

BLU 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)

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

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

TAGLIERE WITH BURRATA | \$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

OYSTER ROCKERFELLAR | \$27.00

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

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 GYOZA | \$21.00

Seared Pork, Shrimp Dumplings

GRILLED OYSTERS | \$22.00

Bacon Chips, Warm Butter, Scallions, Asparagus
Tempura

SHRIMP TEMPURA | \$24.00

Soy Sauce and Mirin Sauce

WOK THAI CALAMARI | \$23.00

Stir-Fried Calamari Sherry Peppers, Lemon Butter

SICHUAN SALT PEPPER CALAMARI | \$23.00

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

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

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

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

Homemade 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

*Lyonnais | \$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