

COCKTAILS

FROM EARTH TO MARS 🍸 18

mal bien espadin mezcal, carpano antica formula, cardaamaro, marischino liqueur

BLACK PANTHER 🍸 18

still austin rye whikey, averna amaro, gran classico apéritif, ango bitters, plum bitters

BLU STEEL 🍸 16

choice of weller 90 or overholt rye, demerara, ango bitters

TEQUILA OLD FASHIONED 🍸 18

curado cupreata, agave nectar, mole bitters, orange blossom, nixta liqueur

COQUETTE 🍸 18

reyka vodka, cream, fresh strawberries

RYE AND REGAL 🍸 16

cinnamon apple infused bourbon, old overholt rye, citrus, honey, amaro nonino

CUCUMBER MARTINI 🍸 16

cucumber infused tito's vodka, citrus, tajin rim

WHISPERING BLOSSOM 🍸 18

still austin gin, bergamot, strawberry infused lillet, peychaud's, orange bitters

VIOLETTA 🍸 15

broker's gin, lillet blanc, basil lemongrass, citrus, rhubarb bitters, orange bitters

MINT TO BE 🍸 16

mal bien mezcal, lime, cucumber juice, mint

BLÜ ESPRESSO MARTINI 🍸 18

coconut fat washed rum, fresh espresso, creme de cacao, mr. black

SPICY GUAVA 🍸 15

el tequileño blanco spicy infusion, agave, pink guava, citrus

CUBAN SAZERAC 🍸 18

brugal 1888 aged rum, creme de banana, absinthe rinse, peychaud's, angustura bitters

MAYA SPRITZ 🍸 15

mango-papaya infused aperol, soda, rosé

CASTAWAY 🍸 15

coconut fat washed rum, guava, citrus

CHAMPAGNE

	glass bottle
Rosé MOET AND CHANDON Nectar Imperial Rose, Champagne, NV, Split, 187ml	45
Brut LAURENT-PERRIER La Cuvee Brut, Champagne, NV, Half-Bottle, 375ml	65
Brut 1818 INSPIRATION Charles Le Bel, Brut, Champagne, NV	21 85
Brut NICOLAS FEUILLATTE Reserve Exclusive Brut Cuvee Gastronomie, Champagne, NV	24 91
Brut LOUIS ROEDERER Collection 244, Champagne, NV	38 145
Rosé LAURENT PERRIER Cuvee Rose, Champagne, NV	44 167

SPARKLING

Moscato CORDERO SAN GIORGIO Exergia Moscato d'Asti, Muscat Blanc a Petit Grains, Lombardy, 2021 ☞	14 60
Prosecco NINO FRANCO Rustico Prosecco Superiore D.O.C.G., Glera, Veneto, Italy, NV ☞	14 57
Rosé MIGUEL TORRES ESTALADO Estalado Rosé, Chile, 2018 ☞	15 60
Cremant LES GLORIES CREMANT DE LOIRE Cremant, Brut, Loire, France, NV ☞	16 62

WHITE & ROSE

Pinot Grigio LA FIERA Delle Venezia, Pinot Grigio, Veneto, Italy, 2021 ☞	14 54
Sauvignon Blanc MOHUA Sauvignon Blanc, Marlborough, New Zealand, 2022 ☞	15 55
Sauvignon Blanc DOMAINE CHERRIER & FILS Sancerre, Sauvignon Blanc, Loire, France, 2023	23 88
Rosé ROSE GOLD Rosé, Provence, France, 2023 ☞	15 55
Riesling BASSERMAN-JORDAN Trocken, Riesling, Pfalz, Germany, 2020	17 64
Chardonnay SONOMA CUTRER Chardonnay, Russian River, 2023	16 62
Chardonnay HYLAND ESTATES Chardonnay, McMinnville AVA Willamette Valley Oregon, 2022	19 72
Chardonnay DOMAINE LAROCHE St. Martin, Chablis, Chardonnay, Burgundy, France, 2022	24 92
Chardonnay CHATEAU-FUISSE Pouilly-Fuisse, Chardonnay, Burgundy, 2021	40 135

RED

Pinot Noir PLANET OREGON Pinot Noir, Willamette Valley, 2022 ☞	16 62
Pinot Noir CAMBRIA Julia's Vineyard, Pinot Noir, 2022	19 72
Pinot Noir BELLE GLOS Baladé, Pinot Noir, Santa Rita Hills, 2022	24 90
Malbec ALTA VISTA ESTATE Malbec, Mendoza, 2022	15 56
Merlot MADDALENA Merlot, Paso Robles, 2021 ☞	16 60
Italian BENANTI Etna Rosso, Nerello Cappuccio, Nerello Mascalese, Sicily, 2021	22 82
Blend BRIO DE CANTENAC BROWN Blend, Margaux, Bordeaux, 2016	27 100
Blend THE PRISONER Zinfandel, Cabernet Sauvignon, Petit Sirah, Syrah, Charbono, Napa Valley, 2022	30 120
Cabernet Sauvignon AVIARY Cabernet Sauvignon, California, 2022 ☞	16 60
Cabernet Sauvignon POST AND BEAM Cabernet Sauvignon, Napa Valley, 2022	25 95
Cabernet Sauvignon ZD Cabernet Sauvignon, Napa Valley, 2021	35 135
Cabernet Sauvignon CAYMUS Cabernet Sauvignon, California, 2022	38 150
Cabernet Sauvignon CATERWAUL Cabernet Sauvignon, Napa Valley, 2022	40 155

HOT APPETIZERS

SMOKED PORK RIBS 22 *B*
house-smoked spare ribs, apple purée, bourbon honey glaze, pickled red onion and cornichon

BLÜ BURGER 28 *B*
prime beef patty, caramelized onion, roquefort fondue sauce, spicy chipotle aioli, candied bacon, brioche bun, arugula

LAMB LOLLIPOPS 48
new zealand lamb rack, spicy tomato chutney

BONE MARROW 26 *B*
roasted bone marrow, seasonal house berry compote, sourdough toast points

JUMBO LUMP CRAB CAKE 29
blue jumbo lump crab, cilantro lime aioli, caramelized chili sauce, sea salt kale chips

PRIME SLIDERS 16
house made brioche buns, prime beef, cheddar cheese, caramelized onions, garlic aioli, house-made chips

COLD APPETIZERS

CRUDO 28 *B*
sliced king salmon and kampachi, citrus supremes, avocado, microgreens, sliced red raddish, ponzu sauce

STEAK TARTARE 24 *B*
prime tenderloin, cornichón, capers, fresh herbs, quail egg, saffron butter toast points

WAGYU CARPACCIO 34 *B*
thinly sliced wagyu, micro herbs, fried capers, pickled shallots, cured egg yolk, saffron toast points

Caviar

WHITE STURGEON 115
SIBERIAN STURGEON 143
OSETRA GOLD 354

chive crème fraiche, chopped shallots, chopped egg, fresh bilinis, olive cucumber tapenade

SEAFOOD TOWER 180 SMALL | 240 LARGE
east coast oysters, ceviche shooters, citrus poached shrimp, lobster, chef's caviar selection

EAST COAST OYSTERS 24 (6) | 48 (12)
bar stool / beausoleil / sweet kiss / naked island fresh horseradish, cocktail, mignonette

CEVICHE 27 *B*
peruvian style ceviche, leche de tigre cured white fish, english cucumber, red onion, mango, tomatillo salsa verde, avocado

SHRIMP COCKTAIL 22
citrus poached prawns, avocado, lemon, house cocktail sauce

CHARCUTERIE 45
chef's selection of artisan cheeses, dry cured meats, nuts, seasonal house berry compote

SOUPS & SALADS

FRENCH ONION SOUP 15
classic french onion soup, gruyere cheese

LOBSTER BISQUE SOUP 18
creamy lobster bisque, crème fraiche, chopped lobster tail

BLÜ WEDGE 17
crisp iceberg, roquefort crumble, cherry tomato, blue cheese dressing, candied bacon

CLASSIC CAESAR 16
artisan romaine, caesar dressing, pan-seared croutons, parmesan, white spanish anchovy

HOUSE SALAD 16
spring mix, shallot vinaigrette, english cucumbers, cherry tomatoes, orange, fried garbanzo beans, pecans, goat cheese

CAPRESE SALAD 16
hand-pulled mozzarella, arugula, heirloom tomatoes, sicilian basil pesto, olive oil, balsamic glaze

B BLÜ HOUR FROM OPEN TO 6:30PM EVERYDAY | \$18 SELECT APPETIZERS | \$12 SELECT DRINKS

*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

PRIME PIZZA 45

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

SMOKED SALMON PIZZA 38

smoked salmon, avocado, sliced red onion, fresh dill, fried capers, herb cream cheese spread

MEDITERRANEAN PIZZA 42

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

TRUFFLE PASTA 42

fettuccini, shaved truffle, parmesan white wine sauce
add 3 prawns + 14 | add 4 oz salmon +14

SHORT RIB PAPPARDELLE 42

pappardelle, braised prime short rib, wild mushrooms, roasted garlic-cream sauce

ENTRÉES

RACK OF LAMB 72

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

KUROBUTA PORK CHOP 48

18 oz japanese pork chop, roasted apple puree, demi-charred pearl onion

WILD HALIBUT MKT

pan-roasted halibut, sautéed kale, saffron beurre blanc

WHOLE PACIFIC SNAPPER MKT

2-3 lb red snapper, scored, dredged, deep fried, brown butter caper sauce, chimichurri

LOBSTER TAILS MKT

two 8 oz canadian lobster tails, drawn butter

NEW ZEALAND KING SALMON 48

miso saké glaze, lemongrass brown butter, sautéed spinach

CHILEAN SEA BASS 52

summer squash, lemon beurre blanc, fried capers

SAUCES

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

ADD ONS

2OZ FOIE GRAS	20
8OZ BROILED LOBSTER TAIL	58
SHAVED TRUFFLE	MKT
CRAB OSCAR	25
BONE MARROW	13
JUMBO PRAWNS	10

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STEAKS - CREEKSTONE

FILET 8oz	62
FILET 12oz	77
BONE-IN FILET 14oz	88
NY STRIP 16oz	68
RIBEYE 16oz	73
BONE-IN RIBEYE 22oz	95
TOMAHAWK 44oz	164

IN-HOUSE DRY AGE

NY STRIP 16oz	84
RIBEYE 16oz	94

WAGYU

KAGOSHIMA JAPANESE WAGYU STRIP LOIN	4oz / 98
KAGOSHIMA JAPANESE WAGYU TENDERLOIN	4oz / 98
KURO AMERICAN WAGYU STRIP LOIN	4oz / 44

HIGH *Roller*

360

*44 oz Tomahawk, Four Jumbo Prawns, Two Lobster Tails,
Bone Marrow, House Mac & Cheese, Asparagus, Steak Fries,
Ancho Chili Aioli, Chimichurri, Bearnaise*

SIDES

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