

BLÛ BAR & GRILL

We use only prime quality products in order to prepare the best dishes you can find!

SUSHI

Please allow approximately 20 minutes for the fresh preparation of these items.
Fork Out Dine Around – Items marked with an asterisk (*) are subject to a surcharge

We serve Classic Ossetra Caviar on Ice

NIGIRI

4 PIECES PER ORDER | \$17.25

Unagi | Fresh Water Eel
Tako | Octopus
Hokigai | Surf Clams
Ebi | Shrimp
Sake | Salmon
Hamachi | Yellowtail
Maguro | Tuna
Sake Belly | Salmon Belly
Saba | Mackerel

SASHIMI

6 PIECES PER ORDER | \$18.00

Raw, Marinated, Fish or Shellfish

SPECIAL ROLLS & APPETIZER

BARTONI ROLL | \$24.00

Mixed Spicy Tuna, Salmon, Yellowtail,
Salmon Skin topped with Jalapeño &
Pineapple, drizzled with House Sauce

SPICY CRUNCHY ROLL | \$21.00

Spicy Tuna, Tempura Flakes & Avocado
covered with Tobiko

COFFEE TUNA | \$17.75

(6 Pieces)

Tuna and Avocado sprinkled with
Coffee Bean Granules & Lime
on a bed of Seaweed Salad

SIGNATURE SEAWEED SALAD | \$18.75

Seaweed mixed with Spicy Tuna,
Salmon, White Fish, Salmon Skin,
Avocado, Mango & Pineapple

MAKI ROLLS

TORCHED SALMON ROLL | \$22.75

Filled with Avocado, Cucumber,
Jonah Crab, topped with Salmon
and Chef's Special Sauce

BLU DRAGON ROLL | \$25.75*

Spicy Tuna, Shrimp Tempura
topped with Eel and Avocado
and Sesame Seed

SPIDER ROLL | \$24.75*

Spicy Soft Shell Crab Tempura, Masago,
topped with a creamy sauce

SHRIMP ROLL | \$21.75

Shrimp Tempura, Avocado and Crab Stick
topped with Sesame Seeds

CHEF'S SELECTION COMBINATION

SUSHI SAMPLER | \$18.75

LARGE | \$31.75*

Spicy Sashimi, Nigiri, Maki,
Tamago, Sunamono

SHOGUN COMBO | \$79.00*

8 Pieces Nigiri, 16 Pieces Maki,
6 Pieces Sashimi
(For 2 Persons)

EMPEROR COMBO | \$127.00*

12 Pieces Nigiri, 24 Pieces Maki,
12 Pieces Sashimi
(For 4 Persons)

SPECIAL PLATES

YUMMY ROLL | \$19.75*

Panko crusted Spicy Tuna, Hamachi
and Salmon filling,
drizzled with Chef's Special Sauce

VEGGIE ROLL | \$19.75*

Avocado, Shiitake Mushrooms,
Cucumber and Scallions

SUSHI SURF | \$36.75*

Beef Tenderloin, Shrimp Tempura, Tuna,
Miso glazed, Wasabi Aioli

SEARED DIVER SCALLOP | \$25.75*

Tuna, Avocado, Salmon Roe, Fried Leek,
Seaweed Tobiko Salad, Ponzu Sauce

CAVIAR

1 oz Ossetra | \$160.00

1 oz Imperial (Sevruga) | \$200.00

1 oz Iranian Beluga | \$500.00

2 oz Iranian Beluga | \$800.00

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APPETIZERS

BISTRO MUSSELS | \$22.75

Garlic, Shallots, White Wine, Parsley, Cream & Garlic Bread

EGGPLANT PARMIGIANA | \$19.75

Mozzarella, Basil & Tomato

TAGLIERE WITH BURRATA OR BUFFALO MOZZARELLA | \$24.75

Prosciutto, Salami, Mortadella, Roasted Peppers & Zucchini

GRILLED PORTOBELLO MUSHROOM | \$19.75 (V)

Baby Spinach, Goat Cheese

TUNA TARTARE, MARINATED SALMON SASHIMI | \$24.75

Avocado & Ponzu

CARNE CRUDA | \$22.00

Combination of Steak Tartare
with thinly sliced Beef Tenderloin, Fennel Salad

LASAGNETTE | \$21.75

Fresh Homemade Pasta, Tomatoes, Ground Beef,
Mozzarella, Basil, Parmigiano Cheese

ITALIAN SAUSAGE & POLENTA | \$20.75

Broccoli Rabe

RAW BAR

OYSTERS IN SEASON ON HALF SHELL | \$6.50 EACH

Mignonette & Cocktail Sauce

SHRIMP COCKTAIL | \$MARKETPRICE

Manhattan Cocktail Sauce

FUSION APPETIZERS

6 PCS GYONZA | \$18.75

Searched Pork, Shrimp Dumplings

SHRIMP TEMPURA | \$18.75

Soy Sauce and Mirin Sauce

GRILLED OYSTERS | \$22.00

Bacon Chips, Warm Butter,
Scallions, Asparagus Tempura

WOK THAI CALAMARI | \$21.75

Fried Calamari with Sherry Peppers,
Lemon and Butter

SOUP

JAPANESE MISO SOUP | \$16.75

Salmon, Shrimp, Shiitake Mushrooms, Wakame, Silky Bean Curd & Scallions

TOM YAM SOUP | \$18.75

Thai, Spicy Seafood Soup with Cilantro

SOUP OF THE DAY | \$10.75

SALAD

RADICCHIO & ENDIVE, ROASTED PINENUTS | \$17.50 (V)

FRESH BEET SALAD | \$16.75

Goat Cheese, Grapefruit &
Artichokes

ROASTED PEAR, ARUGULA, CHERRY TOMATOES | \$16.75 (V)

Topped with Orange Segments,
Spiced Walnuts, Parmesan Cheese,
Honey Dijon Mustard Vinaigrette &
Sesame Pastry

ICEBERG, BLUE CHEESE, BACON | \$17.75

Blue Cheese Crumble, Bacon Chips

CAPRESE MOZZARELLA, VINE RIPENED TOMATOES | \$21.75 (V)

Drizzled with Basil Pesto Sauce

BLU CHOPPED SALAD | \$14.75

Lettuce, Onions, Walnuts, Apples,
Chopped Eggs, Raisins,
Leeks & Poppy Seed Dressing

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HOME-MADE PASTA

SEAFOOD FILLED TORTELLONI | \$32.50*
Saffron Cream

BEEF RIB RAVIOLI | \$28.00
Light Barolo Sauce

RISOTTO DEL GIORNO | \$MARKETPRICE*
CHEF CHOICE OF THE DAY

PAPPARDELLE BOLOGNESE | \$28.75
Ragú of Tomato Sauce, Freshly Ground Beef

ZITI PRIMAVERA | \$23.75
Fresh Local Vegetables, White Wine, Basil, Tomato

LINGUINI FRA' DIAVOLA | \$39.75
Array of jumbo Shrimp, very spicy Tomato and Garlic Sauce
Bermuda Lobster (when in season) \$MARKETPRICE*

**AGNOLOTTI FILLED WITH RICOTTA & SMOKED CHEESE,
MOZZARELLA | \$29.00**
Cherry Tomato

Selected Gluten Free Pasta (Penne or Spaghetti) available upon request

PIZZA

CLASSIC MARGHERITA | \$19.75

PEPPERONI | \$21.00

HAWAIIAN | \$23.75

**ITALIAN SAUSAGE, RABE &
CHERRY TOMATO | \$24.75**

VEGETABLE BLU | \$21.00
Jalapeños, Artichokes, Black Olives,
Goat Cheese, Mushrooms & Onions

BLU CLASSIC | \$24.75
Sausage, Onions, Jalapeños,
Mushrooms & Mozzarella

Gluten Free Pizza available upon request - any style pizza

ASIAN

**** VEGETARIAN CURRY | \$26.75**
Lentils, Mango Chutney & Papadam

**** SWEET N' SOUR CHICKEN | \$36.50***
Stir Fry with chunky Onions, Peppers, Pineapple & Green Peas

**** HUNAN FRY DUCK | \$36.75***
Semi Boneless, Rice Wine, Hoisin Marinated Duck

SHRIMP PAD THAI | \$36.75*
Stir Fry Noodles, Shrimp, Egg, Peanuts

****CRISPY MONGOLIAN BEEF | \$31.50***
Scallions, Green & Red Peppers, Lima Beans

CHILEAN SEA BASS | \$42.75 *
Marinated with Miso & Scallions, Stir Fry Bok Choy, Shiitake Mushrooms

SALMON TERIYAKI | \$36.75*
Stir Fried Udon Noodles with Vegetables

***Served with White Rice*

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FISH

HERB MARINATED SWORD FISH | \$38.75*

Sautéed Potatoes with Tomato, Capers and Olives

LEMON BRANZINO | \$43.75*

Fresh Mediterranean Sea Bass, Roasted Vegetables

ALMOND CRUSTED SALMON | \$39.75*

Boiled Saffron Potatoes, Sautéed Leeks, Light Orange Butter Sauce

GRILLED SHRIMP (HEAD ON) | \$MARKETPRICE *

Asparagus Tempura, Salsa Verde

GRILLED MIXED SEAFOOD | \$42.75*

Jumbo Shrimp, Seppie, Scallops, Catch of the Day,
Grilled Zucchini & Sweet Peppers

WAHOO CIOPPINO | \$41.75*

Garlic, White Wine, Tomato, Red Peppers, Wahoo, Calamari, Shrimp,
Mussels, Clams, Olives, Artichokes

CATCH OF THE DAY | \$MARKETPRICE *

MEAT

TUSCAN ROSEMARY LEMON CHICKEN | \$34.75

Mashed Potatoes & String Beans, Demi Glaze

NEW YORK STRIP LOIN | \$45.75*

Roasted Potatoes & Au Jus

Larger size available upon request

BEEF TENDERLOIN | \$47.00*

Scalloped Potatoes, Caramelized Onions, Green Peppercorn Sauce

BBQ BEEF SHORT RIB | \$39.75*

Fries

SLOW BRAISED LAMB SHANK | \$36.50*

Mashed Potatoes, Green Peas & Rosemary Sauce

GRILLED LAMB SHOULDER | \$39.75*

Chimichurri, Roasted Potato, Pepper, Goat Cheese

COLORADO LAMB CHOPS | \$59.75*

Lyonnais Potatoes

PORK CHOP VALDOSTANA | \$38.75

Prosciutto and Fontina, Risotto Porcini

VEAL PARMIGIANA | \$41.75*

Breaded Pound Veal, Tomatoes & Mozzarella Cheese, Mashed Potato, Broccoli

VEAL MILANESE | \$39.75*

Breaded Pound Veal, Arugula, Cherry Tomatoes

AGED BEEF BURGER | \$29.75

Lettuce, Tomato, Coleslaw, Fries, topped with Bacon, American Cheese,
Caramelized Onions, Grilled Portobello Mushroom

SPECIAL BUTCHER CUT | \$MARKETPRICE

14 OZ. VEAL CHOP (AVAILABLE UPON REQUEST) | \$MARKETPRICE

SIDE ORDERS

*Tomato Gorgonzola | \$12.75

*Edamame | \$12.75

*Cream Spinach | \$9.75

*Broccoli | \$8.00

*Mushroom | \$8.00

POTATOES

*Mashed | \$5.50

*Lyonnais | \$7.50

*Sweet Potato Fries | \$8.50

*French Fries | \$5.50

*Steamed Rice | \$4.00

17% Gratuity will be added to your bill | For parties of 8 or more, an additional 3% will be added

Fork Out Dine Around – Items marked with an asterisk (*) are subject to a surcharge

Appetizer sharing: \$12 per person • Main Dish Sharing: \$25 per person