

# 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 | \$22.00

Unagi | BBQ Eel  
Tako | Octopus  
Ebi | Shrimp  
Sake | Salmon  
Hamachi | Yellowtail  
Maguro | Tuna  
Sake Belly | Salmon Belly

### SASHIMI

#### 6 PIECES PER ORDER | \$23.00

Raw, Marinated, Fish or Shellfish

### SPECIAL ROLLS & APPETIZER

#### BARTONI ROLL | \$25.00

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

#### SPICY CRUNCHY ROLL | \$24.75

Spicy Tuna, Tempura Flakes & Avocado covered with Tobiko

#### BAY SCALLOP "COWPOW" ROLL | \$28.75\*

Tempura Bay Scallop, Spicy Tuna, Mango Salsa, Salmon Skin, House Miso Garlic Aioli

#### COFFEE TUNA | \$23.75

(6 Pieces)

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

#### SIGNATURE SEAWEED SALAD | \$21.00

w/ catch | \$25.75

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 | \$23.75

Filled with Avocado, Cucumber, Kani Mayo topped with Salmon & Chef's Special Sauce

#### BLU DRAGON ROLL | \$26.75\*

Spicy Tuna, Shrimp Tempura topped with Eel and Avocado & Sesame Seeds

#### SPIDER ROLL | \$24.75\*

Spicy Soft-Shell Crab Tempura, Masago, Creamy Sauce

#### SHRIMP ROLL | \$25.75

Shrimp Tempura, Avocado and Crab Stick topped with Sesame Seeds

### SPECIAL PLATES

#### YUMMY ROLL | \$19.75\*

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

#### VEGGIE ROLL | \$19.75\*

Avocado, Shiitake Mushrooms, Cucumber & Scallions

#### RAINBOW ROLL | \$25.75\*

Shrimp Tempura Cream Cheese Crab Filling Top with Tuna Salmon Hamachi Avocado

### CAVIAR

#### ROYAL BEARI

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

#### 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

#### GOLDEN IMPERIAL

Caviar are large with a firm texture that melt in your mouth with a buttery flavor and smooth but fresh crisp aroma. Only about 10% of fine Ossetra Caviar has a golden color.

#### BELUGA

Beluga sturgeon, largest caviar grains, unique, mild refined creamy taste. The raw material comes from the region considered to be the source of the best caviar in the world: the Caspian Sea basin

As Available

Please ask your Server for more information

## APPETIZERS

### BISTRO MUSSELS | \$23.75

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

### GRILLED PORTOBELLO MUSHROOM | \$19.75

(V)

Baby Spinach, Creamiest Local Tucker's Goat Cheese

### ITALIAN PORK SAUSAGE | \$21.75

With Broccoli Rabe, Peppers & Onions

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

Avocado & Ponzu

### BRICK OVEN GNOCCHI | \$21.75

Saffron Tomato Sauce, topped with Smoked Mozzarella

### EGGPLANT PARMIGIANA | \$19.75

Mozzarella, Basil & Tomato

## RAW BAR

### OYSTERS IN SEASON ON HALF SHELL | \$7.00 EACH

Mignonette & Cocktail Sauce

### LARGE SHRIMP COCKTAIL | \$MARKETPRICE

Manhattan Cocktail Sauce

## FUSION APPETIZERS

### 6 PCS GYOZA | \$21.00

Seared Pork, Shrimp Dumplings

### WOK THAI CALAMARI | \$23.00

Stir-Fried Calamari Sherry Peppers, Lemon Butter

### 3 GRILLED OYSTERS | \$22.00

Bacon Chips, Warm Butter, Scallions, Parmesan cheese, 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

### FRIED CALAMARI | \$23.00

## SOUP

### JAPANESE MISO SOUP | \$17.75

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

### 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 | \$18.75

Tucker's Goat cheese, Grapefruit & Artichokes

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

Drizzled with Basil Pesto Sauce

### ROASTED PEAR, ARUGULA, CHERRY TOMATOES | \$17.75 (V)

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

### BLU CHOPPED SALAD | \$15.75

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

## HOME-MADE PASTA

### BEEF RIB RAVIOLI | \$28.00

Beef Regú, Light Barolo

### RISOTTO DEL GIORNO | \$MARKETPRICE\*

Chef Choice of The Day

### PAPPARDELLE BOLOGNESE | \$28.75

Regú of Tomato Sauce, Freshly Ground Beef

### LOBSTER LINGUINI FRA' DIAVOLA | \$49.75\*

Spicy Tomato Garlic & White Wine

### 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

Pepperoni add \$6.75

### BLU CLASSIC | \$22.00

Italian Sausage, Onions, Jalapenos,  
Mushrooms & Mozzarella

### MEAT LOVER CLASSIC | \$26.75

Pepperoni, Italian sausage, Ham, Bacon

Gluten Free Pizza available upon request - any style pizza

## ASIAN

### \*\* VEGETARIAN CURRY | \$27.75 (GF +V)

Lentils, Mango Chutney & Papadam

### \*\* SWEET N' SOUR CHICKEN | \$37.50\*

Stir Fry with chunky Onions, Peppers, Pineapple & Green Peas

### \*\* HUNAN FRIED DUCK | \$43.75\*

Semi Boneless, Rice Wine, Hoisin Marinated Duck  
Orange Plum

### SHRIMP PAD THAI | \$38.75\*

Stir Fry Noodles, Shrimp, Asian Vegetables, Egg, Peanuts

### \*\*MONGOLIAN BEEF | \$39.75\*

Scallions, Red Peppers, Snow-pea, Bok Choy, Bean Sprouts

### \*\*CHILEAN SEA BASS | \$48.75\*

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

### SALMON TERIYAKI | \$41.00\*

Stir Fried Udon Noodles with Vegetables

*\*\*Served with Rice*

## FISH

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

Potatoes, Zucchini, Tomato Capers & Olives

### LEMON BRANZINO, BREADED BAY SCALLOP | \$52.75

Fresh Mediterranean Sea Bass Boneless Skin-on, Grilled Peppers, Zucchini, Salsa Verde

### ALMOND CRUSTED SALMON | \$41.75\*

Sautéed Leeks, Light Orange Butter Sauce

### GRILLED MIXED SEAFOOD | \$47.75\*

Jumbo Shrimp, Calamari, Clams, Scallops, Catch of the Day,

### CIOPPINO | \$45.75\*

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

### CATCH OF THE DAY | \$MARKETPRICE \*

## MEAT

### \*\*TUSCAN ROSEMARY LEMON CHICKEN | \$37.00

Demi Glaze

### \*\* NIMAN FARM RIB EYE STEAK 10oz / 12oz | \$MARKETPRICE \*

Sauté Onion Mushroom, Au Jus  
Larger size available upon request

### \*\*BEEF TENDERLOIN 6oz/ 8oz | \$MARKETPRICE \*

Caramelized Onions, Green Peppercorn Sauce

### BBQ BEEF SHORT RIB | \$46.75\*

Fries

### \*\*SLOW BRAISED LAMB SHANK | \$43.00\*

Rosemary Sauce

### \*\*NIMAN RANCH LAMB CHOP & LAMB ROULADE | \$MARKETPRICE \*

Spinach, Goat Cheese Stuffing, Lamb Jus

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

Ham, Fontina Cheese Stuffing, Porcini Risotto

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

Breaded Pound Veal, Tomatoes & Mozzarella Cheese

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

Breaded Pound Veal, Arugula, Cherry Tomatoes

### BLU ITALIAN MEATBALLS | \$28.75

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 | \$13.75
- \*Broccoli | \$11.75
- \*Mushroom | \$10.75

### POTATOES

- \*Mashed | \$7.50
- \*French Fries | \$9.00