

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, angó bitters, plum bitters

BLU STEEL 🍸 16

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

TEQUILA OLD FASHIONED 🍸 18

el tequileno reposado, 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

choice of gin or mezcal, lillet blanc, basil lemongrass, citrus, rhubarb & orange bitters

MINT TO BE 🍸 16

mal bien mezcal, lime, cucumber juice, mint

SMOKED OLD FASHIONED 🍸 30

blade & bow bourbon, demerara, angó bitters, choice of wood smoke

SPICY GUAVA 🍸 15

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

CUBAN SAZERAC 🍸 18

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

CASTAWAY 🍸 15

coconut fat washed captain morgan white rum, guava, citrus

MAYA SPRITZ 🍸 15

mango-papaya infused aperol, soda, rosé

CHAMPAGNE

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

glass | bottle

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	CHATEAU D'ISSAN Blason d'Issan, Blend, Margaux, 2020	26 100
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

C O L D A P P E T I Z E R S

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
horseradish, cocktail, mignonette, citrus*

Caviar

WHITE STURGEON 115
SIBERIAN STURGEON 143
OSETRA GOLD 354

*chive crème fraîche, chopped shallots,
chopped egg, french bilinis*

STEAK TARTARE 24 *B*

*prime tenderloin, caper anchovy
marinade, red onion, quail egg, paddlefish
caviar, potato chips*

WAGYU CARPACCIO 34 *B*

*thinly sliced wagyu, fried capers
aioli, pickled alliums, cured egg yolk*

CEVICHE 27 *B*

*leche de tigre, cured white fish, english
cucumber, red onion, mango, tomatillo
salsa verde, avocado*

TUNA POKÉ 28

*ahi tuna, orange ponzu, charred
spicy aioli, avocado, fried onions*

SHRIMP COCKTAIL 22

*citrus poached prawns, avocado,
lemon, house cocktail sauce*

H O T A P P E T I Z E R S

SMOKED PORK RIBS 22 *B*

*spare ribs, apple purée, bourbon honey
glaze, pickled red onion, cornichones*

BLÜ BURGER 28 *B*

*prime beef patty, caramelized onion,
spicy chipotle aioli, candied bacon,
brioche bun, arugula*

BONE MARROW 26 *B*

*roasted bone marrow, seasonal house
berry compote, sourdough toast points*

JUMBO LUMP CRAB CAKE 29

*cilantro avocado lime purée, caramelized
chili sauce, sea salt kale chips*

LAMB LOLLIPOPS 48

*australian lamb, spicy tomato
& almond chutney*

PRIME SLIDERS 16

*prime beef, gruyere cheese, caramelized
onions, garlic aioli, potato chips, au jus*

S O U P S & S A L A D S

FRENCH ONION 15

*herbs de provence, croutons,
gruyere, parmesan*

LOBSTER BISQUE 18

*brandy & pernod, dill crème
fraîche, lobster tail*

BLÜ WEDGE 17

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

CLASSIC CAESAR 16

*baby gem lettuce, caesar dressing,
croutons, orange bitters, granna padano*

HOUSE SALAD 16

*spring mix, shallot dressing, caramelized
pecans, cucumbers, cherry tomatoes,
orange wedges*

CAPRESE 16

*fresh mozzarella, arugula, beefsteak
tomatoes, sicilian pesto, 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.

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

HIGH *Roller*

360

*44 oz Tomahawk, Four Jumbo Prawns, Two Lobster Tails,
Bone Marrow, House Mac & Cheese, Asparagus, Truffle
Fries, House Demi, Chimichurri, Béarnaise*

ADD ONS

FOIE GRAS <i>2 oz pan seared foie gras</i>	20
LOBSTER TAIL <i>8 oz broiled lobster tail</i>	58
TRUFFLE <i>fresh truffle shaved tableside</i>	MKT
CRAB OSCAR <i>jumbo lump crab, béarnaise, asparagus</i>	25
BONE MARROW <i>two char broiled bones, toast points</i>	26
JUMBO PRAWNS <i>two jumbo prawns, chili spice mix, lemon</i>	20

SAUCES

HOUSE DEMI <i>veal jus, red wine</i>	5
HOLLANDAISE <i>classic, made in house</i>	5
CHIMICHURRI <i>argentinian style mojo</i>	5
BÉARNAISE <i>fresh tarragon reduction, white wine vinegar</i>	5
LEMON BEURRE BLANC <i>white wine butter sauce</i>	5
SERRANO LIME <i>mix of chiles, olive oil, citrus</i>	5

ENTRÉES

LOBSTER TAILS MKT
two 8 oz canadian lobster tails, drawn butter

CHILEAN SEA BASS 52
brown butter cauliflower rice, sauteed king trumpets, miso glaze

WILD HALIBUT MKT
sautéed kale, saffron sauce, chili oil

RACK OF LAMB 72
australian lamb rack, crusted with a garden spiced garlic confit

KING SALMON 48
sauteed spinach, lemon beurre blanc, herbed bread crumbs

KUROBUTA PORK CHOP 48
18 oz japanese pork chop, roasted apple pureé, demi-charred pearl onion

PIZZA & PASTA

SMOKED SALMON PIZZA 38
smoked salmon, avocado, sliced red onion, fresh dill, fried capers, herb cream cheese spread

PRIME PIZZA 45
wagyu, prime beef tenderloin, roasted garlic, caramelized onion, arugula, roquefort blue cheese, chives

MEDITERRANEAN PIZZA 42
smoked lamb, feta, kalamata, caramelized onion, oregano, roasted bell pepper, bechamel sauce

TRUFFLE FETTUCINE 42
homemade egg pasta, butter sauce, shaved truffle, granna padano

SHORT RIB PAPPARADELLE 42
braised short rib, mushroom ragout, confit garlic jus, granna padano

SIDES

LOADED POTATO <i>twice baked potato, bacon lardons, chives, butter of the gods, gruyere, crème fraîche</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
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 ASPARAGUS <i>citrus salt, toasted almonds</i>	14
GRILLED VEGETABLES <i>chefs' choice of seasonal vegetables, olive oil</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