

# 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 ROCKEFELLER | \$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