

Shelby's STATION

A Neighborhood Restaurant and Tavern with a Surprising Menu



When you've been a shot and a beer bar for nearly a century, it's hard to change your image. But Michele Owens is doing just that with Shelby's Station.

"People familiar with the place say, 'That's a great bar.' But I want them to say, 'That's a great restaurant and a great bar,'" Owens said. "I want them to come in and take note of our appearance and cleanliness and great menu."

Owens does have a point. The building that is now Shelby's Station burned to the ground in 2005, and was totally rebuilt. Owens opened Shelby's Station in August of 2011, but brought more than a decade of experience with her. Formerly the owner of Mariani's in South Fayette—a revered Italian restaurant that fell victim to the 2004 flooding of Hurricane Ivan—Owens brings all of the Mariani flavor to Shelby's Station.

"It's my food. It's the same meat sauce. The same wedding soup that was rated number one by the *Post-Gazette*. It's the same chili that wins awards at cook-offs year after year," she said.

And the rest of the menu at Shelby's Station is impressive as well.

Yes, it has tavern favorites: pizza, hoagies, burgers and wings—each with their own unique "Shelby's Station" take. But Shelby's Station also offers more substantial and complex dishes as well from homemade ravioli (cheese-filled, or veal and spinach-filled), to chicken marsala, to their signature "Harlot Pasta," which is a hot and spicy pasta dish covered in sautéed onions, banana peppers, green and red peppers, hot sausage and grilled, marinated chicken.

All of this is prepared by Shelby's Station's courteous and friendly staff, each with their own strengths in the kitchen.

"I have one person who excels in making pizzas, another who is an amazing baker," Owens said. "They're all exceptional at what they do, and that shows when their food is plated and served."

As for the basics, Shelby's Station excels in the details. The Philly Steak Hoagie isn't a few ounces of chipped beef. It's a mouth-watering, bursting sandwich of thick steak and vegetables, marinated in Owens' special blend of herbs and spices. The wings are whole chicken wings, not just the half wings found elsewhere, and can be made seasoned, or covered in buffalo, spicy BBQ, gold BBQ, sweet Thai chili, garlic parmesan, or Shelby's Station's own garlic chipotle pesto.

"Everything we do is made to order and served fresh," she said. "These are recipes that have taken me more than a decade to perfect, and we're still inventing new ones, like the 'Sinfully Shelby's' dessert, which is a fresh tortilla shell stuffed with cookie dough, deep fried, drizzled in hot fudge and sprinkled with powdered sugar."

If cookie dough's not for you, Sinfully Shelby's #2 substitutes Reese's Cups for the

cookie dough, or

you can ask about the secret dessert of the month and be surprised.

If you don't have the time for a sit-down dinner, Shelby's Station offers takeout and catering services. It has a tailgate special and portable build-a-pasta bar that can come to your Steelers party or graduation celebration. Other customer favorites include the Wednesday and Saturday karaoke, which is guaranteed to get you singing and is fun for the whole family, and Ladies Night on Thursdays with "Name That Tune" trivia games.

Shelby's Station is open daily from 11:30 a.m. with most lunch specials around \$7.95, and daily dinner specials. Daily happy hour is from 5 to 7 p.m. every day with 1/2-off appetizers and \$1-off all drinks.

SHELBY'S STATION is located at 820 McLaughlin Run Road in Bridgeville, with ample rear parking. For more information on daily specials, or take-out, call 412.319.7938, or go to www.shelbysstationbridgeville.com online.