

# BLÛ BAR & GRILL

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

## SUSHI

Please allow approximately 20 minutes for the fresh preparation of these items.

### NIGIRI

**4 PIECES PER ORDER | \$20.00**

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 | \$20.00**

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 | \$99.00\***

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

**EMPEROR COMBO | \$169.00\***

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

### 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 | \$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 Top with Tuna Salmon Hamachi Avocado

**BLU OYSTER SHOT | \$18.75\***

Fresh Oyster with Salmon Caviar Sake Blu Shot Cocktail

### CAVIAR

#### **OSSETRA**

Russian Sturgeon Ossetra Caviar, medium grain, firm with rich nutty flavor

#### **IMPERIAL (Sevruga)**

Siberian White Sturgeon, nut-inflected buttery richness with distinct pop of pearls of delightful creaminess

#### **ROYAL BEARI**

Siberian Sturgeon Baerii Caviar, fine-grained, pure elegant flavor

As Available

Please ask your Server for more information

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## APPETIZERS

### BISTRO MUSSELS | \$22.75

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

### OYSTER ROCKERFELLAR | \$27.00

Crispy Bacon, Spinach with a dash of Pernod  
Bed of Seaweed Salad, Hollandaise

### TAGLIERE WITH BURRATA OR BUFFALO MOZZARELLA | \$24.75

Prosciutto, Salami, Mortadella, Roasted Peppers & Zucchini

### LASAGNETTE | \$21.75

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

### GRILLED PORTOBELLO MUSHROOM | \$19.75 (V)

Baby Spinach, Goat Cheese

### ITALIAN PORK SAUSAGE | \$20.75

With Broccoli Rabe, Peppers and onions

### TUNA TARTARE, MARINATED SALMON SASHIMI | \$24.75

Avocado & Ponzu

### BRICK OVEN GNOCCHI | \$21.75

With Saffron Tomato Sauce, topped with Smoked Mozzarella

### EGGPLANT PARMIGIANA | \$19.75

Mozzarella, Basil & Tomato

## 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 GYOZA | \$21.00

Seared Pork, Shrimp Dumplings

### WOK THAI CALAMARI | \$23.00

Stir-Fried Calamari Sherry Peppers, Lemon Butter

### GRILLED OYSTERS | \$22.00

Bacon Chips, Warm Butter, Scallions, Asparagus Tempura

### SICHUAN SALT PEPPER CALAMARI | \$23.00

Wok fried Onions, Garlic Pepper, 5 Spices served on a Bed of Lettuce

### SHRIMP TEMPURA | \$24.00

Soy Sauce and Mirin Sauce

### COD FISH CAKE | \$22.75

Spicy Peanut and Kale Salad

## 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 CAESAR SALAD | \$18.50 (V)

Romaine heart, Parmesan cheese, Garlic Croutons

### ICEBERG, BLUE CHEESE, BACON | \$17.75

Blue Cheese Crumble, Bacon Chips

### FRESH BEET SALAD | \$16.75

Goat cheese, Grapefruit & Artichokes

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

Drizzled with Basil Pesto Sauce

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

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

### BLU CHOPPED SALAD | \$14.75

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

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## HOME-MADE PASTA

**BEEF RIB RAVIOLI | \$28.00**

Light Barolo

**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 | \$49.75\***

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 BLU | \$20.75**

Jalapeños, Artichokes, Black Olives, Goat Cheese,  
Mushrooms & Onions

**ITALIAN SAUSAGE, RABE & CHERRY  
TOMATO | \$25.00**

**BLU CLASSIC | \$22.00**

Sausage, Onions, Jalapenos, Mushrooms & Mozzarella

**PIZZA MARINARA | \$26.00**

Tomato, Shrimps, 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 FRIED DUCK | \$42.75\***

Semi Boneless, Rice Wine, Hoisin Marinated Duck  
Orange Plum

**SHRIMP PAD THAI | \$36.75\***

Stir Fry Noodles, Shrimp, Egg, Peanuts

**\*\*MONGOLIAN BEEF | \$39.00\***

Scallions, Red Peppers, Snow pea, Napa, Bean sprouts

**\*\*CHILEAN SEA BASS | \$47.75\***

Marinated with Miso & Scallions, Stir Fry Bok Choy, Shiitake Mushrooms

**SALMON TERIYAKI | \$41.00\***

Stir Fried Udon Noodles with Vegetables

*\*\*Served with Rice*

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## FISH

**HERB MARINATED SWORD FISH | \$42.00\***

Tomato Capers and Olives

**LEMON BRANZINO | \$47.75\***

Fresh Mediterranean Sea Bass

**ALMOND CRUSTED SALMON | \$39.75\***

Sautéed Leeks, Light Orange Butter Sauce

**GRILLED MIXED SEAFOOD | \$42.75\***

Jumbo Shrimp, Calamari, 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 | \$36.00**

Demi Glaze

**\*\*12 oz NIMAN FARM RIB EYE 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 | \$41.00\***

Rosemary Sauce

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

Lamb Jus

**\*\*20oz PORK CHOP VALDOSTANA | \$42.75\***

Stuffed with ham and Fontina cheese

**\*\*VEAL PARMIGIANA | \$44.00\***

Breaded Pound Veal, Tomatoes & Mozzarella Cheese

**\*\*VEAL MILANESE | \$44.00\***

Breaded Pound Veal, Arugula, Cherry Tomatoes

**BLU ITALIAN MEATBALLS | \$24.75**

Home made beef meatballs, served on soft truffle polenta, with tomato sauce

**\*\*Served with mashed potatoes only**

**60 DAYS DRY AGED MEAT SELECTION AND SPECIAL BUTCHER CUT | \$ MARKET PRICE**

**14 OZ. VEAL CHOP (AVAILABLE UPON REQUEST) | \$ MARKET PRICE**

## SIDE ORDERS

\*Edamame | \$12.75

\*Cream Spinach | \$9.75

\*Broccoli | \$8.00

\*Mushroom | \$8.00

## POTATOES

\*Mashed | \$5.50

\*Lyonnaise | \$7.50

\*Scallop | \$8.50

\*French Fries | \$5.50

17% Service charge will be added to your bill | For parties of 8 or more, an additional 3% will be added  
Appetizer sharing: \$12 per person • Main Dish Sharing: \$25 per person