PLAT BLEU

HORS D'OEUVRES, SALADES ET POTAGES

VICHYSSOISE 9
Chilled Potato & Leek Soup

CAPRESE SALAD 16
Fresh Buffalo Mozzarella, Yellow & Red Tomatoes, Fresh Basil, Baby Arugula & Herb Oil

SMOKED SALMON SALAD 18
Baby Mixed Greens, Capers, Crispy Beet Chips, Lemon Chantilly Cream & Dijon Mustard Vinaigrette

HEARTS OF ROMAINE CAESAR SALAD 16
Classic Dressing with Sundried Tomatoes, Seasoned Croutons & Parmigiano-Reggiano
add Jumbo Shrimp 6
add Grilled Chicken Breast 5

DELANO COBB
Blue Crab, Shrimp, Mango, Maytag Blue Cheese, Avocado & Bacon
½ portion 19
full portion 29

BIG RAVIOLI 25
Jumbo Ravioli filled with Taro Root Mousseline, White Truffle Oil & Mushroom Cappuccino

SHRIMP COCKTAIL 23
Chipotle Cocktail Sauce

SEASONAL OYSTERS 18
½ Dozen Raw Oysters, Mignonette & Cocktail Sauces with Fresh Horseradish

THON THON 24
Seared Rare Yellowfin Tuna with Marinated Daikon, Soy, Ginger & Lime Juice

CRABAVOCAT 26
Guacamole, Blue Crab & Crispy Shrimp with a Spiced Tomato Coulis

CARPACCIO OF BEEF TENDERLOIN 19
First Press Olive Oil, White Mushrooms, Shaved Parmigiano-Reggiano & Baby Arugula

DUCK FOIE GRAS AU TORCHON 27
Fresh Foie Gras Poached & Chilled with Cornichons, Figs & Pommery Mustard

CARIOCA BREADS

BEIJA FLOR 18
Mozzarella, Pomodoro Tomatoes with Oregano, Shredded Parmigiano-Reggiano, Basil & First Press Olive Oil

LAGOA 28
Tomato Sauce, Mozzarella, Sautéed Lobster & Shrimp with Garlic, Parsley & Roasted Spiced Cashews

SANDWICHES

INCLUDES CHOICE OF POTATO CRISPS, MESCLUN SALAD OR HOUSE MADE FRENCH FRIES

LOBSTER CLUB 32
Maine Lobster with Saffron Mayonnaise & Bacon served on Toasted Brioche

DUCK CONFIT MEDIANOCHE 19
Swiss, Pickles, Mayonnaise & Mustard Hot Pressed on a Sweet Cuban Roll

YELLOWFIN TUNA BURGER 26
Tomato Aioli & Caramelized Onions on a Toasted Brioche Bun

BLUE DOOR BURGER 18
Twice Ground Hand Formed Chuck Patty with Tomato, Lettuce, Pickle & choice of Cheese & Bacon, Mushroom or Avocado

KOBE BEEF SLIDERS 28
Three Mini Burgers with Crispy Pancetta & Caramelized Onions on Toasted Brioche Buns with Truffled French Fries

BRAZILIAN SKEWERS

INCLUDES GRILLED VEGETABLE SKEWER AND CHOICE OF POTATO CRISPS OR MESCLUN SALAD

SKIRT STEAK 25
Brazilian Sea Salt & Herbs

CHICKEN BREAST 24
Twelve Spices & Honey

PORTOBELLO MUSHROOMS & YUKON GOLD POTATOES 22
Rosemary & Olive Oil

PLATS DU JOUR

CHILEAN SEA BASS
Pan Seared served with Crispy Potato Galette & Mediterranean Style Tomato Sauce with Capers & Black Olives
39

HERB & HORSERADISH CRUSTED WILD SALMON
Pancetta & Artichoke Orzo Pasta with Warm Balsamic Vinaigrette
28

BROILED MAINE LOBSTER
1¼ lb Lobster, Herb Butter & Lemon with choice of Potato Crisps, Mesclun Salad or House Made French Fries
MP

SPAGHETTI & SHRIMP
Bell Peppers, Parsley, Garlic, First Press Olive Oil & Red Chili Flakes with Basil Pesto Drizzle
28

MAC, HAM & CHEESE
Elbow Macaroni, Black Forest Ham, Peas, Cheddar & Gruyère
18

STEAK TARTARE
Chopped Filet of Beef with Anchovy, Capers, Boiled Egg, Truffle Oil, Micro Greens with Baguette Crostini & Mesclun Green Salad
38

STEAK FRITES
New York Strip & House Made French Fries
39

STEAK AU POIVRE
Pepper Crusted New York Strip, House Made French Fries & Au Poivre Sauce
39

EXECUTIVE CHEF MARIA MANSO

PLEASE NOTE THAT CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGG MAY INCREASE YOUR RISK OF FOOD BORN ILLNESS. WE RECOMMEND ORDERING YOUR FOOD WELL DONE