



For Immediate Release



Now Edina really does have it all:
PITTSBURGH BLUE STEAKHOUSE
Opens at the Galleria

Minneapolis, Minn., October 14, 2011. PITTSBURGH BLUE is open at the Galleria in Edina Monday, October 17th opening.

“PITTSBURGH BLUE is a steakhouse for people who work hard and want great value, great food – great *everything* – for their money,” says Phil Roberts, creator of the Parasole Restaurant Holdings property. “And that’s as true in Edina as it is in Maple Grove.”

What makes PITTSBURGH BLUE unique?

“What distinguishes PITTSBURGH BLUE are the quality and value of our offerings, and the character of the restaurant itself,” explains Roberts. Among its specific points of difference:

- Ideal for every occasion. Some guests will come to eat, others just to drink. Some will make a night of it; others will just want a quick bite. PITTSBURGH BLUE’s menu, price point, and polished-but-unpretentious ambiance meet everyone’s needs, from



shoppers to celebratory diners, business people, families, foodies, and groups.

- A steakhouse that's not just for steak-eaters. PITTSBURGH BLUE offers a wide range of red-meat alternatives and lighter dishes, including fresh fish, available in a variety of preparations; a full complement of soups and salads, including a Seafood Cobb and Pittsburgh Blue Lobster Bisque; appetizers ranging from Tuna Tartare to Tomato-Brie Fondue with Grilled Cheese; and an array of vegetables and other sides.



- A great experience, no matter what you spend. While, PITTSBURGH BLUE offers every opportunity to indulge and impress, the warmth of the welcome and quality of service will be exactly the same for Happy Hour diners, burger lovers, plate sharers (no charge!), and everyone else. In fact, you can drop in the Blue Tavern and get a bar steak or a burger, fries and a beer for the same price you'd pay anywhere else.

- Distinctive dining environments. PITTSBURGH BLUE offers guests four distinct environments: a booth-lined main dining room, highlighted by an open kitchen; a lush, plant-filled patio; dedicated private dining spaces; and the adjoining Blue Tavern bar, featuring counter, high-top, and booth seating.



Private dining with mass appeal.

Instead of pushing groups into a generic party room, Pittsburgh Blue offers two distinctive, comfortable private environments:

The Blue Room – Accommodating approximately 50 guests, this private dining room boasts windows overlooking the patio, and a doorway that opens onto it. It also features full A.V., including a projector and motorized screen.

The Board Room – A uniquely intimate environment, this triangularly shaped room seats up to 7 guests at a single round table.

For personalized assistance in planning and booking private dinners and group events, call Nicole Meinhardt at 952-567-2700. Visit www.PittsburghBlueSteak.com or www.Parasole.com/Events for more information.

Some Facts and Figures

Address:	3220 Galleria Edina, MN 55435		
Telephone:	952-567-2700		
Gen. Manager:	Scott Chaffee		
Private Dining:	Nicole Meinhardt, 952-567-2700		
Hours:	FR, SAT		11 a.m. to 11 p.m.
	SUN		10 a.m. to 10 p.m.
	MO – TH		11 a.m. to 10 p.m.
Happy Hour:	DAILY		3 p.m. to 6 p.m.
	MO – TH	late	8 p.m. to 10 p.m.
	FR, SAT	late	9 p.m. to 11 p.m.
URLs:	www.PittsburghBlueSteak.com www.parasole.com Find us on Facebook and Twitter.		

About Parasole

Headquartered in Minneapolis, Minnesota, **Parasole Restaurant Holdings** operates PITTSBURGH BLUE STEAKHOUSE in Maple Grove and at the Galleria in Edina; Uptown Cafeteria, Il Gatto and Chino Latino in Uptown; Manny's Steakhouse, The Living Room and Prohibition in the W Minneapolis – The Foshay; Salut Bar Américain in St. Paul and Edina; Muffuletta Café in St. Paul; the Good Earth restaurants in Edina and Roseville; Burger Jones on the north shore of Lake Calhoun in Minneapolis and in Burnsville; and Mozza Mia Pizza Pie & Mozzarella Bar in Downtown Edina.

By joining the Parasole Dining Club, guests have the opportunity to earn points for the dollars they spend and redeem them for food and drink at any participating Parasole restaurant. Details at Parasole.com.

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