SHARP EDGE

Bistro Menu
412-749-0305

Starters

Buffalo Bites – A Sharp Edge Original! The lazy person's answer to wings! Hand breaded bites of all white meat chicken fried golden brown and tossed in your choice of sauce with celery, ranch or bleu cheese 8.97

Pecan Bites – Rolled in crushed pecan breading with honey Dijon dip 9.97

Black & Blue Bites – coated in spicy cajun breading with celery & bleu cheese 9.97

Smoked Chicken Quesadilla – House smoked chicken, jerk bbq sauce, roasted poblano peppers, caramelized onion, cheddar & pepper jack with sour cream and fresh avocado salsa 11.73

Double Dipper – Pick 2 dips ~ Hop Devil Beer Cheese, Spinach & Artichoke, Red Pepper Hummus or Fresh Avocado Salsa with your choice of either toasted or fried pita 9.37

Pomme Frittes – A pile of crispy hand cut Yukon Gold frittes with a trio of dipping sauces 6.97

Mediterranean Nachos – Crispy wedges of fried pita topped with warm spinach & artichoke dip, a blend of melted cheeses, diced tomato & black olives 10.37

The Sampler – A collection of Sharp Edge favorites: Provolone Wedges, Onion Petals, Buffalo Bites and Belgian Croquettes with marinara & ranch 11.37

Belgian Croquettes – Mashed Yukon Gold potatoes blended with melted cheese, breaded and fried with herbed aioli dipping sauce 7.37

Provolone Wedges – Hand breaded imported provolone cheese with our tangy homemade marinara 6.97

Bloomin' Onion Petals or Sweet Potato Fries sm 3.37 / lrg 5.97

Soups

Hop Devil Potato – Creamy cheddar cheese soup spiked with Victory Hop Devil, loaded with tender potatoes 7.37

Soup Du Jour – Made from scratch daily! Call for today's selection! (3.73/4.97)

Flemish Onion – Our twist on the classic made with Augustijn Abbey Ale, topped with focaccia croutons and melted cheese 6.97

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Salads

House – Crisp romaine & spring mix with grape tomato, red onion, sliced beets, marinated carrot, stuffed green olive & pepperoncini 5.37

Caesar – Crunchy romaine, focaccia croutons, grated asiago & our tangy caesar dressing, anchovy by request **Side** 5.37 **Full** 7.37

Field Green – Fresh baby greens, crumbled chevre, dried cranberries, toasted pecans & diced Gala apple **Side** 5.73 **Full** 7.37

Pecan Chicken Salad – A full Field Green salad with crispy Pecan Bites 11.37

Smoked Salmon Caesar – A full Caesar salad tossed with our house smoked salmon, black olives & diced tomato 10.97

Chicken Salad Platter – Our homemade cranberry almond chicken salad with field greens, sliced apple and tomato & toasted flatbread 11.37

Supreme Steak – A Drunken Sirloin steak, grilled to your liking & sliced thin, served on a bed of crisp mixed greens with grape tomato, crumbled bacon, onion petals, red onion, black olives & crumbled bleu cheese 15.97

The Deluxe – A mountain of crisp greens topped with your choice of grilled or Buffalo chicken with Belgian frittes, grape tomato, red onion, black olives, shredded provolone & pepperoncini **Grilled Chicken** 9.97 **Buffalo Chicken** 10.97

Add Smoked Salmon (4.97) or **Grilled Chicken** (3.97)

Salad Dressings

Buttermilk Ranch ~ House Vinaigrette ~ Balsamic Vinaigrette
1000 Island ~ Honey Dijon ~ Oil & Vinegar
Framboise Vinaigrette (1.11) ~ Special Bleu Cheese (1.11)

Combos

Soup & Salad – Your choice of a House, side Field Green or side Caesar salad with a bowl of Soup du Jour 8.73

½ Panini & Soup – Choose either a half Rachel, Reuben, Chicken Salad or Veggie panini with a cup of Soup du Jour 9.37

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Burgers

Our burgers are grilled to order, served on a toasted kaiser roll with lettuce, tomato, red onion & pickles with your choice of Belgian frittes, sweet potato fries, onion petals, cup of soup or side salad

Belgian Burger – A blend of fresh lamb & sirloin with minced shallot and crumbled bacon with whole grain mustard sauce & smoked gouda 12.97

Ostrich Burger – Lean ground ostrich mixed with sirloin, caramelized red onion and cracked black pepper with pepper jack & ancho chili aioli 13.73

Buffalo Burger – Roasted garlic & our house creole spices blended with lean ground buffalo & sirloin topped with melted swiss & sautéed mushrooms 12.97

Mediterranean Chicken Burger – Fresh ground chicken mixed with herbs & spices, grilled and topped with feta, olive tapenade & herbed aioli 12.97

Kobe Burger – Real Kobe beef blended with Celebrator XX-Bock braised leeks & mushroom topped with smoked gouda cheese 14.73

Asian Salmon Burger – Fresh ground salmon mixed with scallion, ginger, cilantro & soy, grilled with baby greens, tomato & spicy asian mustard 13.97

Brew-a-Burger

An innocent half pound burger grilled to order and corrupted as you see fit!

Cheeses: Smoked Gouda, Chevre, Provolone, American, Swiss, Cheddar, Pepper Jack, Bleu Cheese Crumbles

Tasty Sauces: Honey BBQ, Jerk BBQ, Herbed Aioli, Avocado Salsa, Whole Grain Mustard Sauce, Wasabi Mayonnaise, Ancho Chili Aioli

Other Goodies: Crispy Bacon, Caramelized Onion, Roasted Red Peppers, Hot Peppers, Roasted Poblanos, Bell Pepper, Sauteed Mushroom

NA-8.97 **X**-9.37 **XX**-9.97 **XXX**-10.37 **XXXX**-10.73 **Grand Cru**-10.97

Sharp Burger – A Sharp Edge classic! Topped with american & bacon 9.97

Bleu Burger – Creamy bleu cheese on the bun & crumbled bleu on top 10.73

BBQ Burger – Topped with smoked gouda, crisp bacon, onion petals & jerk BBQ 10.73

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Panini

Made fresh daily on tender focaccia with your choice of side salad, soup du jour, Belgian frittes, onion petals or sweet potato fries

Cranberry Almond Chicken Salad – Homemade with white meat chicken, tart dried cranberries & toasted almonds with provolone 10.73

The Reuben – Shaved corned beef or oven roasted turkey with aged swiss, tangy sauerkraut & 1000 Island dressing 10.37

Roast Beef & Brie – Our house roast beef, caramelized onion, creamy brie & horseradish mayonnaise 11.73

The Rachel – Choose either thin sliced corned beef or oven roasted turkey with tangy homemade coleslaw and ages swiss 10.37

Chicken Avocado Club – Fresh grilled chicken, avocado salsa, aged swiss, crispy bacon, sliced tomato, baby greens and herbed aioli 11.97

Mediterranean Veggie – Red pepper hummus, baby greens, tomato, red onion, black olives, artichoke, mushrooms, roasted red pepper & garlic herb aioli 10.37

Pizza

Made on award winning Belgian style thin crust with only the freshest toppings

Individual – 9" Personal Pizza 7.37

Sauces: Tomato, Basil Pesto, Jerk BBQ, Garlic & Oil

Toppings: Pepperoni, Hot Sausage, Crispy Bacon, Sliced Tomatoes, Black Olives, Mushroom, Extra Provolone, Red Onion, Artichokes, Roasted Red Pepper, Roasted Garlic, Bell Pepper, Smoked Gouda, Cheddar, Asiago, Feta, Chevre, Sundried Tomato, Grilled Chicken, Anchovies (1.97 each)

Gourmet Pizzas

Greek – White base, artichoke hearts, roasted garlic, sliced tomatoes, red onion, black olives, roasted red pepper & feta 11.73

Pesto Pie – Basil pesto, sliced tomato, grilled chicken, sliced mushroom, roasted red pepper, asiago & provolone cheeses 11.73

F.T.B – White base, Feta, sundried Tomato, Black olives & provolone 9.97

Jerk Grilled Chicken – Jerk BBQ sauce, grilled chicken, crispy bacon, red onion, provolone & smoked gouda 12.37

Margherita – White base, sliced tomato, roasted garlic, provolone & basil 9.97

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Sandwiches

Served with choice of Belgian frittes, sweet potato fries, onion petals, cup of soup du jour or side salad

Fried Fish – A Pittsburgh classic, hand breaded to order with tartar sauce 10.37

BBQ Pulled Pork Grinder – Our slow roasted pork with jerk bbq sauce, caramelized onion & smoked gouda 13.97

Cajun Chicken Grinder – Grilled with cajun seasoning with roasted red pepper, pepper jack, shredded lettuce, diced tomato & ancho chili aioli 13.97

Drunken Sirloin Grinder – Grilled to order & sliced thin with roasted poblano pepper, caramelized onion, mushroom, shredded lettuce, diced tomato & provolone 13.97

Entrees

All entrees are served with choice of side salad or cup of soup du jour

Baked Mac & Cheese – Tender pasta mixed with a homemade Wisconsin sharp cheddar cheese sauce topped with parmesan breadcrumbs 15.97

Crab Crowned New York Strip Steak – Seasoned with sea salt & cracked black pepper, grilled to your liking, topped with lump crab & Dijon chive butter with potato croquettes 19.73

Grilled Fish Soft Tacos – Served in grilled flatbread with avocado salsa, roasted poblano pepper, diced tomato, baby greens & garlic herb aioli with choice of Belgian frittes, sweet potato fries or onion petals 15.97

Drunken Sirloin – Tender aged sirloin steak soused in Guinness Irish Stout, grilled to your liking and topped with caramelized onion, roasted poblano pepper & mushrooms in Dijon chive butter with potato croquettes 16.73

Homemade Quiche – Ask about today's selection! Served with choice of House salad, side Caesar or side Field Green 13.97