

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.

We serve Classic Ossetra Caviar on Ice

NIGIRI

4 PIECES PER ORDER | \$17.25

Unagi | BBQ 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 | \$23.75
(6 Pieces)

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

SIGNATURE SEAWEED SALAD | \$21.00

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

CHEF'S SELECTION COMBINATION

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)

MAKI ROLLS

TORCHED SALMON ROLL | \$22.75

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

BLÛ 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 | \$24.75

Shrimp Tempura, Avocado and Crab Stick
topped with Sesame Seeds

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

RAINBOW ROLL | \$25.75*

Shrimp Tempura, Cream Cheese,
Crab filling, topped with Tuna, Salmon,
Hamachi, Avocado

BLÛ OYSTER SHOT | \$18.75*

Fresh Oyster with Salmon Caviar,
Sake Blû Shot Cocktail

CAVIAR

1 oz Ossetra | \$160.00
1 oz Imperial (Sevruga) | \$200.00

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APPETIZERS

- BISTRO MUSSELS | \$22.75**
Garlic, Shallots, White Wine,
Parsley, Cream & Garlic Bread
- 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
- EGGPLANT PARMIGIANA | \$19.75**
Mozzarella, Basil & Tomato

- BEEF TARTARE AND
CARPACCIO | \$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 PORK SAUSAGE | \$20.75**
With Broccoli Rabe, Peppers
and Onions
- BRICK OVEN GNOCCHI | \$21.75**
With Saffron Tomato Sauce, topped
with Smoked Mozzarella

RAW BAR

- OYSTERS IN SEASON ON HALF SHELL | \$6.50 EACH**
Mignonette & Cocktail Sauce
- LARGE SHRIMP COCKTAIL | \$MARKETPRICE**
Manhattan Cocktail Sauce
- CEVICHE OF THE DAY | \$22.75**
Fresh Catch marinated with Lemon Juice, Lime Leaf, Onion, Mango,
Light Ponzu Sauce

FUSION APPETIZERS

- 6 PCS GYONZA | \$18.75**
Seared Pork, Shrimp Dumplings
- GRILLED OYSTERS | \$22.00**
Bacon Chips, Warm Butter,
Scallions, Asparagus Tempura
- WOK THAI CALAMARI | \$21.75**
Fried Calamari with Sherry Peppers,
Lemon and Butter
- COD FISH CAKE | \$22.75**
Spicy Peanut and Kale Salad
- SHRIMP TEMPURA | \$21.75**
Soy Sauce and Mirin Sauce
- SICHUAN SALT PEPPER
CALAMARI | \$21.75**
Wok-Fried, Onion, Garlic, Pepper,
5-Spice, Bed of Lettuce

SOUP

- JAPANESE MISO SOUP | \$17.75**
Salmon, Shrimp, Shiitake Mushrooms, Wakame, Silky Bean Curd & Scallions
- TOM YAM SOUP | \$20.75**
Thai, Spicy Seafood Soup with Cilantro
- SOUP OF THE DAY | \$15.75**

SALAD

- CLASSIC CASEAR SALAD | \$18.50 (V)**
Romaine Heart, Parmesan Cheese,
Garlic Croutons
- 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
- BLÛ CHOPPED SALAD | \$14.75**
Lettuce, Onions, Walnuts, Apples,
Chopped Eggs, Raisins, Leeks &
Poppy Seed Dressing

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

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HOME-MADE PASTA

LOCAL FISH 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, in Bianco

LOBSTER LINGUINI FRA' DIAVOLA | \$39.75*
Spicy Tomato, Garlic and White Wine

**AGNOLOTTI FILLED WITH RICOTTA, NAPOLITAN SALAMI AND
MOZZARELLA | \$29.00**
Cherry Tomato

SMOKED CHEESE RAVIOLONI | \$26.75
Caponata of Roasted Pepper and Eggplant

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

PIZZA

CLASSIC MARGHERITA | \$19.75

VEGETABLE BLÛ | \$19.75
Jalapeños, Artichokes, Black Olives,
Goat Cheese, Mushrooms & Onions

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

BLÛ CLASSIC | \$21.00
Sausage, Onions, Jalapeños,
Mushrooms & Mozzarella

PIZZA MARINARA | \$24.75
Tomato, Shrimp, Mussels, Clams,
Calamari, Black Olives

Gluten Free Pizza available upon request - any style pizza

ASIAN

**** VEGETARIAN CURRY | \$26.75 (GF + V)**
Lentils, Mango Chutney & Papadam

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

**** HUNAN FRY DUCK | \$39.75***
Semi Boneless, Rice Wine, Hoisin Marinated Duck, Orange Plum

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

****CRISPY MONGOLIAN BEEF | \$35.50***
Scallions, Red Peppers, Snow Peas, Napa, Bean Sprouts

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

SALMON TERIYAKI | \$37.75*
Stir Fried Udon Noodles with Vegetables

***Served with White Rice*

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FISH

HERB MARINATED SWORD FISH | \$38.75*
Tomato, Capers and Olives

LEMON BRANZINO | \$45.75*
Fresh Mediterranean Sea Bass

ALMOND CRUSTED SALMON | \$39.75*
Sautéed Leeks, Light Orange Butter Sauce

POLYNESIAN WHOLE GRILLED SHRIMP | \$MARKETPRICE*
Asparagus Tempura, Salsa Verde

GRILLED MIXED SEAFOOD | \$42.75*
Jumbo Shrimp, Clams, Scallops, Catch of the Day

CIOPPINO | \$44.50*
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**
Demi Glaze

**** 12 OZ NIMAN RANCH RIBEYE STEAK | \$56.75***
Au Jus
Larger size available upon request

**** BEEF TENDERLOIN | \$47.00***
Caramelized Onions, Green Peppercorn Sauce

BBQ BEEF SHORT RIB | \$45.75*
Fries

**** SLOW BRAISED LAMB SHANK | \$38.50***
Rosemary Sauce

**** NIMAN RANCH LAMB CHOPS | \$54.75**
Lamb Jus

**** 20 OZ PORK CHOP VALDOSTANA | \$42.75***
Stuffed with Ham and Fontina Cheese

**** VEAL PARMIGIANA | \$42.75***
Breaded Pound Veal, Tomatoes & Mozzarella Cheese

**** VEAL MILANESE | \$42.75***
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

*** Served with Mashed Potatoes only*

**60 DAYS DRY AGED MEAT SELECTION AND
SPECIAL BUTCHER CUT | \$MARKETPRICE**
14 OZ. VEAL CHOP (AVAILABLE UPON REQUEST) | \$MARKETPRICE

SIDE ORDERS

*Edamame | \$12.75
*Creamed Spinach | \$9.75
*Broccoli | \$8.00
*Mushroom | \$8.00

POTATOES

*Mashed | \$5.50
*Lyonnaise | \$7.50
*Scalloped | \$8.50
*French Fries | \$5.50

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