepper dipping sauce</i>	6
vietnamese chicken spring roll: <i>nuoc cham dipping sauce</i>	7
*salmon and hamachi sashimi: <i>teriyaki balsamic reduction, jalapeño-yuzu dressing</i>	12
crispy crab cakes: <i>hawaiian seaweed, roasted red pepper salad, miso aioli</i>	11
lobster maki: <i>pistachios, mango, mizuna, yuzu aioli</i>	10
pork dumplings: <i>sweet vinegar dipping sauce</i>	6
korean barbeque ribs: <i>asian greens salad</i>	9
crispy tofu: <i>lemongrass sauce</i>	6
calamarl: <i>chilies, toasted garlic, mint, uni emulsion</i>	7

## soups

red curry butternut squash: <i>spiced pepitas, five spice crème fraiche</i>	6
thai corn chowder: <i>lump crab meat, corn shoots</i>	6

## salads

soba chopped salad: <i>jicama, cucumber, daikon radish, cherry tomatoes, iceberg lettuce, papaya, lumpia chips, cashews, chili-lime dressing</i>	6
seaweed salad: <i>hawaiian seaweed, yuzu-mustard vinaigrette</i>	7
spring valley greens: <i>crispy leeks, carrots, red peppers, roasted shallot-sesame dressing</i>	7

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 ellsworth avenue 412 362 5656 [soba@bigburrito.com](mailto:soba@bigburrito.com)  
wireless internet available throughout the building  
part of the big burrito restaurant group  
SOBA UMI.KAYA MADMEX 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

# SOBA 12/17/2006

## large plates

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

## bowls

peanut-honey chicken: <i>broccoli, red bell pepper, basil, spicy peanut-honey sauce. jasmine rice</i>	17
asian cioppino: <i>black tiger shrimp, bass, scallops, mussels, salmon, calamari, steamed vegetables, soba noodles, spicy thai tomato sauce</i>	19
red curry tofu: <i>eggplant, corn, baby carrots, yellow squash, tomatoes, steamed jasmine rice, toasted cashews</i>	16
thai style pork and black tiger shrimp fried rice: <i>bok choy, ginger, cilantro, garlic, red chilies, sesame oil</i>	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/ 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/ 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/ 50