

The Station Brake Cafe

◆ *Established 1986* ◆

500 Station Street • Wilmerding, PA 15148

Phone: 412-823-1600

Reservations Accepted

Bon Appetit!

◆ *Beverages* ◆

Hot or Cold Tea • Soda • Milk • Juice
Perrier Sparkling Water • 100% Columbian Coffee
\$ 2.69

◆ *Wine by the Glass* ◆

Shiraz • Merlot • Cabernet • Pinot Grigio
Reisling • Chardonnay • Lambrusco
Ruinite Bianco • Sauvignon Blanc
7 oz. • 12 oz.



◆ Starters ◆

Shrimp Cocktail\$ 9.99
Sweet steamed Gulf shrimp prepared in the traditional manner.

Champignon Array **House Speciality!**\$ 9.99
To entice your palate, mushrooms stuffed three ways:
Maryland crabmeat, seasoned sausage and duxelle all with bearnaise sauce.
Duxelle is a paté consisting of finely diced mushrooms, seasoned
Italian bread crumbs and a splash of teriyaki..

Fresh Breaded Zucchini **Our Best Seller!**\$ 7.99
Hand breaded and lightly fried, served with our own
special creamy horseradish sauce.

Provolone Wheel\$ 7.99
Fresh, thick sliced provolone wheel, hand breaded and deep fried,
then served with garden fresh basil marinara.

Stuffed Banana Peppers\$ 9.99
Fresh peppers stuffed with a blend of sweet and hot sausage, simmered in
our homemade red sauce, then topped with a four cheese blend.

Beer Battered Onion Rings\$ 6.99
Sweet onion rings fried to a golden brown and served with
your choice of ranch, ketchup, mustard or cocktail sauce.

Fresh Cut Fries\$ 2.99
Fresh cut Idaho potatoes, deep fried and lightly salted.

Baked Garlic Bread ... **This is NOT Toast!**\$ 4.99
Fresh baked Italian bread topped with garlic butter then baked with a blend
of Italian cheeses. Great accompaniment to any entree!

Sized for sharing!

◆ Salads ◆

House Tossed\$ 3.49
Mix of spring greens, romaine and iceberg topped with garden fresh vegetables.

Honeymoon\$ 3.49
“Lettuce alone” (get it?)

House Caesar\$ 5.49
Crisp romaine hearts tossed with authentic dressing, croutons and
parmesan cheese.

Add grilled or blackened chicken\$ 3.99

The Grilled Salad

Large house tossed salad topped with french fries, provolone cheese and
hard boiled egg. Topped with your choice of grilled item.

Chicken.....\$ 9.99

Shrimp\$ 10.99

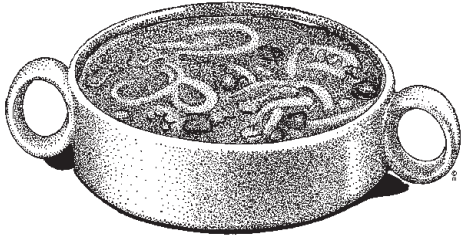
Filet Tips.....\$ 11.99

Salmon.....\$ 12.99



◆ Soup ◆

Cup\$ 3.49
 Bowl\$ 3.99



Cold Quarts to Go\$ 11.50
 (when available)

*Proclaimed by our valued guests to be "The BEST"
 homemade soups throughout the region!!*

◆ Sandwiches ◆

Served with lettuce, tomato and onion.
 Add cheese to any sandwich, 80¢ additional.

Make it a Platter!add \$ 3.49
 CHOICE OF TWO: house tossed salad, crispy fries, cole slaw, potato salad or cup of soup.

Giant Fish Sandwich *Real Simple!*\$ 9.99
 A generous portion of first quality handbreaded Haddock.

Blackened Chicken\$ 9.99
 A fresh chicken breast, blackened and served with our own cajun brown butter sauce.

Bourbon Steak .. **filet mignon**\$ 12.99
 Angus filet mignon, cajun blackened and served with our famous bourbon brown butter sauce.

Cheddar Bacon Burger\$ 8.99
 An 8 oz. fresh black angus **steak** burger, broiled then topped with cheddar cheese and bacon. Or have it plain, it's up to you.

Baked Meatball\$ 7.49
 Three homemade meatballs baked with a blend of Italian cheeses in our basil marinara sauce.

Italian Sausage\$ 7.49
 Slow roasted in our red sauce with sweet peppers and onions, finished with a blend of Italian cheeses.

Buffalo Ranch Chicken\$ 9.99
 Boneless seasoned grilled chicken breast, lightly basted with a balanced blend of buffalo sauce and ranch dressing, topped with pepper jack cheese.

The Real Grilled Cheese\$ 6.99
 Thick sliced fresh Italian bread grilled with White Cheddar and American cheese.

◆ Sesame Stir-Fried ◆

A bountiful portion of fresh garden vegetables quickly stir-fried with our own sweet sesame teriyaki, served on top of steamed jasmine rice.

Always Popular!

Shrimp	\$ 13.99
Steak	\$ 14.99
Chicken	\$ 12.49
Vegetarian	\$ 10.99

TO-GO BOX, NO CHARGE!

◆ Pasta-bilities ◆

Add Baked Garlic Bread - \$4.99

Jumbo Ravioli served with soup or salad, rolls and butter \$ 10.99
 Filled with meat, cheese **OR** a mixture of both served with marinara sauce then topped with parmesan and romano cheeses.

With each of the following entrees, CHOOSE either linguini, angel hair, penne or fettuccine. Served with soup or salad, rolls and butter.

Marinara \$ 12.99
 Your pasta **CHOICE** cooked al dente topped off with our own fresh basil marinara sauce served with your choice of seasoned Italian sausage **OR** homemade meatballs.
OR add both sausage and meatballs \$ 3.99

Alfredo \$ 12.99
 Fresh cream, roasted garlic, whole butter and a parmesan romano cheese blend.
Add 1/2 lb. tender sliced chicken breast \$ 4.99

Florentine \$ 14.99
 Sliced chicken breast sauteed with garlic, fresh baby spinach then tossed with a parmesan cream sauce.

Stuffed Banana Peppers \$ 15.99
 Fresh, hot banana peppers stuffed with a blend of our sweet and hot sausage stuffing and simmered in our own marinara sauce.

Seafood Primavera **Most Popular!** \$ 24.99
 LOBSTER, shrimp, and "dry" sea scallops sauteed in a garlic butter, served with broccoli, cauliflower and black olives in our parmesan cream sauce.

Scampi Style \$ 17.99
 A generous portion of large, sweet Gulf shrimp, sauteed in a lemon and garlic white wine butter sauce.

Add a 1/4 lb. coldwater lobster tail to any entrée \$ 12.00

CHILDREN'S MENU

Half portions - Half Price (not all items can be portioned in half).
 Also available: Hot Dogs, Hamburgers, Pizza, French Fries, etc.

Entrees

ALL OF THE FOLLOWING ENTREES INCLUDE YOUR CHOICE OF TWO:

Soup, tossed salad, honeymoon salad, French Fries, vegetable or starch du jour, **PLUS** fresh baked rolls and butter.

◆ Chicken ◆

All chicken entrees consist of a generous portion of fresh "fork tender" boneless skinless chicken breast.

- Marsala**\$ 14.99
Fresh sliced mushrooms and imported marsala wine sauce.
- Scallopini**\$ 13.99
Peppers, onions, mushrooms in a red wine demi glace.
- Picatta**\$ 12.99
Fresh squeezed lemon juice and capers in a sweet butter cream sauce.
- Louisiana** *A Favorite!*\$ 17.99
Cajun blackened chicken tossed in a creole cream sauce with sweet peppers, onions, tomatoes and banana peppers served over jasmine rice.
- Parmesan**\$ 15.99
Prepared in the traditional manner topped with homemade marinara and a blend of Italian cheeses served over angel hair pasta.
- Chicken Neptune** *Chef's Recommendation!*\$ 25.99
SWEET LOBSTER meat and "dry" sea scallops along with juicy double lobed breast sautéed in garlic butter with then finished in a LOBSTER sherry cream sauce.

◆ Veal ◆

All veal entrees consist of a "generous portion" of fresh, cut daily pounded medallions of veal.

- Baltimore**\$ 23.99
Sautéed artichoke hearts and lump crabmeat topped with bernaise sauce.
- Marsala**\$ 19.99
Fresh sliced mushrooms and imported marsala wine sauce.
- Scallopini**\$ 19.99
Peppers, onions and mushrooms in a red wine demi glace.
- Picatta**\$ 18.99
Fresh squeezed lemon juice and capers in a sweet butter cream sauce.
- Amaretto**\$ 18.99
Disaronno Amaretto flamed with toasted almonds and cream.
- Atlantis** *Most Popular!*\$ 25.99
LOBSTER, shrimp, and "dry" sea scallops sautéed then finished in our own lobster sherry cream sauce.
- Parmesan** *Customer Voted #1!*\$ 18.99
Prepared in the traditional manner topped with homemade marinara and a blend of Italian cheeses served upon a nest of angel hair pasta.

◆ Off the Grill ◆

The chef can prepare any of our fresh cut steaks "Bourbon Street Style", cast iron blackened with our own cajun brown butter sauce for an additional \$ 2.99.

New York Strip Steak

USDA Choice strip steak broiled to your liking, served with Chef's popular sauteed mushrooms.

- Regular Cut - 9 oz. \$ 18.99
- Meat Lovers Cut - 13 oz. \$ 22.99

Black Angus Filet Mignon

Broiled to your liking, served with Chef's popular sauteed mushrooms.

- Regular Cut - 6 oz. \$ 21.99
- Meat Lovers Cut - 9 oz. \$ 25.99

EXTRAS

- | | |
|--|--------------------------------------|
| Sliced mushrooms in sauteed garlic butter . . . \$2.99 | Carmelized onions\$2.99 |
| Bernaise sauce \$1.99 | Extra large baked potato\$3.99 |

Make any steak a surf & turf by adding a 1/4 lb. lobster tail.....\$ 12.00

Herb Dijon Lamb Chops \$ 23.99

3-5 oz. domestic lamb chops topped with fresh thyme and honey dijon glaze.

Chefs Potpourri *The Best of All Worlds!* \$ 31.99

A trio of filet mignon, lamb loin chop and coldwater lobster tail.

◆ From the Seas ◆

Baked Haddock Almondine \$ 13.99

Frozen at sea fillets, baked in a garlic herb butter, gratinéé with a four cheese seasoned crumb coating then sprinkled with toasted almonds.

Fried Shrimp \$ 19.99

Jumbo Venezuelan pink shrimp, hand breaded and served with our creamy cocktail sauce.

Seafood Estouffe *Fantastic!* \$ 24.99

LOBSTER, shrimp and "dry" sea scallops simmered in an authentic preparation of sauteed sweet peppers, onions and tomatoes, then served over steamed rice.

Salmon Picatta \$ 21.99

An 8 oz. Atlantic salmon filet broiled then topped with a fresh squeezed lemon caper buerre blanc.

South African Lobster Tails \$ 41.99

THREE 1/4 LB. COLD WATER TAILS, lightly seasoned, then broiled to perfection, served with clarified butter and a lemon wedge.

Seafood Potpourri \$ 32.99

Medley of fresh broiled seafood: **1/4 LB. LOBSTER TAIL**, jumbo shrimp, "dry" sea scallops, and a center cut salmon filet served with clarified butter and lemon wedge.

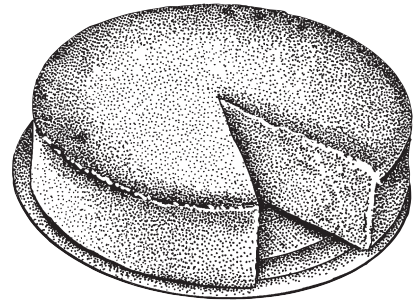
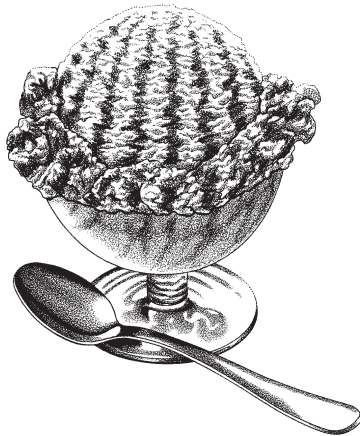
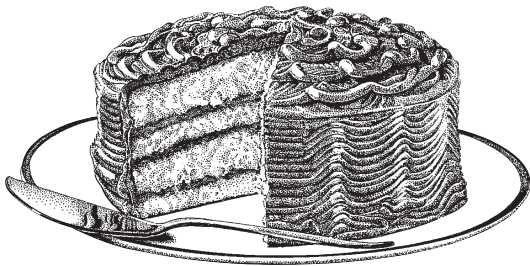
CONSUMER ADVISORY: Consuming raw or undercooked beef, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

◆ Desserts ◆

Your server will present you with today's selections
at the end of your meal.

Too full? Take one home for later!

\$ 4.99




For parties of 8 or more a modest 18% gratuity will be automatically added to your check.

◆ Gift Certificates ◆

\$ _____

Station Brake Cafe´
500 Station Street
Wilmerding, PA 15148
Visit www.stationbrakecafe.com

*For that special occasion or business meeting,
remember the Station Brake Cafe's memorable
escape to a "Unique" Dining Experience!
Gourmet meals served like no other.
Reservations suggested, phone 412-823-1600.*



THE PERFECT CHOICE!
Available in any
denomination.

CATERING SERVICE

Take-Out menu items available.

OTHER FEES, RULES AND SERVICES

- Corking Fee\$10.00
 - Bringing in outside cakes or desserts (per plate) \$1.50
- (This fee includes presentation by your server, cutting, serving and wrapping the remainder to go.)

SUBSTITUTE ITEMS AVAILABLE ALA CARTE.

Time warp in Wilmerding: Station Brake Café is a sophisticated piece of the past

Reprinted from portion of article written by Elizabeth Downer,
Pittsburgh Post-Gazette • October 26, 2006

The Station Brake Cafe in Wilmerding has been chugging along nicely since 1986.

I wasn't around for the glory days of Wilmerding. To me, the name sounded more like a character from a Roald Dahl novel. Willy Wonka's cousin?

It is not clear how the Pennsylvania Railroad Co. happened to choose the Wilmerding Valley for its first flagstop station in 1884, but that station most certainly was what drew George Westinghouse to the borough where he built his bustling air brake manufacturing plant in 1889. Under Westinghouse's influence the borough played a major role in the industrial age. Mr. Westinghouse is reputed to be the most productive inventor on record. His inventions changed the way people lived and how they traveled and the center of his world was Wilmerding.

He built an impressive castle patterned after one in Scotland as his corporate headquarters. That castle today is a Historic Landmark with a museum devoted to Mr. Westinghouse and his genius. The building is open from Monday to Saturday. (www.georgewestinghouse.com, 412-823-0500)

The town of Wilmerding is sadly diminished from its Westinghouse heyday. Population has declined from 6,441 in 1920 to 2,145 in 2000. One would hardly expect to find a restaurant with a six-page menu and a large wine list thriving in such an environment.

The Station Brake Cafe was created by Tom Setz in 1986 after he bought a large property formerly owned by an American Legion Post. Tom was born in nearby Wall, and grew up helping his grandfather run a tavern in Wall that has since been named Karen's Kitchen and is managed by Mr. Setz's mother. Originally, the Station Brake Cafe featured a doorman in top hat, waiters in black tie and valet parking. Over the years, the cafe has changed its profile and now attracts a more casual crowd. The food, although not pretentious, is definitely on the sophisticated side.

Chef Tony Ceresa began his kitchen duties at Station Brake as a dishwasher in 1989. Working with a number of chefs who passed through the cafe, Mr. Ceresa learned his trade on the job. Today, he is entirely responsible for the menu.

This is a menu worthy of an industrial legend, one that would make Mr. Westinghouse proud.

Wilmerding Castle

