

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 | \$23.75

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

SASHIMI

6 PIECES PER ORDER | \$25.75

Raw, Marinated, Fish or Shellfish
Unagi | BBQ Eel
Tako | Octopus
Ebi | Shrimp
Sake | Salmon
Maguro | Tuna
Sake Belly | Salmon Belly
Hamachi | Yellowtail
(\$3.75 Dine Around Surcharge)

SPECIAL ROLLS & APPETIZER

BARTONI ROLL | \$25.00

Mixed Spicy Tuna, Salmon, Yellowtail, Salmon Skin topped with Jalapeño & Pineapple, drizzled with House Sauce
(\$3.00 Dine Around Surcharge)

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
(\$4.75 Dine Around Surcharge)

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
**(\$2.75 Dine Around Surcharge)*

CHEF'S SELECTION COMBINATION

SHOGUN COMBO | \$99.00

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

(Not Available for Dine Around)

EMPEROR COMBO | \$175.00

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

(Not Available for Dine Around)

MAKI ROLLS

TORCHED SALMON ROLL | \$23.75

Filled with Avocado, Cucumber, Crab Salad, topped with Salmon & Chef's Special Sauce

BLU DRAGON ROLL | \$26.75

Spicy Tuna, Shrimp Tempura topped with Eel and Avocado & Sesame Seed
(\$4.75 Dine Around Surcharge)

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
(\$3.75 Dine Around Surcharge)

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 | \$26.75

Shrimp Tempura Cream Cheese Crab Filling
Top with Tuna Salmon Hamachi Avocado
(\$4.75 Dine Around Surcharge)

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 and delightful creaminess

GOLDEN IMPERIAL

Caviar is 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
(Dine Around Surcharge depending on Market Price)

APPETIZERS

BISTRO MUSSELS | \$26.75

Garlic, Shallots, White Wine, Parsley,
Cream & Garlic Bread
(**\$4.75 Dine Around Surcharge**)

GRILLED PORTOBELLO MUSHROOM | \$22.50 (v)

Baby Spinach, Creamiest Local Tucker's Goat Cheese

TUNA TARTARE

MARINATED SALMON SASHIMI | \$27.75

Avocado & Ponzu
(**\$5.75 Dine Around Surcharge**)

EGGPLANT PARMIGIANA | \$21.75

Mozzarella, Basil & Tomato

OYSTER ROCKERFELLER | \$27.00

Crispy Bacon, Spinach with a dash of Pernod
served on a bed of Seaweed Salad, Hollandaise Sauce
(**\$5.00 Dine Around Surcharge**)

ITALIAN PORK SAUSAGE | \$21.75

with Broccoli Rabe, Peppers & Onions

BRICK OVEN GNOCCHI | \$23.75

Saffron Tomato Sauce, topped with
Smoked Mozzarella

RAW BAR

OYSTERS IN SEASON ON HALF SHELL | \$7.00 EACH

Mignonette & Cocktail Sauce
(**Maximum of 2 pieces for Dine Around**)

LARGE SHRIMP COCKTAIL | \$MARKETPRICE

Manhattan Cocktail Sauce
(**Maximum of 2 pieces for Dine Around**)

FUSION APPETIZERS

6 PCS GYOZA | \$22.00

Seared Pork, Shrimp Dumplings

3 GRILLED OYSTERS | \$22.00

Bacon Chips, Warm Butter, Scallions,
Parmesan Cheese, Asparagus Tempura

SHRIMP TEMPURA | \$24.00

Soy Sauce and Mirin Sauce
(**\$2.00 Dine Around Surcharge**)

WOK THAI CALAMARI | \$24.50

Stir-Fried Calamari, Sherry Peppers, Lemon Butter

SICHUAN SALT PEPPER CALAMARI | \$24.50

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

FRIED CALAMARI | \$23.00

served with Marinara Sauce

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 | \$20.75 (v)

Romaine Heart, Parmesan Cheese, Garlic Croutons

FRESH BEET SALAD | \$19.75

Tucker's Goat cheese, Grapefruit & Artichokes

PEAR SALAD | \$20.75 (v)

Arugula, Pickled Carrots, Cherry Tomatoes topped with
Orange Segments, Spiced Walnuts, Parmesan Cheese,
Honey Dijon Mustard Vinaigrette
& Sesame Pastry

BLUE CHEESE & BACON SALAD | \$19.75

Iceberg Lettuce, Blue Cheese Crumble, Bacon Chips

CAPRESE SALAD | \$23.75 (v)

Vine Ripened Tomatoes with Mozzarella and
drizzled with Basil Pesto Sauce
(**\$3.75 Dine Around Surcharge**)

BLU CHOPPED SALAD | \$19.75

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

HOME-MADE PASTA

BEEF RIB RAVIOLI | \$30.50

Beef Regú, Light Barolo

RISOTTO DEL GIORNO | \$MARKETPRICE

Chef Choice of the Day

PAPPARDELLE BOLOGNESE | \$28.75

Regú of Tomato Sauce, Freshly Ground Beef

SHRIMP LINGUINI FRA' DIAVOLA | \$49.75

Spicy Tomato Garlic & White Wine

(\$10.00 Dine Around Surcharge)

SMOKED CHEESE RAVIOLONI | \$30.75

With Caponata of Roasted Pepper and Eggplant

SEAFOOD SPAGHETTI | \$48.75

Mussels, Clams, Swordfish, Catch, Shrimps, Calamari, Tomato

(\$10.00 Dine Around Surcharge)

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

PIZZA

CLASSIC MARGHERITA | \$19.75

Pepperoni add \$6.75

BLU CLASSIC | \$22.75

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 | \$30.75 (gf) (v)

Rice, Mango Chutney & Papadums

** SWEET N' SOUR CHICKEN | \$37.50

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

** HUNAN FRIED DUCK | \$45.75

Semi Boneless, Rice Wine, Hoisin Marinated Duck, Orange Plum

(\$6.75 Dine Around Surcharge)

SHRIMP PAD THAI | \$38.75

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

** MONGOLIAN BEEF | \$41.75

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

** CHILEAN SEA BASS | \$53.75

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

(\$14.00 Dine Around Surcharge)

SALMON TERIYAKI | \$42.75

Stir Fried Udon Noodles with Vegetables

**Served with Rice

FISH

HERB MARINATED SWORD FISH | \$46.75

Potatoes, Zucchini, Tomato Capers & Olives
(*\$4.25 Dine Around Surcharge*)

LEMON BRANZINO, BREADED BAY SCALLOP | \$55.75

Fresh Mediterranean Sea Bass Boneless Skin-on, Grilled Peppers, Zucchini, Salsa Verde, Lemon Butter Sauce
(*\$16.00 Dine Around Surcharge*)

ALMOND CRUSTED SALMON | \$43.75

Sautéed Leeks, Light Orange Butter Sauce

GRILLED MIXED SEAFOOD | \$51.75

Shrimp Skewer, Calamari, Clams, Catch of the Day, Salmon
(*\$9.00 Dine Around Surcharge*)

CIOPPINO | \$51.75

Garlic, White Wine, Tomato, Red Peppers, Wahoo, Calamari, Shrimp, Mussels, Clams, Olives, Artichokes
(*\$9.00 Dine Around Surcharge*)

CATCH OF THE DAY | \$MARKETPRICE

(*Dine Around Surcharge depending on Market Price*)

MEAT

**TUSCAN ROSEMARY LEMON CHICKEN | \$39.75

Demi Glaze

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

Sautéed Onions & Mushrooms, Au Jus
Larger size available upon request
(*This item is not available for Dine Around*)

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

Caramelized Onions, Green Peppercorn Sauce
(*Dine Around Surcharge depending on Market Price*)

BBQ BEEF SHORT RIB | \$49.75

served with Fries

(*\$4.75 Dine Around Surcharge*)

**SLOW BRAISED LAMB SHANK | \$48.75

served with Rosemary Sauce
(*\$4.75 Dine Around Surcharge*)

**NIMAN RANCH LAMB CHOP & LAMB ROULADE | \$55.75

Spinach, Goat Cheese Stuffing, Lamb Jus
(*\$4.75 Dine Around Surcharge*)

20oz PORK CHOP VALDOSTANA | \$45.75

Ham, Fontina Cheese Stuffing, Porcini Risotto
(*\$4.75 Dine Around Surcharge*)

**VEAL PARMIGIANA | \$49.00

Breaded Pound Veal, Tomatoes & Mozzarella Cheese
(*\$4.25 Dine Around Surcharge*)

**VEAL MILANESE | \$49.00

Breaded Pound Veal, Arugula, Cherry Tomatoes
(*\$4.25 Dine Around Surcharge*)

BLU ITALIAN MEATBALLS | \$30.75

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 | Creamed Spinach \$13.75

Broccoli \$11.75 | Mushrooms \$10.75

POTATOES

Mashed Potatoes | \$7.50

French Fries | \$9.00

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