

DINNER-FRIDAY, JANUARY 7, 2011

Fresh List

NORTH CAROLINA SWORDFISH
 MASSACHUSETTS YELLOWTAIL FLOUNDER
 NORTH CAROLINA CATFISH
 ALASKA COD
 CANADA BLACK MUSSELS
 CANADA FANNY BAY OYSTERS
 VIRGINIA JAMES RIVER OYSTERS
 MASSACHUSETTS SEA SCALLOPS
 CANADA ATLANTIC SALMON

CHEF RICKY 'S RECOMMENDATION

Sizzling Atlantic Salmon
 Grilled Fresh and Served Tableside
 with Your Choice of Three Tempting Sauces
 Asian Black Pepper Sauce, Southwest Chipotle or Mushroom Truffle Broth
 Served over Sweet Onions, Mushrooms and Swiss Chard
\$24.95
 Try Pairing it with Chateau St. Jean Chardonnay 5oz.....11 or 8oz.....14

IDAHO STEELHEAD
 GEORGIA ISLAND CHILEAN SEA BASS
 HAWAII MAHI-MAHI
 OREGON BAY SCALLOPS
 IDAHO RAINBOW TROUT
 HAWAII TUNA
 WASHINGTON MANILLA CLAMS
 OREGON KUMAMOTO OYSTERS
 CANADA EMERALD COVE OYSTERS

Most Species are Available Simply Grilled

SMALL PLATES

- Fried Green Tomatoes Cornmeal Crusted with Creole Tomato Glaze..... 5.95
- Lump Crab Cake with Southwest Jicama Slaw and Poblano Cream..... 11.95
- Crab Rangoons with Cashew Chili Sauce 7.95
- Flash Fried Calamari Fire Roasted Marinara Sauce and Hot Peppers..... 7.95
- Portobello Steak Fries Horseradish Mustard Sauce..... 5.95
- Lump Crab Tower Avocado, Mango, Orange Vinaigrette 11.95
- Crab, Shrimp and Artichoke Dip Fried Pita Chips 7.95
- Steamed Classics..... P.E.I Mussels.....7.95 Manila Clams 8.95
- Crispy Buttermilk Fried Oysters with Lemon Tabasco Aioli..... 7.95
- Coconut Fried Shrimp Horseradish Marmalade and Tropical Salsa 8.95
- Spinach and Artichoke Dip Garlic Crostini..... 6.95
- Calamari "Full Bowl"
 Lemon Tabasco Aioli and Fire Roasted Tomato Sauce..... 12.95

SEAFOOD BAR

- *Fanny Bay Oysters.....Baynes Sound, British Columbia.....2.50 each
- *James River Oysters.....Milford Haven, Virginia.....2.25 each
- *Emerald Cove Oysters.....British Columbia, Canada.....2.50 each
- *Kumamoto Oysters.....Garibaldi, Oregon.....2.25 each
- *Small Oyster Sampler One Each of Today's Oysters.....7.95
- *Large Oyster Sampler..... Two Each of Today's Oysters.....15.95
- Chilled Jumbo Prawns Traditional Cocktail Sauce.....2.50 each

SUSHI & SASHIMI

- *Ahi Tuna Tartare
 Tossed at your Table with Capers Chopped Egg, Red Onions and Dijon..... 9.95
- *Salmon Lomi-Lomi
 Tossed at your Table, Chopped Tomatoes, Pineapple, Onions, Lime Juice 8.95
- *Cajun Seared Ahi with Wasabi, Pickled Ginger, and Wakame Salad..... 12.95
- *Salmon, Hamachi and Ahi Tuna Served Raw with Avocado and Truffle Oil..... 13.95
- Traditional California Roll 9.95
- *Spicy Tuna Roll..... 8.95

SOUP & SALADS

- New England Clam Chowder Cup.....4.50.....Bowl..... 5.50
- Loaded Baked Potato Soup Cup.....4.50.....Bowl..... 5.50
- House Salad Candied Walnuts and Blue Cheese..... 5.95
- *Cæsar Salad Parmesan and Garlic Croutons 5.95
- Chopped Salad Bacon, Blue Cheese, Tomatoes and Olives 5.95
- Spinach Salad Spicy Peanut Dressing, Spiced Pecans, Pickled Onion and Strawberry.. 5.95
- Iceberg Wedge Salad Tomato, Blue Cheese, Bacon and Cucumber 5.95
- Goat Cheese Fritter Salad Champagne Vinaigrette and Pears..... 5.95
- Wasabi Crusted Salmon Salad Sweet and Spicy Orange Dressing..... 14.95

STEAKS, CHOPS & CHICKEN

- *Filet Mignon Maitre d' Butter9 oz...32.95.....6oz. 27.95
- *Pan Roasted Chicken Breast Apple Butter Sauce..... 17.95
- *12 oz Ribeye Crispy Onion Haystack..... 27.95
- *10 oz Top Sirloin Cracked Peppercorns and Brandy Demi Glace..... 21.95
- Stuffed Pork Chops with Prosciutto, Fresh Mozzarella and Sage 19.95
- *14oz New York Strip Maitre d' Butter..... 29.95
- *Herb Marinated Grilled Rack of Lamb with Brandy Demi Glace..... 25.95

Steak and Shrimp Combination
Jumbo Stuffed Shrimp with your Favorite Cut of Steak
 10 oz Top Sirloin \$27.95 or 6 oz Filet \$29.95
 And For Dessert Our Signature Vanilla Bean Crème Brûlée

McCORMICK & SCHMICK'S SPECIALTIES

Add our Garden Salad to any Entree for \$3.95

- Tilapia Guayaquil, Ecuador
 Cashew Crusted with Jamaican Rum Sauce..... 19.95
- Wild Sea Scallops New Bedford, Massachusetts
 Over Crispy Tomato Basil Risotto Cake and Creole Mustard and Dill Butter..... 27.95
- *Wild Ahi Tuna Penguin Banks, Hawaii
 Seared "Rare" Soy, Wasabi, Pickled Ginger and Wakame Cucumber Salad 23.95
- Wild Mahi-Mahi Hilo, Hawaii
 Grilled with Tomato Creole Glaze and Andouille Braised Greens 21.95
- Wild Chilean Sea Bass South Georgia Island Fishery
 Served with Udon Noodles, Stir fry Vegetables and Miso Broth 29.95
- Tilapia Guayaquil, Ecuador
 Coconut Crusted with Chile Lime Sauce and Stir Fried Vegetables 19.95
- Wild Swordfish Hilo, Hawaii
 "Casino Style" Stuffed with Blue Crab, Bacon and Red Pepper..... 24.95
- Catfish Ayden, North Carolina
 Cornmeal Fried with Fried Green Tomatoes and Tomato Creole Glaze..... 17.95

THE PERFECT COMBINATION

Sushi Rainbow Roll

Crab Salad, Ahi Tuna, Fresh Salmon and Hamachi...Half..7.95...Full...12.95

Entrée Selection ~ The Perfect Combination

Why Choose One, When You Can Choose Two or Three of Your Favorites!

Served with Butternut Squash Orzo and Chefs Fresh Vegetables

- | | |
|--------------------------------|------------------------------|
| Flounder Parmesan | Grilled Ahi Tuna |
| Grilled Atlantic Salmon | Seared Lump Crab Cake |
| Grilled Jumbo Shrimp | |

- Choose Two from above 21.95
- Choose Three from above 26.95

Winter Mixed Grill

Petite Filet Oscar, Grilled Salmon, Jumbo Shrimp and Sea Scallop
 Potato Croquette, Sautéed Spinach and Salsa Cruda 32.95

Sweet Potato Casserole...4.95 Warm Fingerling Potato Salad...3.95

~ Pair Your Perfect Combination With A Perfect Chardonnay

Featuring
Simi Chardonnay, Russian River Valley, CA~
 5 oz.\$9 8 oz.\$12 Bottle \$45

PITTSBURGH FAVORITES

- Steelhead Horseradish Parmesan Crust..... 19.95
- Fried Shrimp Platter French Fries, Coleslaw and Cocktail Sauce 18.95
- Crab Cake Entrée Jicama Slaw and Poblano Cream 23.95
- Rainbow Trout Almond Crusted with Lemon Chive Butter 20.95
- Shrimp ala Diavolo with Sundried Tomatoes and Linguine..... 16.95

TRADITIONAL SEAFOOD

- Atlantic Salmon Cedar Roasted with Northwest Berry Sauce..... 21.95
- Fettuccini Bay Scallops, Shrimp, and Garlic Alfredo Sauce 18.95
- Yellowtail Flounder Parmesan Crusted with Lemon and Capers 19.95
- King Crab Legs with Drawn Butter..... 32.95
- Atlantic Salmon Stuffed with Blue Crab, Bay Shrimp and Brie 25.95
- Cod Yuengling Battered Fish and Chips..... 16.95

SIDES

- | | |
|---------------------------------|---------------------------------------|
| Butter Mashed Potatoes.....2.95 | Macaroni and Cheese.....2.95 |
| Steamed Asparagus.....3.95 | Potato Croquettes.....2.95 |
| Steamed Broccoli.....2.95 | Grilled Marinated Vegetables.....3.95 |
| Tomato Basil Risotto5.95 | Rice Pilaf with Toasted Orzo.....2.95 |

Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of food borne illness These items maybe ser

2667 Sidney Street, Pittsburgh Pennsylvania 15203 412-432-3260



WINE OF THE MONTH

From the Wagner Family vineyards, the home of Caymus, comes Conundrum-

“Gorgeous aromas of apricot, honeysuckle, and vanilla and lime zest enhance a deeply-flavored palate of tropical fruit, peach, pear and honeydew melon flavors. The complexity of this wine is brought into balance with a rich, round, soft texture; fresh, supportive acidity; and a stunning, satisfying finish.”

Glass: 5 oz....14 8 oz....17 **Bottle:** 66

SPARKLING WINES

5 oz. 8 oz. bottle

91 pts.	Taittinger Brut La Francaise, Reims, France.....	99
	🌐 Chandon Brut Sparkling, Napa Valley, CA..... 11	51
90 pts.	🌐 Schramsberg Vineyards, CA 2005.	88
	🌐 Moet & Chandon Imperial, Epernay, France.....	91

CRISP, REFRESHING WHITES

	🌐 Beringer, White Zinfandel, CA	6	9	39
	Columbia, Winery, Cellar Master Riesling, WA.....			46
	Chateau Ste. Michelle, Riesling, WA.....	9	12	43
	🌐 Conundrum, White Blend, CA.....			66
	🌐 Parducci Wine Cellars, “Sustainable White”, CA			29
	🌐 Menage a Trois, White Blend, CA.....	10	13	46
	Indaba Chenin Blanc, Western Cape, South Africa.			44
	Pine Ridge, Chenin Blanc-Viognier, Clarksburg, CA.....			49
90 pts.	🌐 Bonterra Vineyards, Viognier, CA, 2007	16	19	63
90 pts.	Martin Codax, Albarino, Rias Baixas, Spain 2008			47

SAUVIGNON BLANC

	Brancott, Marlborough, NZ.....			45
91pts.	🌐 Kim Crawford, Marlborough, NZ 2009.....			60
	Nautilus, Marlborough, NZ.....	14.....	17.....	61
	Nobilo, Marlborough, NZ.....	9	12	51
	Trincherro, Mary’s Vineyard, Napa Valley, CA.....			66
93 pts.	🌐 Craggy Range Te Muna Road, Marlborough, NZ 2008.....			67
	🌐 Nobilo Icon, Marlborough, NZ			85
92pts.	🌐 Cloudy Bay, Marlborough, NZ 2008			82

PINOT GRIGIO

	Ecco Domani, Delle Venezie, Italy.....	8	11	37
90 pts.	🌐 King Estate Signature Pinot Gris, OR 2008			56
	Ponzi, Willamette Valley, OR.....			68
	J Vineyards, Russian River Valley, OR.....	15.....	18.....	77
	Santa Margherita, Veneto, Italy			60
	Sartori, Veneto, Italy			37
92 pts.	🌐 Swanson, Napa Valley, CA, 2007			55

CHARDONNAY

90 pts.	Chateau Ste Michelle, Columbia Valley, WA 2008			50
	Angeline, CA.....			37
	“A” by Acacia, CA	9	12	48
92 pts.	🌐 Cuvaison, Carneros, CA 2007			72
	🌐 La Crema, Sonoma Coast, CA 2007			59
	Kenwood Yulupa, Sonoma, CA.....			37
	Sonoma Cutrer Russian River Ranches, CA.....	14	17	61
	🌐 Chateau St Jean, Sonoma, CA.....	11	14	53
	Jordan, Russian River Valley, CA.....			99
90 pts.	🌐 Simi, Russian River Valley, CA	9	12	45
	Wild Horse, Central Coast, CA.....			61
90 pts.	🌐 Cakebread Cellars, Napa Valley, CA 2008			99

PINOT NOIR

5 oz. 8 oz. bottle

	The Crossings, Marlborough, New Zealand			66
	🌐 MacMurray Ranch, Sonoma Coast, CA.....			55
	🌐 Mark West Winery, CA.....			29
	Mirassou, CA	9	12	47
	Erath, OR.....			69
	🌐 Wild Horse, Central Coast, CA.....			80
	🌐 Kenwood Vineyards, Russian River, CA.....	13	16	58
90 pts.	🌐 Ponzi Vineyards, Willamette Valley, OR 2007			91
	Estancia, Monterey County, CA.....			58
	🌐 Willakenzie Estate, Willamette Valley, OR.....			86
91 pts.	Sonoma Cutrer, Sonoma Coast, CA 2006			88

MERLOT

90 pts.	Franciscan Estate, Napa Valley			62
	🌐 Kenwood Yulupa, Sonoma, CA.....			37
	Blackstone, CA.....	9	12	41
	Clos du Bois Sonoma Reserve, Alexander Valley, CA.....			65
	14 Hands, WA.....			46
	🌐 Coppola Diamond Collection, Sonoma, CA.....	13	16	55
	Sebastiani, Sonoma, CA.....			64
90 pts.	🌐 Vina Montes Alpha, Colchagua Valle, Chile 2006.			62
91 pts.	Northstar, Columbia Valley, WA 2005			95

SPICY, EARTHY, SEXY REDS

	Ruffino, Chianti, Italy			44
	🌐 Banfi Centine, Rosso di Toscana, Italian Red, Italy			40
	Sokol Blosser Medtrina, Red Blend, CA.....			62
	🌐 Menage a Trois, Red Blend, CA.....	10	13	46
	🌐 Cain Cuvee, Red Blend, Napa, CA			99
	Elements by Artesa, Red Blend, Napa/Sonoma, CA			70
	Vino De Eyzaguirre, Syrah, Chile			38
	🌐 Kunde Estate Winery, Zinfandel Blend, Sonoma, CA			53
	Rosenblum Cellars Zinfandel CA,	10	13	43
	Ridge Three Valleys, Zinfandel Blend, Sonoma, CA			67
	Spellbound, Petite Sirah, CA	12	15	52
	🌐 Penfolds Koonunga Hill, Shiraz, Australia.....	10	13	42
90 pts.	🌐 Vina Montes Alpha, Syrah, Chile 2007			82
91 pts.	Two Hands “Gnarly Dudes”, Shiraz, Australia 2008			99
	Don Miguel Gascon, Malbec, Argentina.....	9	12	45

CABERNET SAUVIGNON

	🌐 Coppola Diamond Collection, Sonoma, CA.....			55
	Beringer Knights Valley, Alexander Valley, CA			79
91 pts.	🌐 Charles Krug, Yountville, Napa Valley, CA.....			88
	14 Hands, WA.....	9	12	46
	William Hill, CA			37
	🌐 J Lohr, “Seven Oaks”, Paso Robles, CA.....			49
	Robert Mondavi Winery, Napa Valley, CA			87
	Basket Case, Oregon			37
	Murphy Goode, Alexander Valley, CA	14	17	56
90 pts.	Stag’s Leap Artemis, CA 2006.....			102
	🌐 Rodney Strong, Alexander Valley, CA			99

🌐 Organic or Sustainable

ABOUT THE 100-POINT SCALE

Ratings reflect how highly tasters regard each wine relative to other wines. The rating summarizes a wine’s overall quality (90-100 Outstanding: a wine of superior character and style)

HALF BOTTLE SELECTIONS

Piper Heidsieck Sparkling.....	44
Acacia Chardonnay.....	32
King Estate Pinot Noir.....	30
Duckhorn Merlot.....	40
Mt Veeder Cabernet.....	44

The Napa –Noma
Napa and Sonoma Chardonnays
A by Acacia Chardonnay, CA
Apple, mango, fig, and guava
Sonoma Cutrer Russian River Ranches, CA
Jasmine. Rose petal, pineapple, mango, and nut and
lime finish
Chateau St. Jean, Sonoma, CA
Pear, mango, clove with a hint of vanilla

Wine Flights

\$12.00

3 Shades of Red
From ruby to inky purple
Kenwood Pinot Noir, Russian River, CA
Dark berry and cherry, with a touch of spicy clove
Penfold’s Koonunga Hill, Shiraz Australia
Full bodied, grapey and intense with hints of berry

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Jammy l

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Happy Hour Menu

\$1.95

Spinach Dip

Tri Colored Tortilla Chips

Caesar Salad

Romaine and Garlic
Croutons

Baja Fish Tacos

Black Beans and Pico

Shoestring Zucchini

Marinara Sauce

\$2.95

Half Pound Cheeseburger

Lettuce, Tomato, Onion and Pickle

\$3.95

Fried Mozzarella

Roasted Tomato Sauce

Salmon Cakes

Apples and Leeks

Chicken Quesadilla

Cajun Spiced and Zesty

Buffalo Wings

Blue Cheese Dressing

\$4.95

Mahi Cakes

Chili Lime Sauce and
Cucumber

Black Mussels

White Wine, Fresh Herbs

Mini Pierogies

Onion, Cheddar and Garlic

Sausage Haluski

Cabbage and Egg Noodle

4:30-6:30pm Daily Monday thru Friday

Late Night 8:30pm to Close

\$3.50 minimum Beverage Purchase

This menu only available in the Bar

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\$3.50 minimum Beverage Purchase

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Happy Hour Cocktails

\$3.50

Sam Adams Draft Pilsner

\$4.95

Hard Lemonade

**Refreshing fresh squeezed Lemonade
with vodka**

\$5.95

**Sycamore Lane Cabernet or
Sycamore Lane Chardonnay**

\$6.95

Lychee Margarita~ Our Margarita on the rocks with
Lychee puree

Mango Crantini~ Absolut Vodka, mango puree,
cranberry juice, triple sec, and a splash of simple syrup

Monday Nights
Buck a Shuck Oysters

Tuesday Nights
4.95– Pittsburgh's freshest Ceviche

Thursday Yinzer Night n'at
1.95 Pierogies

4:30pm-6:30pm Monday thru Friday
Available in the Bar Only

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Available in the Bar Only

LUNCH-SUNDAY, JANUARY 9, 2011

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 MASSACHUSETTS YELLOWTAIL FLOUNDER
 NORTH CAROLINA CATFISH
 ALASKA COD
 CANADA BLACK MUSSELS
 CANADA FANNY BAY OYSTERS
 VIRGINIA JAMES RIVER OYSTERS
 MASSACHUSETTS SEA SCALLOPS
 CANADA ATLANTIC SALMON

LUNCH CHEF'S SPECIALS

Blackened Catfish Sandwich
 Sherry Mayo and Pico de Gallo.....\$10.95

Beef Stroganoff
 Sautéed Tenderloin Tips with Mushroom Gravy and Egg Noodles.....\$12.95

We offer a selection of lunch size desserts for only \$3.95!

IDAHO STEELHEAD
 GEORGIA ISLAND CHILEAN SEA BASS
 HAWAII MAHI-MAHI
 OREGON BAY SCALLOPS
 IDAHO RAINBOW TROUT
 HAWAII TUNA
 WASHINGTON MANILLA CLAMS
 OREGON KUMAMOTO OYSTERS
 CANADA EMERALD COVE OYSTERS

Most Species are Available Simply Grilled

Ask Your Server About Our 45 Minute Lunch Guarantee

SMALL PLATES

- Gulf Shrimp Tempura with Garlic Ginger Aioli..... 7.95
- Crispy Buttermilk Fried Oysters with Lemon Tabasco Aioli..... 6.95
- Crab Dip Blue Crab and Bay Shrimp with Fried Pita Chips 7.95
- Portobello Steak Fries Horseradish Mustard Sauce..... 5.95
- * Ahi Tuna Seared Rare with Wakame Salad, Pickled Ginger and Wasabi 10.95
- Crab Rangoons with Cashew Chili Sauce 7.95
- Steamed Classics..... P.E.I. Mussels.....7.95 Manila Clams8.95
- Fried Calamari with Banana Peppers, Parmesan and Marinara 7.95
- Coconut Fried Shrimp Horseradish Marmalade and Tropical Salsa 7.95
- Lump Blue Crab Cake with Southwest Jicama Slaw and Poblano Cream..... 11.95
- Spinach and Artichoke Dip Garlic Crostini 6.95

SEAFOOD BAR

- *Fanny Bay Oysters.....Baynes Sound, British Columbia.....2.50 each
- *James River Oysters.....Milford Haven, Virginia.....2.25 each
- *Emerald Cove Oysters.....British Columbia, Canada.....2.50 each
- *Kumamoto Oysters.....Garibaldi, Oregon.....2.25 each
- *Small Oyster Sampler One Each of Today's Oysters.....7.95
- *Large Oyster Sampler.....Two Each of Today's Oysters.....15.95
- Chilled Jumbo Prawns Traditional Cocktail Sauce.....2.25 each

SUSHI & SASHIMI

- *Ahi Tuna Tartare
 Tossed at your Table with Capers, Chopped Egg, Red Onions and Dijon 9.95
- *Sashimi Combination Platter
 Salmon, Hamachi and Ahi Tuna with Traditional Condiments..... 13.95
- *Cajun Seared Ahi with Wasabi, Pickled Ginger, and Wakame Salad..... 12.95
- *Spicy Tuna Roll 8.95

SOUPS & SMALL SALADS

- New England Clam Chowder Cup.....4.50.....Bowl..... 5.50
- Beef Stew Cup.....4.50.....Bowl..... 5.50
- Chopped Salad with Bacon, Blue Cheese, Tomatoes and Olives 5.95
- *Cæsar Salad Parmesan and Garlic Croutons 5.95
- Spinach Salad Spicy Peanut Dressing, Spiced Pecans, Pickled Onion and Strawberry.. 5.95
- House Salad Balsamic Vinaigrette, Blue Cheese and Candied Walnuts 5.95
- The Iceberg Wedge
 Bacon, Blue Cheese and Cucumber Served Tableside.....5.95

ENTRÉE SALADS

- Buffalo Chicken or Shrimp Salad
 Blue Cheese Dressing.....Crispy Chicken.... 11.95 Fried Shrimp... 12.95
- *Entrée Caesar Salad, Romaine Hearts and Garlic Croutons
 Your Choice Of.....Grilled Steelhead... 13.95 Grilled Chicken... 10.95
- Wasabi Peanut Crusted Steelhead Salad
 Sweet and Spicy Orange Dressing, Asian Greens, Rice Noodles 14.95
- Stacked Cobb Salad
 Grilled Shrimp Skewer or Crispy Popcorn Shrimp 15.95
- Grilled Shrimp and Fruit Salad
 Almonds, Goat Cheese, Dried Dates, Apricots and Pear Dressing..... 14.95
- *Black and Blue Steak Salad
 Grilled Vegetables, Cambozola Cheese and Sweet Onion Jam 15.95
- Crab Tower
 Lump Blue Crab, Avocado, Mango and Orange Vinaigrette 11.95

LUNCH ENTRÉES

ADD OUR GARDEN SALAD TO ANY ENTRÉE FOR \$2.95

- Fried Shrimp Platter Cocktail Sauce, French Fries and Cole Slaw 13.95
- BBQ Chicken Sandwich with Pepperjack Cheese and Bacon 9.95
- Crab Cake Sandwich French Fries and Tartar Sauce 13.95
- Spicy Macaroni and Cheese with Grilled Hot Italian Sausage 10.95
- * Cheese Burger or Cajun Burger with French Fries..... 9.95
- Beer Battered Cod Sandwich Tartar Sauce 9.95
- Salmon Cakes Lemon Butter Apples and Crispy Fried Leeks.....9.95

"10 FOR \$10"

SANDWICHES SERVED WITH CHOICE OF FRENCH FRIES, CHIPS, FRUIT SALAD OR SLAW

- Salmon Stir-fry**
 Tossed with Udon Noodles, Teriyaki and Stir Fried Vegetables
- Chicken Caesar Wrap**
 Grilled Chicken and Parmesan
- Fish Tacos**
 Black Beans and Pico de Gallo
- Blackened Chicken Linguine**
 Bell Peppers, Mushrooms in a Cajun Cream Sauce
- Steelhead Ciabatta**
 Grilled Steelhead with Herb Shallot Mayonnaise on Toasted Ciabatta
- Chef Salad**
 Turkey, Ham, Swiss Cheese, Cheddar Cheese and Ranch Dressing
- Salmon Chopped Salad**
 With Bacon, Blue Cheese, Tomatoes and Green Olives
- Italian Sausage and Shrimp Fettuccini**
 Roasted Tomato Pesto Sauce
- Mahi-Mahi Cakes**
 Sliced Cucumber and Cashew Dipping Sauce
- Fried Goat Cheese and Grilled Chicken Salad**
 Almonds, Pears, Asparagus and Field Greens

SEAFOOD SPECIALTIES

ADD OUR GARDEN SALAD TO ANY ENTRÉE FOR \$3.95

- Tilapia Guayaquil, Ecuador
 Cashew Crusted with Jamaican Rum Butter 12.95
- Yellowtail Flounder Cape Cod, Massachusetts
 Parmesan Crusted with Lemon Butter and Capers..... 13.95
- Rainbow Trout Buhl, Idaho
 Almond Crusted with Lemon Butter Sauce 12.95
- Tilapia Guayaquil, Ecuador
 Coconut Crusted with Chili Lime Sauce..... 12.95
- Catfish Ayden, North Carolina
 Cornmeal Crusted with Fried Tomatoes..... 10.95
- Cod Bering Straights, Alaska
 Yuengling Beer Battered Fish and Chips..... 13.95
- Bay Scallop and Shrimp Fettuccine
 Alfredo Cream Sauce 12.95

SIDES

- Butter Mashed Potatoes2.95 Macaroni and Cheese..... 2.95
- Steamed Asparagus3.95 Potato Croquettes 2.95
- Steamed Broccoli.....2.95 Grilled Marinated Vegetables 3.95
- French Fries with Garlic Butter1.95 Rice Pilaf with Toasted Orzo 2.95

Planning a Special Event?

For parties big or small contact our private dining coordinator
 Leisa Anderson at 412-201-1156 or E-mail her at
 Banquets100@msmg.com
 Don't sweat the details-celebrate your special occasion with us!

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WINE OF THE MONTH

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	🌍 Conundrum, White Blend, CA.....			66
	🌍 Parducci Wine Cellars, “Sustainable White”, CA			29
	🌍 Menage a Trois, White Blend, CA.....	10	13	46
	Indaba Chenin Blanc, Western Cape, South Africa.			44
	Pine Ridge, Chenin Blanc-Viognier, Clarksburg, CA.....			49
90 pts.	🌍 Bonterra Vineyards, Viognier, CA, 2007	16	19	63
90 pts.	Martin Codax, Albarino, Rias Baixas, Spain 2008			47

SAUVIGNON BLANC

	Brancott, Marlborough, NZ.....			45
91pts.	🌍 Kim Crawford, Marlborough, NZ 2009.....			60
	Nautilus, Marlborough, NZ.....	14	17	61
	Nobilo, Marlborough, NZ.....	9	12	51
	Trincherro, Mary’s Vineyard, Napa Valley, CA.....			66
93 pts.	🌍 Craggy Range Te Muna Road, Marlborough, NZ 2008.....			67
	🌍 Nobilo Icon, Marlborough, NZ			85
92pts.	🌍 Cloudy Bay, Marlborough, NZ 2008			82

PINOT GRIGIO

	Ecco Domani, Delle Venezie, Italy.....	8	11	37
90 pts.	🌍 King Estate Signature Pinot Gris, OR 2008			56
	Ponzi, Willamette Valley, OR.....			68
	J Vineyards, Russian River Valley, OR.....	15	18	77
	Santa Margherita, Veneto, Italy			60
	Sartori, Veneto, Italy			37
92 pts.	🌍 Swanson, Napa Valley, CA, 2007			55

CHARDONNAY

90 pts.	Chateau Ste Michelle, Columbia Valley, WA 2008			50
	Angeline, CA.....			37
	“A” by Acacia, CA	9	12	48
92 pts.	🌍 Cuvaison, Carneros, CA 2007			72
	🌍 La Crema, Sonoma Coast, CA 2007			59
	Kenwood Yulupa, Sonoma, CA.....			37
	Sonoma Cutrer Russian River Ranches, CA.....	14	17	61
	🌍 Chateau St Jean, Sonoma, CA.....	11	14	53
	Jordan, Russian River Valley, CA.....			99
90 pts.	🌍 Simi, Russian River Valley, CA	9	12	45
	Wild Horse, Central Coast, CA.....			61
90 pts.	🌍 Cakebread Cellars, Napa Valley, CA 2008			99

PINOT NOIR

5 oz. 8 oz. bottle

	The Crossings, Marlborough, New Zealand			66
	🌍 MacMurray Ranch, Sonoma Coast, CA.....			55
	🌍 Mark West Winery, CA.....			29
	Mirassou, CA	9	12	47
	Erath, OR.....			69
	🌍 Wild Horse, Central Coast, CA.....			80
	🌍 Kenwood Vineyards, Russian River, CA.....	13	16	58
90 pts.	🌍 Ponzi Vineyards, Willamette Valley, OR 2007			91
	Estancia, Monterey County, CA.....			58
	🌍 Willakenzie Estate, Willamette Valley, OR.....			86
91 pts.	Sonoma Cutrer, Sonoma Coast, CA 2006			88

MERLOT

90 pts.	Franciscan Estate, Napa Valley			62
	🌍 Kenwood Yulupa, Sonoma, CA.....			37
	Blackstone, CA.....	9	12	41
	Clos du Bois Sonoma Reserve, Alexander Valley, CA.....			65
	14 Hands, WA.....			46
	🌍 Coppola Diamond Collection, Sonoma, CA.....	13	16	55
	Sebastiani, Sonoma, CA.....			64
90 pts.	🌍 Vina Montes Alpha, Colchagua Valle, Chile 2006.			62
91 pts.	Northstar, Columbia Valley, WA 2005			95

SPICY, EARTHY, SEXY REDS

	Ruffino, Chianti, Italy			44
	🌍 Banfi Centine, Rosso di Toscana, Italian Red, Italy			40
	Sokol Blosser Medtrina, Red Blend, CA.....			62
	🌍 Menage a Trois, Red Blend, CA.....	10	13	46
	🌍 Cain Cuvee, Red Blend, Napa, CA			99
	Elements by Artesa, Red Blend, Napa/Sonoma, CA			70
	Vino De Eyzaguirre, Syrah, Chile			38
	🌍 Kunde Estate Winery, Zinfandel Blend, Sonoma, CA			53
	Rosenblum Cellars Zinfandel CA,	10	13	43
	Ridge Three Valleys, Zinfandel Blend, Sonoma, CA.....			67
	Spellbound, Petite Sirah, CA	12	15	52
	🌍 Penfolds Koonunga Hill, Shiraz, Australia.....	10	13	42
90 pts.	🌍 Vina Montes Alpha, Syrah, Chile 2007			82
91 pts.	Two Hands “Gnarly Dudes”, Shiraz, Australia 2008			99
	Don Miguel Gascon, Malbec, Argentina.....	9	12	45

CABERNET SAUVIGNON

	🌍 Coppola Diamond Collection, Sonoma, CA.....			55
	Beringer Knights Valley, Alexander Valley, CA			79
91 pts.	🌍 Charles Krug, Yountville, Napa Valley, CA.....			88
	14 Hands, WA.....	9	12	46
	William Hill, CA			37
	🌍 J Lohr, “Seven Oaks”, Paso Robles, CA.....			49
	Robert Mondavi Winery, Napa Valley, CA			87
	Basket Case, Oregon			37
	Murphy Goode, Alexander Valley, CA	14	17	56
90 pts.	Stag’s Leap Artemis, CA 2006.....			102
	🌍 Rodney Strong, Alexander Valley, CA			99

🌍 Organic or Sustainable

ABOUT THE 100-POINT SCALE

Ratings reflect how highly tasters regard each wine relative to other wines. The rating summarizes a wine’s overall quality (90-100 Outstanding: a wine of superior character and style)

HALF BOTTLE SELECTIONS

Piper Heidsieck Sparkling.....	44
Acacia Chardonnay.....	32
King Estate Pinot Noir.....	30
Duckhorn Merlot.....	40
Mt Veeder Cabernet.....	44

The Napa –Noma
Napa and Sonoma Chardonnays
A by Acacia Chardonnay, CA
Apple, mango, fig, and guava
Sonoma Cutrer Russian River Ranches, CA
Jasmine. Rose petal, pineapple, mango, and nut and
lime finish
Chateau St. Jean, Sonoma, CA
Pear, mango, clove with a hint of vanilla

Wine Flights

\$12.00

3 Shades of Red
From ruby to inky purple
Kenwood Pinot Noir, Russian River, CA
Dark berry and cherry, with a touch of spicy clove
Penfold’s Koonunga Hill, Shiraz Australia
Full bodied, grapey and intense with hints of berry

Spellb
Jammy l

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