

## COCKTAILS

<b>FROM EARTH TO MARS</b> 🍷 18 <i>mal bien espadin mezcal, carpano antica formula, cardamaro, maraschino liqueur, habanero bitters</i>	<b>RYE &amp; REGAL</b> ☞ 🍷 16 <i>cinnamon apple infused bourbon, old overholt rye, citrus, honey, amaro nonino</i>	<b>CUBAN SAZERAC</b> 🍷 18 <i>brugal 1888 aged rum, creme de banana, absinthe rinse, peychaud's &amp; angostura bitters</i>
<b>BLACK PANTHER</b> 🍷 18 <i>still austin rye whiskey, averna amaro, gran classico apéritif, ango bitters, plum bitters</i>	<b>NEGRONI RISERVA</b> 🍷 40 <i>the botanist 6 month rested, amaro nonino riserva, riserva speciale rubino</i>	<b>SPRING SWEEPER</b> 🍷 15 <i>apple brandy, citrus, orgeat, coconut, peychaud's and angostura bitters</i>
<b>blü STEEL</b> ☞ 🍷 16 <i>choice of weller 90 or overholt rye, demerara, ango bitters</i>	<b>CUCUMBER MARTINI</b> ☞ 🍷 15 <i>cucumber infused tito's vodka, citrus, tajin rim</i>	<b>WHISPERING BLOSSOM</b> 🍷 18 <i>still austin gin, bergamot, strawberry infused lillet, peychaud's, orange bitters</i>
<b>TEQUILA OLD FASHIONED</b> 🍷 18 <i>curado cupreata, agave nectar, mole bitters, orange blossom, nixta liqueur</i>	<b>COQUETTE</b> 🍷 18 <i>reyka vodka, cream, strawberries</i>	<b>SPICY GUAVA</b> ☞ 🍷 15 <i>el tequilaño blanco spicy infusion, agave, pink guava, citrus</i>
<b>VANESSA'S SECRET</b> 🍷 18 <i>hamilton 87 white stache, strawberry, dragonfruit, citrus, rosé top</i>	<b>VIOLETTA</b> ☞ 🍷 15 <i>choice of broker's gin or mal bien zacate limon mezcal, lillet blanc, basil lemongrass, butterfly pea flower tea, citrus, rhubarb bitters, orange bitters</i>	<b>MAYA CARIBBEAN SPRITZ</b> ☞ 🍷 15 <i>mango-papaya infused aperol, soda, rosé</i>
		<b>CASTAWAY</b> ☞ 🍷 15 <i>coconut fat washed rum &amp; guava, citrus</i>

### Champagne

Brut	<b>1818 INSPIRATION</b> Charles Le Bel, Brut, Champagne, NV	21   85
Brut	<b>NICOLAS FEUILLATTE</b> Reserve Exclusive Brut Cuvee Gastronomie, Champagne, NV	24   91
Brut	<b>JEAN LAURENT</b> Blanc de Noirs Brut, Champagne, NV	32   122
Brut	<b>LOUIS ROEDERER</b> Collection 243, Champagne, NV	38   145
Brut	<b>LEGRAS &amp; HAAS</b> Grand Cru Blanc de Blancs Brut, Chouilly, Champagne, NV	42   160
Rose	<b>LAURENT PERRIER</b> Cuvee Rose, Champagne, NV	46   167
Extra Brut	<b>BULLES DE BLANCS</b> Brocard Pierre, Extra Brut, Cotes de Bar, Champagne 2015	55   228

### Other Bubbles

Moscato	<b>CORDERO SAN GIORGIO</b> Exergia Moscato d'Asti, Muscat Blanc a Petit Grains, Lombardy, 2023 ☞	14   53
Prosecco	<b>NINO FRANCO</b> Rustico Prosecco Superiore DOCG, Glera, Veneto, Italy, NV ☞	14   57
Rose	<b>MIGUEL TORRES ESTALADO</b> Estalado Rose, Chile, 2018 ☞	15   60
Brut	<b>LES GLORIES CREMANT DE LOIRE</b> Cremant, Brut, Loire, France, NV ☞	16   60
Cremant	<b>FERRARI BRUT</b> Brut, Italian, NV	18   78

### White & Rosé

Pinot Grigio	<b>FOLONARI</b> Pinot Grigio, Veneto, Italy, 2022 ☞	14   54
Pinot Grigio	<b>CORDERO SAN GIORGIO</b> Rame, Pinot Grigio Ramato, Lombardy, Italy, 2021	26   99
Sauvignon Blanc	<b>MOHUA</b> Sauvignon Blanc, Marlborough, New Zealand, 2022 ☞	15   40
Sauvignon Blanc	<b>ST SUPERY</b> Sauvignon Blanc, Napa Valley, 2022	16   60
Sancerre	<b>DOMAINE CHERRIER &amp; FILS</b> Sancerre, Loire, France, 2023	23   84
Rose	<b>ROSE GOLD</b> Rose, Provence, France, 2023 ☞	15   51
Riesling	<b>BASSERMAN-JORDAN</b> Trocken, Riesling, Pfalz, Germany, 2022	17   64
Chardonnay	<b>SONOMA CUTRER</b> Chardonnay, Russian River, 2023 ☞	16   60
Chardonnay	<b>NEYERS 304</b> Chardonnay, Neyers Vineyards, Sonoma, 2022	18   65
Chardonnay	<b>DOMAINE LAROCHE</b> St. Martin, Chablis, Chardonnay, Burgundy, France, 2022	23   88
Chardonnay	<b>CHATEAU-FUISSE</b> Pouilly-Fuisse, Chardonnay, Burgundy, 2020	40   135

### Reds

Pinot Noir	<b>BLOOMHOUSE</b> Pinot Noir, Argyle, Willamette Valley, 2022 ☞	16   60
Pinot Noir	<b>CAMBRIA</b> Julia's Vineyard, Pinot Noir, 2022	18   64
Pinot Noir	<b>BELLE GLOS</b> Balade, Pinot Noir, Santa Rita Hills, 2022	24   90
Malbec	<b>ALTA VISTA ESTATE</b> Malbec, Mendoza, 2021 ☞	15   45
Merlot	<b>MADDALENA</b> Merlot, Paso Robles, 2021 ☞	16   52
Italian	<b>BENANTI</b> Etna Rosso, Nerello Cappuccio, Nerello Mascalese, Sicily, 2021	22   82
Blend	<b>CHAPELETTE MT CUVÉE</b> Blend, Mountain Cuvee, Napa Valley, 2022	25   84
Blend	<b>BRIO DE CANTENAC BROWN</b> Blend, Margaux, Bordeaux, 2016	27   103
Blend	<b>THE PRISONER</b> Blend, California, 2022	30   120
Cabernet Sauvignon	<b>ONE STONE</b> Cabernet Sauvignon, Paso Robles, 2021 ☞	15   55
Cabernet Sauvignon	<b>AVIARY</b> Cabernet Sauvignon, California, 2020, 750ml, 2022 ☞	16   60
Cabernet Sauvignon	<b>LION TAMER</b> Cabernet Sauvignon, Hess, Napa Valley, 2021	25   95
Cabernet Sauvignon	<b>CATERWAUL</b> Cabernet Sauvignon, Napa Valley, 2021	37   155
Cabernet Sauvignon	<b>CAYMUS</b> Cabernet Sauvignon, California, 2022	40   135
Cabernet Sauvignon	<b>HEITZ</b> Lot C-91, Cabernet Sauvignon, Napa Valley, 2018	62   235
Cabernet Sauvignon	<b>QUILL</b> Ink Grade Vineyard, Cabernet Sauvignon, Howell Mountain, Napa, 2014	65   240

## HOT APPETIZERS

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### **BABY BACK RIBS 22** *B*

house smoked ribs, fire roasted apple puree, bourbon honey glaze

### **BONE MARROW 26** *B*

roasted bone marrow, berry compote, sourdough toast points

### **LAMB LOLLIPOP 44**

new zealand lamb rack, spicy tomato chutney

### **BLÜ BURGER 18** *B*

two house prime patties, caramelized onion, spicy chipotle aioli, house cured candied bacon, blu cheese fondue, arugula

### **JUMBO LUMP CRAB CAKE 26**

jumbo lump blue crab, avocado lime crema, sweet chili glaze, citrus kale chips

### **PRIME SLIDERS 16**

house made brioche buns, cheddar cheese, caramelized onions and garlic aioli, house made chips

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## COLD APPETIZERS

### **CRUDO 28** *B*

house cured king salmon and kanpachi, citrus supremes, avocado, microgreens, ponzu

### **STEAK TARTARE 24** *B*

prime tenderloin, cornichon, capers, fresh herbs, quail egg, sourdough toast points

### **WAGYU CARPACCIO 34** *B*

shaved wagyu, microgreens, fried capers, shallots, house-cured egg yolk

### **SHRIMP COCKTAIL 22**

citrus poached prawns, avocado, lemon, house cocktail sauce

### **CAVIAR SERVICE**

classic accoutrement - chive crème fraîche, chopped shallots, chopped egg, fresh bilini, olive cucumber tapenade

**WHITE STURGEON 115**  
**SIBERIAN STURGEON 143**  
**OSETRA GOLD 354**

### **SEAFOOD TOWER 180sm/240lg**

PEI oysters, ceviche, citrus poached shrimp, (2) lobster tails, caviar service served with classic accoutrement - chive crème fraîche, chopped shallots, chopped egg, fresh bilini, olive cucumber tapenade

### **CEVICHE 27** *B*

peruvian style ceviche, leche de tigre cured white fish, english cucumber, red onion, mango, tomatillo salsa verde, avocado, house yucca chips

### **EAST COAST OYSTERS** **24(6)/48(12)**

bar stool / beausoleil / sweet kiss / naked island served with house accoutrement (fresh horseradish, cocktail, mignonette)

### **CHARCUTERIE 45**

artisan cheeses (pecorino romano, smoked gouda, brie), dry cured meats (hot coppa, sopressa, prosciutto), sourdough toast points, assorted crackers, house fermented honey, chef selected fresh fruit, nuts and house pickled vegetables

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## SOUPS & SALADS

### **FRENCH ONION SOUP 15**

classic french onion soup, gruyere cheese

### **LOBSTER BISQUE SOUP 18**

creamy lobster bisque, crème fraîche, chopped lobster tail

### **BLÜ WEDGE 17**

crisp iceberg, roquefort crumble, cherry tomato, blue cheese dressing, candied bacon

### **HOUSE SALAD 16**

spring mix, shallot vinaigrette, english cucumbers, cherry tomatoes, orange, garbanzo beans, pecans, and goat cheese

### **CLASSIC CAESAR 16**

artisan romaine, caesar dressing, pan croutons, parmesan, white spanish anchovies

### **CAPRESE SALAD 16**

hand pulled mozzarella, heirloom tomatoes, sicilian cherry tomato pesto, arugula, balsamic glaze

*B* blü HOUR FROM OPEN - 6:30PM EVERYDAY | \$18 SELECT APPETIZERS | \$12 SELECT DRINKS & WELL SPIRITS

\*menu items may be served raw or undercooked. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. menu items may contain or come into contact with wheat, eggs, tree nuts, and milk. for more information, please speak with a manager.

## PIZZA & PASTAS

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### SMOKED SALMON PIZZA 38

*smoked salmon, fresh avocado, sliced red onion, fresh dill, fried capers*

### PRIME PIZZA 45

*wagyu, prime beef tenderloin, roasted garlic, caramelized onion, arugula, roquefort blue cheese, chives*

### MEDITERRANEAN PIZZA 42

*smoked lamb, feta, kalamata, grilled onion, oregano, dill, roasted bell pepper, bechamel sauce*

### TRUFFLE PASTA 42

*fettuccine, shaved truffle, parmesan wine sauce.  
add 3 prawns +14  
add 4oz salmon +14*

### SHORT RIB PAPPARDELLE 42

*braised prime short rib, pappardelle, wild mushroom & roasted garlic cream sauce*

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## ENTREES

### RACK OF LAMB 72

*new zealand lamb rack, crusted with a garden spiced garlic confit*

### WILD HALIBUT - MKT

*lemon grass brown butter, saffron beurre blanc, braised kale*

### KUROBUTA PORK CHOP 48

*18oz Japanese pork chop, roasted apple puree, demi charred pearl onion*

### LOBSTER TAILS - MKT

*two 8oz canadian lobster tails, bone marrow butter, candy lemon*

### WHOLE PACIFIC SNAPPER - MKT

*fried pacific snapper, brown butter caper sauce, candied lemons, argentinian chimichurri*

### NEW ZEALAND KING SALMON 44

*miso sake glazed salmon, roasted garlic brown butter, sauteed spinach*

### SEABASS 42

*Chilean Sea Bass, summer squash, lemon beurre blanc, fried capers, citrus supremes*

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## SAUCES

HOUSE DEMI	3
HOLLANDAISE	3
BEARNAISE	3
LEMON BEURRE BLANC	3
BLU FONDUE	3
CHIMICHURRI	3
SERRANO LIME	3
ANCHO CHILI	3
ROASTED POBLANO CREAM	3

## ADD ONS

2oz FOIE GRAS	20
8oz BROILED LOBSTER TAIL	42
SHAVED TRUFFLE	MKT PER SLICE
CRAB OSCAR	25
BONE MARROW	13/EA
JUMBO PRAWNS	10

## STEAKS - CREEKSTONE

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FILET 8oz	56
FILET 12oz	72
BONE-IN FILET 14oz	75
BONE-IN RIBEYE 22oz	84
RIBEYE 16oz	73
NY STRIP 16oz	68
TOMAHAWK 44oz	164

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## IN-HOUSE DRY AGE

RIBEYE 16oz	84
NY STRIP 16oz	81

## WAGYU

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KAGOSHIMA WAGYU STRIP LOIN	4oz / 92
KAGOSHIMA WAGYU TENDERLOIN	4oz / 92
KURO WAGYU TENDERLOIN USA	4oz / 52
KURO STRIP LOIN USA	4oz / 44

**HIGH**  
*Roller*

**320**  
44 oz Tomahawk, (4) Jumbo Prawns, (2) Lobster Tails, (2) Bone Marrow  
House Mac & Cheese, Asparagus, Steak Fries  
Ancho Chili Aioli, Chimichurri, Bearnaise  
Choice of Salad (1 per guest, up to 4)

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## SIDES

<b>LOADED POTATO</b> <i>creamed potato, bacon lardons, chives, butter of the gods</i>	14
<b>LOBSTER MASHED POTATOES</b> <i>whipped potato, gruyere cheese, whole cold water lobster tail, brown butter</i>	38
<b>MAC &amp; CHEESE</b> <i>mornay cheese sauce, herb panko crust</i>	14
<b>LOBSTER MAC &amp; CHEESE</b> <i>cold water lobster tail meat, mornay cheese sauce, herb panko crust</i>	38
<b>TRUFFLE MAC &amp; CHEESE</b> <i>fresh shaved truffle, mornay cheese sauce, herb panko crust</i>	28
<b>GRILLED ASPARAGUS</b> <i>citrus salt, roasted almonds</i>	14
<b>STEAK FRIES</b> <i>hand cut fries, shaved parmesan - roasted fire poblano, ketchup, ancho chili aioli</i>	14
<b>SHOESTRING FRIES</b> <i>classic cut fries, shaved parmesan, fry sauces</i>	14
<b>BRUSSEL SPROUTS</b> <i>fried brussel sprout, orange gastrique sauce, fried shallots</i>	14
<b>GRILLED VEGETABLES</b> <i>chefs' choice of seasonal vegetables, olive oil</i>	14
<b>BROCCOLINI</b> <i>lime salt, pepper, butter of the gods sauce</i>	14
<b>BROILED MUSHROOMS</b> <i>baby bella mushrooms, roasted garlic confit, garden herbs, demi glaze</i>	14
<b>SAUTÉED SPINACH</b> <i>roasted garlic, sauteed shallots</i>	14
<b>CREAMY SPINACH</b> <i>spinach, cream cheese and gruyere cheese sauce, garlic japanese breadcrumbs</i>	14
<b>CHILES TOREADOS</b> <i>fried serranos, julienne sweet onion</i>	14