

*Caviar*

Italian Siberian Baerii or Hackleback Caviar  
blinis, chopped egg, red onion, capers  
35/105 (oz)



*Chilled Shellfish and Raw Bar*

Oysters

mignonette, cocktail sauce and cucumber salsa  
18

Jumbo Shrimp Cocktail  
20

Maine Lobster Cocktail  
20

Shellfish (2), Grande Shellfish (4), BLU Shellfish Plateau (6)  
70/120/175



*First Courses*

Burrata

roasted eggplant, basil, pingur  
18

Mixed Lettuces

fine herbs, shallots, basil sherry vinaigrette  
14

Roasted Fall Vegetable Salad

roasted cauliflower, kabocha squash, ricotta salata, dijon vinaigrette  
16

Jumbo Crab Salad

grapefruit, marcona almonds, tarragon, tobiko-citrus caviar  
22

Salt Roasted Beets

pecan pesto, lolla rosa, grapes, beet chips  
14

Crab Cake

marinated jicama, apple salad, sauce remoulade  
20

Fluke Crudo

candied fennel, black truffle, blood orange, espelette  
20

Yellowfin Tuna Tartare

tempura shishito pepper, black garlic, uni  
22

Beet and Horseradish Cured Salmon

marinated English cucumbers, chive crème fraiche, toast points  
20

Beef Carpaccio

crisp artichokes, red watercress, meyer lemon  
18

*Meats*

Porterhouse\* (for two or three or four)

55 pp

New York Sirloin\*

52

Ribeye\*

52

Tomahawk\* (for two)

120

\*prime dry aged

Bone-In Filet Mignon

68

Petite Filet Mignon

42

Veal Chop

48

SAUCES

béarnaise, maker's mark, red wine, BLU steak



*From the Sea*

Grilled Skuna Bay Salmon

sautéed spinach and grilled lemon  
38

Herb Roasted Whole Branzino

lemon-oregano vinaigrette and haricot vert  
45

Sautéed Black Sea Bass

celeriac, lobster, wild mushrooms, pinot noir jus  
45

Grilled Yellowfin Tuna

pineapple, red peppers, yellow peppers,  
red onion stir fry, ginger citrus glaze  
38

Butter Poached Maine Lobster

sweet pea mousseline, citrus braised endive,  
white wine lobster sauce

MP

Roasted King Oyster Mushrooms

(vegan entrée)  
sautéed spinach, marinated peppers,  
sesame seared tofu, wasabi tofu "cream"  
28



*Sides*

baked polenta. potato latkes. hand cut french fries.  
gratin potato. whipped potatoes. roasted mushrooms.  
carrot mousse. creamed, sautéed, steamed spinach.  
sesame seared tofu. haricot vert.

12

## *Desserts*

Madagascar Vanilla and Cinnamon Crème Brûlée  
Sour Cream Cheesecake with Macerated Strawberries

Key Lime Cake with Coconut Sorbet

Apple-Almond Tart

Chocolate Ganache Cake

Seasonal Fruit

Ice Creams and Sorbets

*12*

Grand Marnier Soufflé with Creme Anglaise

*16*

Artisanal Cheese Plate

3 selections, fig-walnut cake, toasted cranberry bread

*18*

## *Hot Beverages*

Lavazza Coffee  
coffee, espresso, cappucino,  
latte, macchiato, americano

*5*

SerendipiTea (organic)  
earl grey, minto'o misto,  
chamomile & lavender, buccaneer

*5*

### *Bar Menu*

Veal Meatballs

dill and brandy

*14*

Steak Tartare

carrots râpées and crisp baguette

*16*

Artisanal Cheese Plate

3 selections, fig/walnut cake, fruit and toasted cranberry bread

*18*

Arancini

truffle rice balls

*14*

Caviar

roasted marbled potatoes and crème fraiche

*16*

Coriander Crusted Yellowfin Tuna

caramelized ratatouille and basil

*16*



### *1920's Cocktails*

#### *Old School*

Prohibition Old Fashioned

rye bourbon, bitters, sugar cube, orange peel and lemon peel

*16*

Mezcal Margarita

mezcal tequila, lemon juice, lime juice, agave, jalepeno slice

*17*

Classic Gimlet

gin, lime juice, simple syrup

*16*

Harley Davidson

cognac, lemon juice, scotch floater

*16*

#### *New School*

The Elixir

cucumber, tanqueray, st. germaine, maraschino, green chartreuse

*16*

The Vermonter

apple jack, bourbon, lemon, maple, bitters, scotch floater

*16*

Straight Down Broadway

cointreau, sweet vermouth, bourbon, brut, orange zest

*17*

Fresh in January

gin, st germaine, lime, grapefruit bitters, IPA beer

*17*

BLU Garden

gin, st germaine, lemon juice, brut, lemon rind

*17*

Blood & Sand

scotch, cherry herring, sweet vermouth, blood orange juice

*16*