

APPETIZERS

Fried Zucchini

\$5.95

Thin sliced strips of zucchini lightly battered and fried, served with marinara.

Pittsburgh Pierogies

\$5.95

A Pittsburgh favorite! Flash fried and tossed in our secret seasonings served with sour cream chive sauce.

Fried Calamari

\$9.95

Lightly breaded, served with remoulade sauce atop a bed of mixed greens.

Buffalo Chicken Dip

\$7.95

Shredded chicken, Shiloh's secret hot sauce, and creamy cheese, baked and served bubbling hot with warm tortilla chips.

Hot Crab Meat Dip

\$7.95

Our secret recipe served with seasoned pita chips.

Potato Boats

\$6.95

Four potato skins filled with crispy bacon and cheddar cheese.

Crab Stuffed Portobello

\$11.95

Portobello mushroom cap stuffed with jumbo lump crab filling served on a bed of greens with a light lemon butter.

Shiloh Hummus

\$6.95

Creamy homemade hummus with our own seasoned pita chips.

Fried Mozzarella

\$7.95

Imported Mozzarella stuffed with oven roasted tomatoes breaded and deep fried.

Ahi

\$12.95

Tuna crusted in sesame seeds and seared in sesame oil, served atop a bed of mixed field greens served with pickled ginger, wasabi and toasted sesame dressing.

Grilled Flatbread

\$7.95

Rosemary flatbread grilled and topped with garlic, pesto wine sauce, roma tomatoes, and shaved parmesan cheese topped off with a drizzle of imported balsamic reduction.

Baked Brie

\$9.95

Imported brie topped with sautéed berries baked in a buttery puff pastry shell drizzled with honey, served with fresh fruit and water crackers.

Mussels Bianco or Diablo

\$10.95

Fresh black Maine mussels served in your choice of white wine garlic sauce or Diablo Marinara.

Shrimp & Scallop Barsac

\$12.95

Jumbo shrimp and sea scallops wrapped in garlic, white wine, and butter, broiled with an herbed persillade.

Stuffed Hot Peppers

\$9.95

Spicy banana peppers filled with veal and beef, topped with marinara sauce and provolone.

2 Mini Soft Pretzels

\$3.95

Served crisp and piping hot with your choice of cinnamon sugar, our secret seasoning salt, or kosher salt.

Beer Battered Mushrooms

\$6.95

Whole baby mushrooms dipped in beer batter with horseradish chive sauce.

White Pizza

\$7.95

Hand tossed crust topped with imported olive oil, garlic, baby spinach, oven roasted tomatoes, provolone and mozzarella cheese. Six cuts.

Jumbo Wings

\$5.95

10 jumbo wings with ranch dressing, celery sticks. Choose the sauce: Mild, Hot, BBQ, Teriyaki, Apricot Chipotle, Lemon Pepper, Garlic Parmesan, Sweet Chili Sauce, or Pgh. Black & Gold. Bleu Cheese & extra sauce \$0.50

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish & eggs may increase your risk of foodborne illness.
Parties of 10 or more will be charged a 22% gratuity.

SOUP & SALAD

French Onion Soup \$3.95

Soup Du Jour \$3.95

Shiloh Chopped Dinner Salad \$6.95

Crisp chopped lettuce, red onions, cucumbers, tomatoes, hard boiled eggs, bacon, and shredded cheddar cheese.

Classic Caesar \$6.95

Chopped romaine lettuce tossed with shaved parmesan, herbed croutons, and Caesar dressing. Try our smoked Caesar dressing for a twist!

Stacked Ahi Tuna Salad \$12.95

Seared Ahi Tuna served on grilled romaine lettuce with thinly sliced grilled zucchini, squash, portabella mushrooms, red onion and oven roasted tomato, with roasted sesame dressing.

Add to any salad: grilled chicken breast \$3.95, grilled salmon \$6.95, 8 oz. Strip steak \$8.95

Crab Meat Hoelzel \$11.95

Jumbo lump crabmeat marinated in a Hoelzel dressing, served on a bed of romaine lettuce.

Grilled Pear Salad \$9.95

Mixed greens, gorgonzola, candied walnuts tossed in a port wine vinaigrette and topped with sliced grilled pears and crispy pancetta.

Shiloh Cobb \$9.95

Crisp mixed greens topped with a grilled chicken breast, diced avocado, apple, cucumber, bacon, hard-boiled egg, tomato and your choice of shredded cheddar or imported gorgonzola.

Spinach Salad \$6.95

Baby Spinach, grilled red onions, portabella mushrooms and red peppers, spicy-sweet walnuts and imported goat cheese served with warm bacon vinaigrette.

BURGHERS

All burgers 8 oz., served with a choice of sweet potato fries, seasoned fries, or shoe string fries. All condiments and dressings served on the side.

Burger ala Carte \$8.95

We build it, you tell us how.

BBQ Bacon Burger \$8.95

Smokey BBQ sauce, cheddar cheese and bacon.

Black & Blue Burger \$8.95

Crisp bacon and Gorgonzola cheese.

Margarita Burger \$8.95

Oven roasted roma tomatoes, and imported mozzarella cheese.

Shiloh Sliders \$9.95

Four mini-burgers made with prime ground beef, topped with bacon and cheese and served with our signature steak sauce.

Use the Shiloh for your next event! Call (412) 431-4000 for details.

SANDWICHES

Sandwiches & burgers served with a choice of sweet potato fries, seasoned fries, or shoe string fries.

Shiloh Club \$9.95

Oven roasted Turkey breast, bacon, ham, and Swiss cheese piled on herbed flat bread. Our pesto mayo is a great pairing with the club.

Roast Beef \$8.95

Hand sliced roast beef and provolone on thick sliced Italian bread. Try it with our homemade gravy or horseradish chive sauce.

Rosemary Roast Beef \$8.95

Hand-sliced roast beef, red onion, roasted tomato, and provolone cheese on garlic flatbread.

Ruben or Rachel \$8.95

The Deli Classic. Braised corned beef brisket or roasted turkey, sauerkraut, Swiss cheese all grilled on the freshest deli rye. Try our thousand island dressing! Coleslaw can be substituted for sauerkraut.

Grilled Garden Veggies \$8.95

Grilled zucchini, squash, sliced Portobello mushroom, roasted tomato, red onion rings and spinach baked with provolone on our herbed flat bread and drizzled with imported balsamic glaze.

Crab Cake Sandwich \$10.95

Pan fried lump crab cake on a toasted Kaiser roll with our secret crab cake sauce.

Fish Sandwich \$8.95

Large fillet, hand-breaded with panko bread crumbs on a Kaiser roll with your choice of tartar or cocktail sauce. Add cheese for \$0.50

Shiloh Steak Sandwich \$12.95

8 oz. broiled NY Strip steak served open faced on toasted Italian bread with lettuce, tomatoes, and your choice of cheese.

Turkey Bacon Swiss \$8.95

A grown up grilled cheese sandwich. Roasted turkey, crispy bacon and Swiss cheese toasted to perfection on thick sliced French bread.

Pesto Chicken \$8.95

Grilled chicken breast, pesto sauce, roasted tomatoes, and imported mozzarella cheese.

Chicken Sandwich \$8.95

We build it, you tell us how — Grilled, Cajun, Buffalo, or Fried. Add-ons:

Cheeses

American, Cheddar, Swiss, Provolone, Mozzarella, or Gorgonzolla

Bacon

Vegetables:

Red Onions, Red Peppers, jalapenos, mushrooms (sautéed if you like), oven roasted tomatoes, lettuce, sliced tomato, or avocado.

All chicken sandwiches served on toasted Kaiser roll, or try our fresh Mancini Italian twist.

Portobello and Swiss \$7.95

Grilled Portobello mushroom, sautéed roasted red peppers, red onions, and spinach baked with Swiss cheese and served on a toasted Kaiser roll.

PASTA

Pasta ala vodka \$11.95

Farafalle pasta tossed with a creamy ala vodka sauce. Add grilled chicken \$3.95, salmon \$6.95

SIDES

House coleslaw, shoestring fries, sweet potato fries, vegetable du jour, potato du jour. \$1.95
Chopped side salad. \$2.95

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SEAFOOD

All entrees served with vegetable and potato of the day, plus dinner salad or soup. Split-plate fee, \$2.95.

Broiled Seafood Pasta

\$23.95

Jumbo scallops, shrimp, and Halibut broiled and dusted with buttered bread crumbs, herbs, and Romano cheese served over a bed of fresh herbed papardelle pasta.

Chicken & Lobster Tart

\$22.95

Buttery Puff Pastry topped with sweet lobster meat and tender chunks of chicken tossed with shiitake mushrooms, tomatoes and a delicate sherry lobster cream sauce.

Crab Cakes

\$24.95

Two jumbo lump crab cakes, studded with red peppers, scallions and our secret seasoning blend, broiled until golden accompanied by a light lemon butter sauce.

Salmon Rockefeller

\$27.95

Broiled Pacific fillets topped with jumbo lump crab meat, sautéed spinach, and baked goat cheese.

Shrimp Scampi

\$21.95

Succulent black tiger shrimp sautéed in a garlic lemon butter sauce served on a nest of linguini.

Jambalaya

\$21.95

Shrimp, scallops, chicken, andouille sausage, peppers, onion, simmered in a spicy Creole tomato sauce served over dirty rice.

Scallops di Parma

\$22.95

Seared sea scallops tossed with crispy pancetta di Parma, tomatoes, and pesto wine sauce served atop fresh linguini.

CHICKEN & VEAL

Chicken or Veal Marsala

Tender Chicken or Veal Cutlets sautéed with a rich mushroom and Marsala wine sauce.

Chicken \$16.95, Veal \$19.95

Honey Pecan Chicken

\$18.95

Tender sautéed chicken breast topped with a honey pecan sauce.

Chicken or Veal Romano

Chicken or Veal cutlets dipped in egg and imported Romano cheese, pan fried and served with a delicate lemon butter.

Chicken \$16.95, Veal \$19.95

BEEF & LAMB

New York Strip

\$25.95

USDA Choice center cut 12-ounce sirloin steak grilled per your request. Add sautéed mushrooms or onions, \$1.00

Filet-Mignon

\$28.95

Prime center cut fillet grilled per your request.

Stuffed with Gorgonzola, \$30.95

Stuffed with jumbo lump crab meat, \$34.95

Grilled Rack of Lamb

\$29.95

Petit domestic rack of lamb, grilled and finished with a port wine reduction.

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