

sandwich, burger

choose roasted potato, salad, french fries

grilled chicken

boneless marinated breast, grilled. roasted peppers, grilled onions, swiss, pesto aioli. 9.00

brick oven italian

from the boys at parma sausage company: capicola, salami, sopressata, provolone, baked. with greens, red onion. 8.00

adult table burger *

half pound coarse-ground angus beef, grilled. all standard accompaniments under sunny side up fried chicken egg. 9.00

kiddie table burgers *

four very small burgers with american cheese and garnishing accoutrement. 8.00 (calling them 'sliders' sounds too slippy)

the garden weasel v

choose either grilled eggplant or portobello mushroom. roasted red peppers, buffalo mozzarella, chipotle aioli. 8.00

monongahela mullet

more fish than even fish eat. haddock, hand breaded, pink sauce tartar. 9.00

meatsballs grinder

round meatballs, marinara, asiago cheese. 8.00

side salad

spinach and goat cheese side salad

red onion, crisp pancetta, flash-fried fresh goat cheese medallion, walnut vinaigrette. 4.50; 2.50 with an entrée or entrée pasta

chopped side salad v

assorted chopped greens, crisp seasonal vegetables, garbanzo beans, jicama, balsamic vinaigrette. 4.00, 2.00 with an entrée or entrée pasta

caesar side salad

romaine, parmigiano reggiano, cracked black pepper, traditional house-made dress-

brick oven phatbreads™

sized for one; for two if you're generous, but you probably won't want to share. 8.00

additional accoutrements available a la carte

chipotle bbq bird

marinated chicken breast, sweet onions, chipotle bbq sauce gives it a sweet-smoky rich bite

the lawnboy

prosciutto and roma tomatoes foundation. balsamic-tossed arugula sweats it out post-oven just long enough to wilt a bit.

thai wan on

curry-peanut sauce with chicken, bean sprouts, sesame seeds, sweet pineapple chunkettes.

stinky cheese v

fontinella, parmesan, gouda, and gorgonzola, one of the stinkiest. p.u.

strip district meat pie

parma sausage, pepperoni and capicola; light red sauce, italian cheese dusting.

dessert

good coffee, tea, espresso available

twinkiemissou

creamy custard; america's best loved snack cakes, espresso-soaked. 6.00

cheesecake

new york style. if it were new jersey style, would you eat it? 6.00

caramel crème brulee

cool, rich custard, blow torch glazed caramelized sugar surface. 6.00

nucular* cookie

remember that time you mistakenly tried to bake those toll house chocolate chips at 650 degrees? we've mastered the technique. 5.00 (*spelling intentional, an homage to w)

fig and apple phatbread

somewhere between pizza, confection, and ecstasy lies this baked-to-order dessert. 6.00

note - desserts may not travel well. please understand we won't be responsible for melted ice cream.

trivia

gift certificates available for most occasions. not responsible for meats ordered well done. there's a monster in the lake.

please understand that all food suffers when wrapped and removed from the building. we'll package your order asbestos we can, but please respect the limitations. some food travels better than others, so ice cream in july probably ain't gonna make it to fox chapel.

we'd love to host your special get-together here. no smoking in the building, and no swimmin in the pond 'til an hour after supper.

table
brick oven & bar

april, 2009

the 'burbs doesn't have to mean mediocre dining and drinking. we're not out of the box, drive-through, cookie cutter, flair-wearing, gift card pushing, one drink maximum micro-wavers.

we're not reinventing the wheel here. we're rolling with it in an honest, house-made, sustainable, organic tack with mad props to simplicity. here's a place with some energy. it doesn't mean pretense, it means we have a pulse.

whether you choose to dine with us here or at your home, we're here for you. come to the table.

happy hour

weekdays 5:00 - 7:00

half-off draft beers, premium well cocktails, and frozen cosmopolitans,

plus dollar-off all appetizers

(in-house only)

this menu is current as of
april, 2009

please check with restaurant before making any crucial decisions to verify item availability.

visit www.SteelPlate.biz on them interwebs for most up-to-date printable menus and other vital information, ok?

724.746.1126
take out

200 n lakeside dr
take out

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take out

appetizer

a pound of p.e.i. mussels

traditional white wine and garlic, coconut-curry, or a buffalo-style sauce with gorgonzola, crostini. 11.00 you'll ask for more bread for soppin' up the sauce.

hummus v

the most munchable mediterranean meze. garbanzo beans, sesame tahini, garlic. with extra virgin olive oil, crostini. 8.00

gorgonzola crab polenta

atlantic jumbo lump crab and gorgonzola cream over, three-sided polenta triangles, . 8.00

cornmeal crusted calamari

lightly breaded and flash-fried, with a spiced garlic-lemon aioli for dipping. 9.00

lamb pops

two local baby lamb chops from philadelphia, roasted to medium rare with a mushroom duxelles, swaddled lovingly in puff pastry. 8.00

600 degree wings

chicken, on the bone, finished in our screaming six hundred degree oven with our chipotle bbq sauce and dipping accoutrements. 8.00

350 degree wings

buffalo style, sweet honey pepper, or mild ranch seasoning dusted. 8.00 recommended by the frydaddy association of western pa

stuffed hot peppers

banana peppers, local parma hot sausage, marinara, italian cheeses. 9.00

barely-seared ahi tuna *

cool, black pepper crusted tuna, wasabi, cucumber salad, sesame flatbreads. 12.00

soup

meat-rich, anti-vegetarian meaty

chili con carne with meat

rich, hearty, subtly spiced, and made especially for the discerning carnivore with certified black angus beef. 4.00, 5.00

soup of the day

that's "soup du jour" in french. inquire.

salad on the side

dressed appropriately for going out

spinach and goat cheese side salad

red onion, crisp pancetta, flash-fried fresh goat cheese medallion, walnut vinaigrette. 4.50; 2.50 with an entrée or entrée pasta

chopped side salad v

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salad as entrée

the yinzer salad

marinated chicken breast, cheese, french fries, ranch. 11.00 includes protracted conversation about the '76 steelers.

hail caesar, full of chicken

romaine, parmigiano reggiano, cracked black pepper, traditional house-made dressing, and grilled, marinated chicken breast. 12.00

grilled salmon*

salmon filet, bourbon glaze, organic mixed field greens, jicama, lemon vinaigrette. 12.00

grilled romaine and portobello

heart of romaine, lightly seasoned, quickly grilled. parmesan dusting. grilled portobello mushroom cap. 11.00

entrée, pasta

filet mignon

black angus center cut filet, porcini butter, potato gratin, vegetable. 28.00

porterhouse

usda choice angus t-bone, table rub, scalloped potato, vegetable. 24.00 substantial cut. not recommended for those with a heart condition.

grilled meatloaf

angus beef, pork; baked. finished on grill. garlic mashed potatoes, gravy, vegetable. 12.00 more comfortable than your buick.

veal chop

king-sized cut, humanely raised new jersey veal chop, roasted redskin, vegetable. 29.00

maryland crab cakes

lump and jumbo lump atlantic crab, broiled, cucumber salad, rice. 21.00

yellowfin tuna

spice-crusting, seared rare, cucumber slaw, jasmine rice pilaf. 19.00

mahi mahi

baked, sriracha-whistleberry aioli, cucumber salad, jasmine rice. 18.00

charleston shrimp and grits

jumbo grilled shrimp atop velvety grits, bell peppers, pancetta crumbles. 19.00 a portion of the sales of this item goes to a local charity. ask your server for details.

new orleans paella

shrimp, calamari, mussels, local parma sausage, roasted red peppers, saffron rice. 18.00

entrée, pasta

the pork shank redemption

fork-tender, falling-off-the-bone braised osso bucco-style foreshank, boozy sweet bourbon glaze, garlic mashed potatoes, vegetable. 17.00

eggplant "lasagne" v

layered eggplant, cheeses, marinara. 16.00 large and in charge.

spaghetti and meatballs

if there's nothing else on this menu you can eat, try this: cappellini, homemade marinara, hand-rolled angus beef and pork meatballs. (v) 12.00

crustacea en fuego

cappellini, spicy house marinara, banana peppers. unaltered atlantic sea scallops, grilled shrimp. 18.00

penne & peppers

local parma hot sausage, aromatic vegetables, garlic, rosé sauce (v) 15.00

rhode island red romano

house-marinated chicken breast, hand-breaded, gently fried; fettuccini, marinara. 14.00

pollo alfredo

from the border of mexico and italy, grilled breast of chicken, fettuccini, pesto-alfredo sauce. 14.00 (please pronounce this "POY-oh"; the other way reminds us of an elite horse sport)

pasta primavera v

seasonal vegetables all tossed up with penne pasta in pink sauce, 13.00

rotating ravioli

homemade ravioli of varying fillings and sauces. mp inquire with your knowledgeable server-type person (no, they don't spin on the plate)

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