

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
Maguro | Tuna
Sake Belly | Salmon Belly
Hamachi | Yellowtail | \$24.75

SASHIMI

6 PIECES PER ORDER | \$23.00

Hamachi | Yellowtail | \$26.75
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 | \$175.00

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

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

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 | \$26.75

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 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

APPETIZERS

BISTRO MUSSELS | \$26.75

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

GRILLED PORTOBELLO MUSHROOM | \$22.50 (v)

Baby Spinach, Creamiest Local Tucker's Goat Cheese

TUNA TARTARE

MARINATED SALMON SASHIMI | \$27.75

Avocado & Ponzu

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

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

LARGE SHRIMP COCKTAIL | \$MARKETPRICE

Manhattan Cocktail Sauce

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

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 Lettuce, 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

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

SMOKED CHEESE RAVIOLONI | \$30.75

With Caponata of Roasted Pepper and Eggplant

SEAFOOD SPAGHETTI | \$48.75

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

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 & Papadams

** 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

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

SALMON TERIYAKI | \$42.75

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 | \$55.75

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

ALMOND CRUSTED SALMON | \$43.75

Sautéed Leeks, Light Orange Butter Sauce

GRILLED MIXED SEAFOOD | \$48.75

Shrimp Skewer, Calamari, Clams, Catch of the Day, Salmon,

CIOPPINO | \$49.75

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

CATCH OF THE DAY | \$MARKETPRICE

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

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

Caramelized Onions, Green Peppercorn Sauce

BBQ BEEF SHORT RIB | \$49.75

served with Fries

**SLOW BRAISED LAMB SHANK | \$48.75

served with 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 | \$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

*Cream Spinach | \$13.75

*Broccoli | \$11.75

*Mushrooms | \$10.75

POTATOES

*Mashed | \$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