SHARP EDGE

Bistro Specials Menu
412-749-0305

December Monthly Features

Available Monday December 1st thru Wednesday December 31st

White Wine & Curry Mussels

A Sharp Edge specialty! Two pounds of plump & juicy mussels steamed in white wine with caramelized onion, cracked black pepper & curry served in our authentic Belgian mussel pots 18.37
Or try a 1# portion with frittes 15.37

Charcuterie & Cheese Board

This traditional cold meat & cheese platter has been a favorite of hard working European brewers for centuries and features a country style pork pate, spinach-feta & cherry-walnut chicken terrines and a selection or srtisinal cheese with whole grain mustard sauce and toasted baguette 12.97

Chicken Corn Chowder

A perfect winter warmer! Loaded with tender potato, chicken & sweet corn in a velvety cream soup with toasted baguette 7.37

Baked Brie

A creamy wedge of brie topped with sweet mango chutney, wrapped in puff pastry, baked golden brown and drizzled with honey & toasted almonds 8.37

Chicken Pot Pie

Tender roasted chicken simmered with an array of vegetables, northern beans and herbs in a creamy gravy topped with homemade mashed potatoes with choice of soup or salad 16.73

Stuffed Pork Loin

Filled with a dried fruit & pecan stuffing, seasoned, roasted and served sliced with caramelized shallot sauce & homemade mashed potatoes and choice of soup or salad 16.97

Chicken Parmesan Grinder

Chicken tenderloins hand breaded in garlic parmesan breading, smothered in our homemade marinara & melted provolone with choice of side 14.37

Pepper Steak Sirloin Tips

Pepper crusted seared sirloin tips with julienned onion & green pepper, spiked with Gulden Draak with Belgian frittes and choice of soup or salad 17.97

Framboise Cheesecake

Light & creamy homemade cheesecake made with Lindeman's Framboise with a tart raspberry swirl baked in a graham cracker crust with whipped cream & raspberry sauce 6.37