BLU SIGNATURE COCKTAILS

ALL COCKTAILS $12

PICKING SEASON
Novo Fogo Cachaça, Lemon, Fresh Cider, Organic Apple

WHISKEY BLU
Bulleit Bourbon, Cruz Conde, Fernet, Angostura

GARDEN BREEZES
Don Julio Reposado, Fresh Pineapple, Lime, Coriander, Green Chartreuse, Soda

SPICE MARKET
Bombay Sapphire Gin, Lemon, Chinese 5 Spices, Grapefruit, Thai Bitter, Soda

BOTANICAL BLISS
Ketel One Vodka, Pimm’s, Lime, Fresh Raspberry, Ginger Beer

NIGHTFALL ELIXIR
Ketel One Vodka, PX Sherry, Maple, Lemon, Fresh Strawberry, Veuve Clicquot Rich

STARTERS

ANGUS BEEF CARPACCIO*
Black Truffle Aioli, Herb Salad, Garlic Chips

BLU CHEESE SOUFFLÉ
Candied Anjou Pears, Port Wine Reduction

GRILLED CALAMARI
Shaved Fennel, Lemon Confit, Sourdough

VICHYSSOISE
Seared Shrimp, Charred Leek Oil

ASPARAGUS CREAM SOUP
Mushroom Panna Cotta, Pancetta Crisp, Lemon Oil

BABY SPINACH SALAD
Roquefort Cheese, Bloomed Craisins, Toasted Pecans, Prosciutto, Black Pepper Emulsion

CAPRESE SALAD
Sliced Buffalo Mozzarella, Heirloom Tomato, Pistachio Pesto, Balsamic Glaze
BLU SIGNATURE ENTREÉS

DIJON GLAZED SALMON SALAD*
Mizuna Greens, Pickled Vegetables

ROASTED CHICKEN BREAST
Green Lentil Blini, Wilted Spinach, Tomato-Garlic Emulsion

PAN-SEARED RED SNAPPER
Chorizo White Bean Cassoulet, Upland Cress

PAN-SEARED FILET MIGNON*
Celery Purée, Green Asparagus, Cabernet Confit Shallots, Olive Oil Beef Jus

ORECCHIETTE PASTA
Shiitake Mushrooms, Peas, Asparagus Tips, Smoked Pecorino

DAILY VEGETABLE
Baby Poached Vegetables, Lemon-butter Sauce

TIMELESS CLASSICS

SERVED WITH MASHED POTATOES & SEASON VEGETABLES

ATLANTIC SALMON FILET*
Lightly Broiled

ROASTED CHICKEN BREAST
Marinated with Thyme, Garlic

NEW YORK STRIP STEAK*
Grilled, Topped with Herb Butter

YOUR SOMMELIER RECOMMENDS

WHITE: CONDRIEU, M. CHAPOUTIER, 'INVITARE', FR

RED: PINOT NOIR, FOLEY VINEYARDS, 'RANCHO SANTA ROSA'

BY THE GLASS

WHITE: CHARDONNAY, THE SEEKER, CENTRAL COAST, CA

RED: BORDEAUX BLEND, CLARENDELLE, BORDEAUX, FR

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**STEWARDS**

**HEIRLOOM TOMATO SALAD**
Balsamic, Pickled Shallot, Grilled Crostini

**PICKLED BEET SALAD**
Smoked Chicken Breast, Frisée, Curry Emulsion

**MACADAMIA NUT CRUSTED SEA SCALLOPS**
Sweet Pea Puree, Fennel Salad, Pink Grapefruit Emulsion

**ROASTED RED BEET BISQUE**
Fennel, Crème Fraîche

**CREAMY CRAB BISQUE**
Flying Fish Caviar, Scallions

**SESAME CRUSTED TUNA SALAD**
Soy Beans, Soba Noodles, Soy Vinaigrette

**SPINACH SALAD**
Goat Cheese Dressing, Walnuts, Pomegranate Seeds

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**BLU SIGNATURE COCKTAILS**

**ALL COCKTAILS $12**

**PICKING SEASON**
Novo Fogo Cachaça, Lemon, Fresh Cider, Organic Apple

**WHISKEY BLU**
Bulleit Bourbon, Cruz Conde, Fernet, Angostura

**GARDEN BREEZES**
Don Julio Reposado, Fresh Pineapple, Lime, Coriander, Green Chartreuse, Soda

**SPICE MARKET**
Bombay Sapphire Gin, Lemon, Chinese 5 Spices, Grapefruit, Thai Bitter, Soda

**BOTANICAL BLISS**
Ketel One Vodka, Pimm’s, Lime, Fresh Raspberry, Ginger Beer

**NIGHTFALL ELIXIR**
Ketel One Vodka, PX Sherry, Maple, Lemon, Fresh Strawberry, Veuve Clicquot Rich
BLU SIGNATURE ENTREÉS

GRILLED OCTOPUS SALAD
Arugula, Pumpkin Seeds, Radish, Lemon Vinaigrette

SHERRY GLAZED PHEASANT BREAST
Oven Roasted Tomatoes, Crispy Paprika Smoked Potatoes

PAN-SEARED PACIFIC SALMON*
Green Lentils, Curried Pickled Vegetable, Frisée, Lemon Mosto Emulsion

HERB CRUSTED RACK OF LAMB*
Braised Lamb Shoulder in Crispy Phyllo, Green Pea Mélange, Fingerling Potatoes, Pinot Noir Sauce

TRUFFLE RICOTTA GNOCCHI*
Black Truffle, Poached Egg, Scallions

DAILY VEGETABLE
Leek Vegetable Tart, Sweet Bell Pepper Coulis, Asparagus, Mushrooms

TIMELESS CLASSICS

SERVED WITH MASHED POTATOES & SEASON VEGETABLES

ATLANTIC SALMON FILET*
Lightly Broiled

ROASTED CHICKEN BREAST
Marinated with Thyme, Garlic

NEW YORK STRIP STEAK*
Grilled, Topped with Herb Butter

YOUR SOMMELIER RECOMMENDS

WHITE: CHARDONNAY, CAKEBREAD CELLARS, NAPA VALLEY, CA
RED: CABERNET SAUVIGNON, JORDAN, ALEXANDER VALLEY, CA
BY THE GLASS
WHITE: SAUVIGNON BLANC, EMMOLO, NAPA VALLEY, CA
RED: SHIRAZ, GRANT BURGE, ‘5TH GENERATION’, BAROSSA, AU

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ORIGINAL FAVORITE
BLU SIGNATURE COCKTAILS

ALL COCKTAILS $12

PICKING SEASON
Novo Fogo Cachaca, Lemon, Fresh Cider, Organic Apple

WHISKEY BLU
Bulleit Bourbon, Cruz Conde, Fernet, Angostura

GARDEN BREEZES
Don Julio Reposado, Fresh Pineapple, Lime, Coriander, Green Chartreuse, Soda

SPICE MARKET
Bombay Sapphire Gin, Lemon, Chinese 5 Spices, Grapefruit, Thai Bitter, Soda

BOTANICAL BLISS
Ketel One Vodka, Pimm’s, Lime, Fresh Raspberry, Ginger Beer

NIGHTFALL ELIXIR
Ketel One Vodka, PX Sherry, Maple, Lemon, Fresh Strawberry, Veuve Clicquot Rich

STARTERS

CHILLED LOBSTER SALAD*
Shaved Hearts of Palm, Lemon Herb Aioli, Black Caviar

ALMOND CRUSTED BAKED BRIE
Organic Pepper Jelly

SPANISH STYLE POACHED EGG*
Crispy Potato, Serrano Ham, Parsley Salad

SWEET YELLOW CORN VELOUTÉ
Chile Oil, Cilantro, Chorizo

SMOKED "BLOODY MARY" GAZPACHO
Heirloom Tomato, Celery Leaf

CANNELLINI BEAN AND GRILLED ASPARAGUS SALAD
Citrus Sesame Dressing

WILD WATERCRESS SALAD
Walnut Bread Crouton, Black Pepper-Cranberry Dressing
BLU SIGNATURE ENTREÉS

GRILLED NEW YORK STEAK SALAD*
Mixed Green Salad, Herb Vinaigrette

TURKEY BREAST ROULADE
Sautéed Spinach, Fig Preserve, Prosciutto, Natural Pan Reduction

BROILED DORADE
Sautéed Artichokes, Sauce Niçoise, Arugula Salad, Lemon Confit

CABERNET BRAISED SHORT RIBS
Horseradish Mashed Potato, Red Onion Marmalade, Brioche Croutons, Haricots Verts

SMOKED CHICKEN BREAST
Orzo, Basil, Parmesan Cream

DAILY VEGETABLE
Basil Ricotta Lasagna, Portabella Mushroom, Pesto

TIMELESS CLASSICS

SERVED WITH MASHED POTATOES & SEASON VEGETABLES

ATLANTIC SALMON FILET*
Lightly Broiled

ROASTED CHICKEN BREAST
Marinated with Thyme, Garlic

NEW YORK STRIP STEAK*
Grilled, Topped with Herb Butter

YOUR SOMMELIER RECOMMENDS

WHITE: CHARDONNAY, GROCH HILLS, NAPA VALLEY, CA
RED: PINOT NOIR, PENNER ASH, ‘ESTATE’

BY THE GLASS

WHITE: RIESLING KABINETT, J. & H. SELBACH, ‘TRUTTA FARIO’
RED: ZINFANDEL, QUIVIRA, DRY CREEK VALLEY, CA

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ORIGINAL FAVORITE
**STARIERS**

**GRILLED TAMARIND GLAZED QUAIL**
Sour Cherry Gastrique, Tabbouleh Salad

**LUMP CRAB MARTINI**
Masago, Avocado, Cucumber, Crispy Spiced Boondi

**EGGPLANT TAPENADE**
Grilled Bread, Niçoise Olives, Lemon Confit

**WHITE GAZPACHO**
Toasted Almonds, Green Grapes, Smoked Bacon

**ROASTED BUTTERNUT SQUASH BISQUE**
Shredded Pork Belly, Charred Corn

**KALE CAESAR**
Shaved Parmesan, Focaccia Crouton, Caesar Dressing

**SHAVED FENNEL AND CITRUS SALAD**
Baby Mâche, Blood Orange Emulsion

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**BLU SIGNATURE COCKTAILS**

**ALL COCKTAILS $12**

**PICKING SEASON**
Novo Fogo Cachaça, Lemon, Fresh Cider, Organic Apple

**WHISKEY BLU**
Bulleit Bourbon, Cruz Conde, Fernet, Angostura

**GARDEN BREEZES**
Don Julio Reposado, Fresh Pineapple, Lime, Coriander, Green Chartreuse, Soda

**SPICE MARKET**
Bombay Sapphire Gin, Lemon, Chinese 5 Spices, Grapefruit, Thai Bitter, Soda

**BOTANICAL BLISS**
Ketel One Vodka, Pimm’s, Lime, Fresh Raspberry, Ginger Beer

**NIGHTFALL ELIXIR**
Ketel One Vodka, PX Sherry, Maple, Lemon, Fresh Strawberry, Veuve Clicquot Rich
**BLU SIGNATURE ENTREÉS**

**GRILLED LAMB CHOP SALAD**
Rocket, Goat Cheese, Red Onion, Roasted Red Peppers, Balsamic Glaze

**POMEGRANATE GLAZED DUCK BREAST**
Crispy Seared Duck Leg, Grilled Radicchio, Wild Rice Pilaf, Star Anise Sauce

**TUNA POMODORO**
Spinach Ricotta Gnudi, Kalamata, Blistered Tomato Ragoût

**GRILLED RIBEYE STEAK**
Warm White Bean Truffle Salad, Natural Jus

**FETTUCCINI VONGOLE**
Manila Clams, Chardonnay Clam Broth

**DAILY VEGETABLE**
Cannellini Bean Cassoulet, Grilled Baguette, Celery Root Rouille

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**TIMELESS CLASSICS**

**SERVED WITH MASHED POTATOES & SEASON VEGETABLES**

**ATLANTIC SALMON FILET**
Lightly Broiled

**ROASTED CHICKEN BREAST**
Marinated with Thyme, Garlic

**NEW YORK STRIP STEAK**
Grilled, Topped with Herb Butter

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**YOUR SOMMELIER RECOMMENDS**

**WHITE:** PINOT GRIS, ELK COVE, OR

**RED:** TOSCANA ROSSO, IL FAUNO DI ARCANUM, IT

**BY THE GLASS**

**WHITE:** CHARDONNAY, CELEBRITY CRUISES, 'ELEGANCE', CA

**RED:** CABERNET SAUVIGNON, DECOY, SONOMA COUNTY, CA

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**ORIGINAL FAVORITE**
**STARTERS**

**SMOKED TROUT**
Sweet Potato Fritter, Lemon Thyme Mousse, Herb Salad

**VEGETABLE SUMMER ROLLS**
Pea Sprouts, Asian Sweet Sauce

**SAUTÉED FROG LEGS**
Roasted Garlic, Chipotle Chile Sauce

**CHILLED SWEET PEA SOUP**
Crab Salad, Toasted Almonds

**CANNELLINI BEAN BISQUE**
Italian Sausage, Focaccia Crouton

**TUNA NIÇOISE SALAD**
Green Beans, Cherry Tomato, Fingerling Potatoes

**MIXED BABY GREEN SALAD**
Cucumbers, Shaved Jicama, Mango, Lime Dressing

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**BLU SIGNATURE COCKTAILS**

**ALL COCKTAILS $12**

**PICKING SEASON**
Novo Fogo Cachaça, Lemon, Fresh Cider, Organic Apple

**WHISKEY BLU**
Bulleit Bourbon, Cruz Conde, Fernet, Angostura

**GARDEN BREEZES**
Don Julio Reposado, Fresh Pineapple, Lime, Coriander, Green Chartreuse, Soda

**SPICE MARKET**
Bombay Sapphire Gin, Lemon, Chinese 5 Spices, Grapefruit, Thai Bitter, Soda

**BOTANICAL BLISS**
Ketel One Vodka, Pimm’s, Lime, Fresh Raspberry, Ginger Beer

**NIGHTFALL ELIXIR**
Ketel One Vodka, PX Sherry, Maple, Lemon, Fresh Strawberry, Veuve Clicquot Rich
**BLU SIGNATURE ENTREÉS**

**ROAST TURKEY SALAD**
Candied Pecan, Romaine, Cranberry Sherry Vinaigrette

**HERB ROASTED CHICKEN BREAST**
Rosemary Roasted Fingerling Potatoes, Seasonal Squash

**PAN-SEARED HALIBUT**
Feuille de Brick, Yellow Corn, Lobster Chowder

**CHARRED VEAL LOIN**
Cauliflower Purée, Grilled Zucchini, Porcini Mushroom Ragoût

**DUCK CONFIT RAVIOLI**
Bordelaise, Minced Pickled Shallots, Mâche Salad

**DAILY VEGETABLE**
Spaghetti, Vegetable "Bolognese", Parmesan, Basil

**TIMELESS CLASSICS**

**SERVED WITH MASHED POTATOES & SEASON VEGETABLES**

**ATLANTIC SALMON FILET**
Lightly Broiled

**ROASTED CHICKEN BREAST**
Marinated with Thyme, Garlic

**NEW YORK STRIP STEAK**
Grilled, Topped with Herb Butter

**YOUR SOMMELIER RECOMMENDS**

**WHITE:** PINOT GRIGIO, FANTINEL, ‘BORGO TESIS’, FRIULI, IT

**RED:** MERLOT, ROBERT MONDAVI, ‘ESTATE’, NAPA VALLEY, CA

**BY THE GLASS**

**WHITE:** GRIS BLANC/GRENACHE, GÉRARD BERTRAND, PAYS D’OC

**RED:** PINOT NOIR, CHERRY TART, CA

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**ORIGINAL FAVORITE**
**STARTERS**

**WARM GOAT CHEESE NAPOLEON**  
Eggplant Chips, Tomato Chutney, Opal Basil Salad

**CHARRED SUGAR SNAP PEAS**  
Buttermilk Chili Aioli, Orange Zest

**CRISPY CRAB CAKE**  
Baby Arugula, Smoked Tomato Vinaigrette

**ROASTED TOMATO FENNEL BISQUE**  
Asiago Grilled Cheese Crouton

**SPICY ROASTED PLANTAIN SOUP**  
Green Chiles, Cilantro

**ENDIVE AND APPLE SALAD**  
Walnuts, Gorgonzola, White Balsamic Herb Vinaigrette

**BLU CAESAR SALAD**  
Parmesan, Sprouts, Tofu, Creamy Smoked Garlic Dressing

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**BLU SIGNATURE COCKTAILS**

**ALL COCKTAILS $12**

**PICKING SEASON**  
Novo Fogo Cachaça, Lemon, Fresh Cider, Organic Apple

**WHISKEY BLU**  
Bulleit Bourbon, Cruz Conde, Fernet, Angostura

**GARDEN BREEZES**  
Don Julio Reposado, Fresh Pineapple, Lime, Coriander, Green Chartreuse, Soda

**SPICE MARKET**  
Bombay Sapphire Gin, Lemon, Chinese 5 Spices, Grapefruit, Thai Bitter, Soda

**BOTANICAL BLISS**  
Ketel One Vodka, Pimm’s, Lime, Fresh Raspberry, Ginger Beer

**NIGHTFALL ELIXIR**  
Ketel One Vodka, PX Sherry, Maple, Lemon, Fresh Strawberry, Veuve Clicquot Rich
BLU SIGNATURE ENTREÉS

SAUTÉED VEAL SCALOPPINI
Lemon Herb Salad

PHYLLO CRUSTED CHICKEN PAILLARD
Sautéed Artichokes, Kalamata Olives, Spinach, Preserved Tomatoes, Saffron

OVEN ROASTED LOBSTER TAIL
Whole Lobster Tail, Saffron Tomato Rice, Asparagus, Lemon Beurre Blanc

NEW YORK PEPPER STEAK*
Green Peppercorn Sauce, Caramelized Cipollini Onions, Garlic Mashed Potato

ANGUS BEEF STUFFED PASTA SHELLS
Black Truffle Whipped Ricotta, Shaved Reggiano

DAILY VEGETABLE
Artichoke Heart Fricassee, Carrot, Beet Infused Couscous

TIMELESS CLASSICS

SERVED WITH MASHED POTATOES & SEASON VEGETABLES

ATLANTIC SALMON FILET*
Lightly Broiled

ROASTED CHICKEN BREAST
Marinated with Thyme, Garlic

NEW YORK STRIP STEAK*
Grilled, Topped with Herb Butter

YOUR SOMMELIER RECOMMENDS

WHITE: LOUIS JADOT, PULIGNY-MONTRACHET, FR
RED: HESS COLLECTION, ‘BLOCK 19 CUVEE’, MT. VEEDER, CA

BY THE GLASS

WHITE: CHARDONNAY, MER SOLEIL, SANTA LUCIA HIGHLANDS, CA
RED: BORDEAUX BLEND, CLARENDELLE, BORDEAUX, FR

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ORIGINAL FAVORITE
STARTERS

SAN DANIELE PROSCIUTTO
Smoked Ricotta, Micro Mâche, Fig Preserve

SEAFOOD CEVICHE*
Scallops, Shrimp, Cucumber, Pickled Ginger, Tomato, Sesame Oil

SNOW CRAB AVOCADO TIMBALE
Arugula, Grape Tomato

MOROCCAN SPICED CHICKEN CHICKPEA SOUP
Lemon Crème Fraîche, Green Pea Shoots

NEW ENGLAND CHOWDER
Potatoes, Corn, Bacon

CHICORY SALAD
Endive, Walnut, Honey Vinaigrette

ICEBERG LETTUCE SALAD
Toasted Almonds, Warm Bacon Vinaigrette

BLU SIGNATURE COCKTAILS

ALL COCKTAILS $12

PICKING SEASON
Novo Fogo Cachaça, Lemon, Fresh Cider, Organic Apple

WHISKEY BLU
Bulleit Bourbon, Cruz Conde, Fernet, Angostura

GARDEN BREEZES
Don Julio Reposado, Fresh Pineapple, Lime, Coriander, Green Chartreuse, Soda

SPICE MARKET
Bombay Sapphire Gin, Lemon, Chinese 5 Spices, Grapefruit, Thai Bitter, Soda

BOTANICAL BLISS
Ketel One Vodka, Pimm’s, Lime, Fresh Raspberry, Ginger Beer

NIGHTFALL ELIXIR
Ketel One Vodka, PX Sherry, Maple, Lemon, Fresh Strawberry, Veuve Clicquot Rich

SAN DANIELE PROSCIUTTO
Smoked Ricotta, Micro Mâche, Fig Preserve

SEAFOOD CEVICHE*
Scallops, Shrimp, Cucumber, Pickled Ginger, Tomato, Sesame Oil

SNOW CRAB AVOCADO TIMBALE
Arugula, Grape Tomato

MOROCCAN SPICED CHICKEN CHICKPEA SOUP
Lemon Crème Fraîche, Green Pea Shoots

NEW ENGLAND CHOWDER
Potatoes, Corn, Bacon

CHICORY SALAD
Endive, Walnut, Honey Vinaigrette

ICEBERG LETTUCE SALAD
Toasted Almonds, Warm Bacon Vinaigrette
BLU SIGNATURE ENTÉRÉS

SEARED DUCK BREAST*
Wilted Chard, Farro Risotto, Black Cherry Jus

SLOW BRAISED COLORADO LAMB SHANK
Grilled Merguez Sausage, Saffron Couscous, Glazed Carrot au Jus

GRILLED SALMON FILET*
Tomato White Wine Broth, Roasted Garlic, Fennel, Toasted Focaccia

CRACKED PEPPERCORN CRUSTED TUNA SALAD*
Watercress, Dijon Vinaigrette

PUMPKIN GNOCCHI
Sautéed Arugula, Sun-Dried Tomatoes, Marinated Artichokes, Basil Pesto, Goat Cheese

DAILY VEGETABLE
Heirloom Tomato Tart, Avocado, Casava

TIMELESS CLASSICS

SERVED WITH MASHED POTATOES & SEASON VEGETABLES

ATLANTIC SALMON FILET*
Lightly Broiled

ROASTED CHICKEN BREAST
Marinated with Thyme, Garlic

NEW YORK STRIP STEAK*
Grilled, Topped with Herb Butter

YOUR SOMMELIER RECOMMENDS

WHITE: GARNATXA BLANCA, SCALA DEI, 'LES BRUGUERES' PRIORAT, ES
RED: CAYMUS 'SPECIAL SELECTION', NAPA VALLEY, CA

BY THE GLASS
WHITE: SAUVIGNON BLANC, BENZIGER, NORTH COAST, CA
RED: ZINFANDEL, QUIVIRA, DRY CREEK VALLEY, CA

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ORIGINAL FAVORITE
BLU SIGNATURE COCKTAILS

ALL COCKTAILS $12

PICKING SEASON
Novo Fogo Cachaça, Lemon, Fresh Cider, Organic Apple

WHISKEY BLU
Bulleit Bourbon, Cruz Conde, Fernet, Angostura

GARDEN BREEZES
Don Julio Reposado, Fresh Pineapple, Lime, Coriander, Green Chartreuse, Soda

SPICE MARKET
Bombay Sapphire Gin, Lemon, Chinese 5 Spices, Grapefruit, Thai Bitter, Soda

BOTANICAL BLISS
Ketel One Vodka, Pimm’s, Lime, Fresh Raspberry, Ginger Beer

NIGHTFALL ELIXIR
Ketel One Vodka, PX Sherry, Maple, Lemon, Fresh Strawberry, Veuve Clicquot Rich

STARTERS

GRILLED VEGETABLE CAPONATA
Pine Nuts, Feta Cheese

CITRUS CURED SALMON
Shaved Baby Fennel, Chives, Sprouts

CRISPY BOURSIN CHEESE
Roasted Red Peppers, Toasted Cashew Dressing

CHILLED PUMPKIN SOUP
Duck Confit, Lemon Zest

SWEET RED BELL PEPPER SOUP
Corn, Shrimp Ragoût

MIXED GREEN SALAD
Heirloom Tomatoes, Marinated Feta, Toasted Pumpkin Seeds

PEAR WALDORF SALAD
Celery, Romaine, Sultanas, Walnuts, Creamy Dressing
BLU SIGNATURE ENTREÉS

TURKEY PAILLARD SALAD
Sweet Potatoes, Baby Greens, Cranberry Vinaigrette

PAN-SEARED PHEASANT BREAST
Braised Buttered Brussel Sprouts, Aromatic Honey Barbeque Sauce

PAN ROASTED SEA BREAM
Grilled Artichokes, Roasted Eggplant, Red Pepper Coulis

BROWN SUGAR PORK TENDERLOIN*
Aged Cheddar Polenta, Wilted Swiss Chard, Crispy Shallots

LUMP CRAB AND MOREL MUSHROOM RISOTTO
Green Asparagus, Lemon Zest, Parmesan Coulis

DAILY VEGETABLE
Whole Wheat Penne, Lemon, Artichoke, Pine Nuts

TIMELESS CLASSICS

SERVED WITH MASHED POTATOES & SEASON VEGETABLES

ATLANTIC SALMON FILET*
Lightly Broiled

ROASTED CHICKEN BREAST
Marinated with Thyme, Garlic

NEW YORK STRIP STEAK*
Grilled, Topped with Herb Butter

YOUR SOMMELIER RECOMMENDS

WHITE: ALBARINO, TERRAS GAUDA ALBARIÑO, ABADIA SAN CAMPIO
RED: MERLOT, BENZIGER, SONOMA COUNTY, CA

BY THE GLASS

WHITE: CHARDONNAY, CELEBRITY CRUISES, 'ELEGANCE', CA
RED: MALBEC, TAPIZ JOVEN, MENDOZA, AR

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ORIGINAL FAVORITE
STARTERS

GRILLED CHICKEN SALAD
Orange, Bibb Lettuce, Chives

CHILLED SEAFOOD CUCUMBER SALAD*
Wonton Crisps, Saffron Vinaigrette

SAUTÉED FISH CAKES
Pressed Avocado, Wilted Greens, Chili Oil

GRILLED SPANISH OCTOPUS
Brava Sauce, Artichoke Hearts, Fennel Pollen

ANDALUSIAN GREEN LENTIL SOUP
Chorizo, Carrot, Pearl Onion

CHILLED CREAMY CELERY ROOT SOUP*
Caviar, Crispy Potato Chips

MEDITERRANEAN SALAD
Crispy Pita Chips, Pepper, Pomegranate Vinaigrette

GRILLED SQUASH SALAD
Basil Vinaigrette, Pine Nuts, Feta

BLU SIGNATURE COCKTAILS

ALL COCKTAILS $12

PICKING SEASON
Novo Fogo Cachaça, Lemon, Fresh Cider, Organic Apple

WHISKEY BLU
Bulleit Bourbon, Cruz Conde, Fernet, Angostura

GARDEN BREEZES
Don Julio Reposado, Fresh Pineapple, Lime, Coriander, Green Chartreuse, Soda

SPICE MARKET
Bombay Sapphire Gin, Lemon, Chinese 5 Spices, Grapefruit, Thai Bitter, Soda

BOTANICAL BLISS
Ketel One Vodka, Pimm’s, Lime, Fresh Raspberry, Ginger Beer

NIGHTFALL ELIXIR
Ketel One Vodka, PX Sherry, Maple, Lemon, Fresh Strawberry, Veuve Clicquot Rich
BLU SIGNATURE ENTREÉS

FIVE SPICED CRUSTED TUNA*
Grilled Asparagus, Horseradish Mashed Potatoes, Sautéed Mushrooms, Natural Jus

CINNAMON DUCK CONFIT
Butternut Squash Purée, Parsnips, Carrots

BOUILLABAISSE
Lobster Saffron Broth, Shrimp, Mussels, Calamari

HONEY GLAZED ANGUS BEEF MEAT LOAF
Sautéed Green Beans, Potato Mousse

MOREL MUSHROOM RISOTTO
Chicken, English Peas, Parmesan

DAILY VEGETABLE
Eggplant Roulade, Honey, Sherry Vinegar

TIMELESS CLASSICS

SERVED WITH MASHED POTATOES & SEASON VEGETABLES

ATLANTIC SALMON FILET*
Lightly Broiled

ROASTED CHICKEN BREAST
Marinated with Thyme, Garlic

NEW YORK STRIP STEAK*
Grilled, Topped with Herb Butter

YOUR SOMMELIER RECOMMENDS

WHITE: RIESLING, BRÜNDLMAYER ‘KAMPLER TERRASEN’
RED: RED BLEND, ABADIA RETUERTA, SARDON DEL DUERO, ES

BY THE GLASS

WHITE: SAUVIGNON BLANC, EMMOLO, NAPA VALLEY, CA
RED: TEMPRANILLO, TORRES, ‘IBERICOS’, RIOJA, ES

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ORIGINAL FAVORITE
BLU SIGNATURE COCKTAILS

ALL COCKTAILS $12

PICKING SEASON
Novo Fogo Cachaça, Lemon, Fresh Cider, Organic Apple

WHISKEY BLU
Bulleit Bourbon, Cruz Conde, Fernet, Angostura

GARDEN BREEZES
Don Julio Reposado, Fresh Pineapple, Lime, Coriander, Green Chartreuse, Soda

SPICE MARKET
Bombay Sapphire Gin, Lemon, Chinese 5 Spices, Grapefruit, Thai Bitter, Soda

BOTANICAL BLISS
Ketel One Vodka, Pimm’s, Lime, Fresh Raspberry, Ginger Beer

NIGHTFALL ELIXIR
Ketel One Vodka, PX Sherry, Maple, Lemon, Fresh Strawberry, Veuve Clicquot Rich

STARTERS

CRISPY BEEF TARTARE
Shaved Hard Boiled Egg, Capers, Red Onions, Parmesan

MEZZE PLATE
Hummus, Baba Ganoush, Toasted Pita

BRAISED BEEF SHORT RIMS
Chive Pancakes, Orange Candy

CHILLED CUCUMBER YOGURT SOUP
Crab, Basil Oil, Mint

SPICED CHICKEN AND COCONUT SOUP
Scallions, Shiitake Mushrooms

ANCIENT GRAINS TABBOULEH
Broiled Feta, Parsley, Tomato, Orange, Lemon Olive Emulsion

BALSAMIC GRILLED PORTABELLA MUSHROOM SALAD
Field Greens, Fried Goat Cheese Crouton
BLU SIGNATURE ENTREÉS

CHIMICHURRI FLANK STEAK SALAD*
Arugula, Charred Grape Tomato, Coriander Lemon Vinaigrette

HONEY ROASTED SQUAB
Ragoût of Pearl Onions, Fingerling Potatoes, Leeks

GRILLED RAINBOW TROUT
Roasted Sweet Corn Purée, Smoked Peppers, Lemon Verbena Sauce

BRAISED OSSO BUCCO
Prosciutto, Spaghetti Squash, Haricots Verts

SAUTÉED SHRIMP WITH SQUID INK SPAGHETTI
Roasted Garlic, Creamy Lobster Sauce

DAILY VEGETABLE
Red Wine Cavatappi, Kalamata, Garlic

TIMELESS CLASSICS

SERVED WITH MASHED POTATOES & SEASON VEGETABLES

ATLANTIC SALMON FILET*
Lightly Broiled

ROASTED CHICKEN BREAST
Marinated with Thyme, Garlic

NEW YORK STRIP STEAK*
Grilled, Topped with Herb Butter

YOUR SOMMELIER RECOMMENDS

WHITE: VERDELHO, MOLLYDOOKER, 'THE VIOLINIST', MCLAREN VALE, AU
RED: PINOT NOIR, BELLE CLOS, 'LAS ALTURAS', ST. LUCIA HIGHLANDS

BY THE GLASS

WHITE: PINOT GRIGIO, CORTE GIARA, DELLE VENEZIE, IT
RED: MERLOT, BENZIGER, SONOMA COUNTY, CA

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of food-borne illness, especially if you have certain medical conditions.

ORIGINAL FAVORITE
BLU SIGNATURE COCKTAILS

ALL COCKTAILS $12

PICKING SEASON
Novo Fogo Cachaça, Lemon, Fresh Cider, Organic Apple

WHISKEY BLU
Bulleit Bourbon, Cruz Conde, Fernet, Angostura

GARDEN BREEZES
Don Julio Reposado, Fresh Pineapple, Lime, Coriander, Green Chartreuse, Soda

SPICE MARKET
Bombay Sapphire Gin, Lemon, Chinese 5 Spices, Grapefruit, Thai Bitter, Soda

BOTANICAL BLISS
Ketel One Vodka, Pimm’s, Lime, Fresh Raspberry, Ginger Beer

NIGHTFALL ELIXIR
Ketel One Vodka, PX Sherry, Maple, Lemon, Fresh Strawberry, Veuve Clicquot Rich

STARTERS

SMOKED SALMON TARTARE*
Creamy Champagne Dill Dressing, Seeded Lavash

SAUTÉED ESCARGOT
Parsley Herb Spaetzle, Smoked Pancetta, Roasted Garlic

CRISPY CORN FRITTERS
Scallion-Avocado Chutney, Sun-Dried Tomato Aioli

RICOTTA TORTELLINI CHICKEN SOUP
Charred Carrots, Chervil

TUSCAN ACQUACOTTA SOUP*
Poached Egg, Crispy Pancetta, Grilled Onion

ARUGULA SALAD
Hearts of Palms, Feta Cheese, Sun-Dried Tomato, Toasted Pine Nuts, White Balsamic Emulsion

FENNEL ORANGE SALAD
Watercress, Walnut Vinaigrette
BLU SIGNATURE ENTREÉS

CURED MALLARD DUCK BREAST SALAD*
Baby Hydro Greens, “Plantain Croutons”

ROASTED WILD CORNISH HEN
Crispy Okra, Smoked Tomato Chutney, Natural Jus

SEARED BARRAMUNDI
Green Olive Salad, Warm Carrot Fennel Fricassee, Parsnip Purée

SLOW ROASTED PRIME RIB*
Charred Mediterranean Red Peppers, Pecorino Mac and Cheese “Croquette”

SHORT RIB MANICOTTI
Arrabbiata Sauce, Parmesan, Crispy Shallots

DAILY VEGETABLE
Butternut Squash Tart, Goat Cheese, Ancho, Pepitas

TIMELESS CLASSICS

SERVED WITH MASHED POTATOES & SEASON VEGETABLES

ATLANTIC SALMON FILET*
Lightly Broiled

ROASTED CHICKEN BREAST
Marinated with Thyme, Garlic

NEW YORK STRIP STEAK*
Grilled, Topped with Herb Butter

YOUR SOMMELIER RECOMMENDS

WHITE: GAVI, BROGLIA, ‘LA MEIRANA’, PIEDMONT, IT
RED: CABERNET SAUVIGNON, BENZIGER, THREE BLOCKS

BY THE GLASS

WHITE: CHARDONNAY, CELEBRITY CRUISES, ‘ELEGANCE’, CA
RED: CARMÈNÈRE, MONT GRAS, VALLE DE COLCHAGUA, CL

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ORIGINAL FAVORITE
BLU SIGNATURE COCKTAILS

ALL COCKTAILS $12

PICKING SEASON
Novo Fogo Cachaça, Lemon, Fresh Cider, Organic Apple

WHISKEY BLU
Bulleit Bourbon, Cruz Conde, Fernet, Angostura

GARDEN BREEZES
Don Julio Reposado, Fresh Pineapple, Lime, Coriander, Green Chartreuse, Soda

SPICE MARKET
Bombay Sapphire Gin, Lemon, Chinese 5 Spices, Grapefruit, Thai Bitter, Soda

BOTANICAL BLISS
Ketel One Vodka, Pimm’s, Lime, Fresh Raspberry, Ginger Beer

NIGHTFALL ELIXIR
Ketel One Vodka, PX Sherry, Maple, Lemon, Fresh Strawberry, Veuve Clicquot Rich

STARTERS

SNAPPER AVOCADO CEVICHE*
Chili Oil, Sour Orange Dressing

GOAT CHEESE SOUFFLÉ
Pickled Mustard Seeds, Shaved Asparagus Salad

CRISPY SHRIMP FEUILLE DE BRICK
Frisée, Green Apples, Tangerine Curry Dressing

COUNTRY STYLE CHICKEN SOUP
Parsnip, Green Peas

PORTUGUESE CALDO VERDE
Kale, Chorizo

SHAVED ROMAINE SALAD
Apple, Cabbage, Orange Honey Vinaigrette

ROAST HEIRLOOM BEET SALAD
Pickled Shallots, Toasted Almond Pesto
BLU SIGNATURE ENTREÉS

FENNEL CRUSTED PORK BELLY SALAD
Olive Romesco, Fennel Pollen, Manchego

ROASTED HALF POUSSIN
Sugar Cane Infused Brown Rice, Grilled Pineapple, Fresh Coriander, Natural Jus

BLACKENED AHI TUNA*
Forbidden Rice, Baby Bok Choy, Spicy Onion, White Sesame Seed Vinaigrette

GRILLED STEAK FRITES*
“Salt and Vinegar” Home Fries, Sautéed Spinach, Brown Butter Bearnaise

PAN ROASTED VEAL CHOP*
Mascarpone Gnocchi, Sautéed Leeks, Mustard Emulsion

DAILY VEGETABLE
Basil Risotto, Toasted Pine Nuts, Tomato Concasse

TIMELESS CLASSICS

SERVED WITH MASHED POTATOES & SEASON VEGETABLES

ATLANTIC SALMON FILET*
Lightly Broiled

ROASTED CHICKEN BREAST
Marinated with Thyme, Garlic

NEW YORK STRIP STEAK*
Grilled, Topped with Herb Butter

YOUR SOMMELIER RECOMMENDS

WHITE: POUILLY FUMÉ, JC CHATELAIN, ‘LES CHAILLOUX’, FR
RED: SYRAH, BENZIGER, STONE FARM

BY THE GLASS
WHITE: SAUVIGNON BLANC, EMMOLO, NAPA VALLEY, CA
RED: CABERNET SAUVIGNON, WENTE VINEYARDS, ‘HERITAGE BLEND’, CA

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**BLU SIGNATURE COCKTAILS**

**ALL COCKTAILS $12**

**PICKING SEASON**
Novo Fogo Cachaça, Lemon, Fresh Cider, Organic Apple

**WHISKEY BLU**
Bulleit Bourbon, Cruz Conde, Fernet, Angostura

**GARDEN BREEZES**
Don Julio Reposado, Fresh Pineapple, Lime, Coriander, Green Chartreuse, Soda

**SPICE MARKET**
Bombay Sapphire Gin, Lemon, Chinese 5 Spices, Grapefruit, Thai Bitter, Soda

**BOTANICAL BLISS**
Ketel One Vodka, Pimm’s, Lime, Fresh Raspberry, Ginger Beer

**NIGHTFALL ELIXIR**
Ketel One Vodka, PX Sherry, Maple, Lemon, Fresh Strawberry, Veuve Clicquot Rich

**STARTERS**

**TUNA TARTARE**
Hearts of Palm, Toasted Walnut Oil, Shaved Romaine

**DIJON CRUSTED MUSSELS**
Roasted Kale, Piquillo Pepper Aioli

**WARM FETA AND BRAISED FIGS**
Lemon Olive Oil, Grilled Flatbread

**CHILI AND CORN BROTH**
Cilantro, Red Peppers

**CUCUMBER GAZPACHO**
Watermelon, Mint, Toasted Pepitas

**CRISP ICEBERG WEDGE**
Cherry Tomatoes, Chives, Shallot Rings, Bacon Lardons, Gorgonzola Cheese

**DATE AND PANCETTA MIXED GREEN SALAD**
Sherry Vinaigrette
BLU SIGNATURE ENTREÉS

ROASTED LEG OF LAMB SALAD*  
Shaved Radicchio, Lollo Rosso, Raspberry-Cabernet Reduction

STUFFED CHICKEN BREAST  
Sun-Dried Tomato, Sautéed Kale, Mediterranean Couscous

GRILLED SWORDFISH*  
Pomegranate Molasses, Sweet Potato Hash, Sautéed Spinach

PAN-SEARED FILET MIGNON*  
“Celery Root Risotto”, Caramelized Onions, Red Wine Reduction

LOBSTER RAVIOLI “THERMIDOR STYLE”  
Button Mushroom Taragon Reduction, Dijon Mustard

DAILY VEGETABLE  
Ragoût of Sautéed Asparagus, Morels, Wild Mushrooms, Dry Riesling Gelee

TIMELESS CLASSICS

SERVED WITH MASHED POTATOES & SEASON VEGETABLES

ATLANTIC SALMON FILET*  
Lightly Broiled

ROASTED CHICKEN BREAST  
Marinated with Thyme, Garlic

NEW YORK STRIP STEAK*  
Grilled, Topped with Herb Butter

YOUR SOMMELIER RECOMMENDS

WHITE: CHARDONNAY, MER SOLEIL, SANTA LUCIA HIGHLANDS, CA
RED: PINOT NOIR, CHERRY TART, CA

BY THE GLASS

WHITE: SANCERRE, ALPHONSE MELLOT, ‘CUVEE EDMOND’, FR
RED: BORDEAUX BLEND, INGLENOOK, ‘RUBICON’, NAPA VALLEY, CA

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ORIGINAL FAVORITE
STARTERS

SEAFOOD TERRINE SALAD
Crispy Chick Peas, Herb Vinaigrette

CRISPY SWEETBREADS
Applewood Smoked Bacon, Fried Tomatoes, Shallot-Banyuls Reduction

WILD MUSHROOM ARANCINI
Manchego, Leek Puree

CRAWFISH BISQUE
Cajun Crème, Andouille Sausage

CREAMY ZUCCHINI AND COCONUT MILK SOUP
Jalapeno, Mint

HONEY GLAZED TURKEY COBB SALAD
Diced Avocado, Hickory Smoked Bacon, Honey Dijon Dressing

FIELD GREENS SALAD
Roasted Vidalia Onion, Meyer Lemon Dressing, Feta

BLU SIGNATURE COCKTAILS

ALL COCKTAILS $12

PICKING SEASON
Novo Fogo Cachaça, Lemon, Fresh Cider, Organic Apple

WHISKEY BLU
Bulleit Bourbon, Cruz Conde, Fernet, Angostura

GARDEN BREEZES
Don Julio Reposado, Fresh Pineapple, Lime, Coriander, Green Chartreuse, Soda

SPICE MARKET
Bombay Sapphire Gin, Lemon, Chinese 5 Spices, Grapefruit, Thai Bitter, Soda

BOTANICAL BLISS
Ketel One Vodka, Pimm’s, Lime, Fresh Raspberry, Ginger Beer

NIGHTFALL ELIXIR
Ketel One Vodka, PX Sherry, Maple, Lemon, Fresh Strawberry, Veuve Clicquot Rich
BLU SIGNATURE ENTREÉS

MISO HONEY GLAZED SALMON SALAD*
Tossed Asian Green Salad, Sweet Ginger Dressing

ROASTED TURKEY BREAST
Marble Rye Stuffing Soufflé, Orange Cranberry Compote, Haricot Verts

SEARED HALIBUT*
Farro Risotto, Herb Salad, Lemon Emulsion

BRAISED BEEF SHORT RIBS
Collard Greens, Mango Chutney, Ginger Spiced Phyllo Crisp

YUKON GOLD AND MASCARPONE GNOCCHI
Sweet Yellow Corn, Sautéed Morels, White Truffle Oil, Parsley Cream Sauce, Manchego Cheese

DAILY VEGETABLE
Brie and Fresh Mozzarella “Mac and Cheese”, Roma Tomatoes, Parmigiano Herb Crumb

TIMELESS CLASSICS

SERVED WITH MASHED POTATOES & SEASON VEGETABLES

ATLANTIC SALMON FILET*
Lightly Broiled

ROASTED CHICKEN BREAST
Marinated with Thyme, Garlic

NEW YORK STRIP STEAK*
Grilled, Topped with Herb Butter

YOUR SOMMELIER RECOMMENDS

WHITE: CÔTE DU RHÔNE BLANC, DOMAINE DE LA BASTIDE, FR
RED: MALBEC, PASCUAL TOSO, MAIPÚ, AR

BY THE GLASS

WHITE: PINOT GRIGIO, CORTE GIARA, DELLE VENEZIE, IT
RED: MALBEC, TAPIZ JOVEN, MENDOZA, AR

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ORIGINAL FAVORITE