TWO COURSE LUNCH · 39

APPETIZER
(select one)

EAST COAST OYSTERS
four pieces, cocktail sauce, lemon

CALAMARI OREGANATA
breadcrumbs, lemon herbs

TOMATO SOUP
charred corn, basil, croutons

CAESAR SALAD
deviled eggs, croutons

NORI TACOS
salmon, tuna, hamachi, avocado

CRISPY RICE CAKES
spicy salmon, avocado purée

ENTRÉE
(select one)

PASTA BOLOGNESE
radiatore, wagyu-prime blend, ricotta

RICOTTA GNOCCHI
spicy vodka sauce

6oz FILET MIGNON
truffle butter, whipped potatoes
(*supp +20*)

CHICKEN PARM SANDWICH
focaccia, spicy vodka, mozzarella

PEPPERED STEAK SALAD
baby iceberg, blue cheese (*supp +10*)

SOBA NOODLE SALAD
calamari, mango, edamame, cilantro, soy dressing

SPICY TUNA & SALMON ROLLS
avocado, tobiko, spicy aïoli

SEARED BRANZINO
creamed summer corn, crème fraîche

TUNA & SALMON POKE BOWL
sushi rice, seaweed salad, edamame, mango, avocado, sesame (*supp +10*)

OYSTERS
six pieces, served with cava rosé mignonette & tomato granita

BEAU SOLEIL 25 • **GOLD KUMAMOTO** 37

EAST & WEST 30 / 60

HAUTE CAVIAR SERVICE
served with
deviled quail eggs, brioche toast points & potato chips

1oz KALUGA 135 **1oz BELGIAN OSSETRA** 140

SUSHI

SPICY TUNA ROLL bluefin tuna, spicy aioli, sesame 17

BLU'S ROLL bluefin toro, spicy lobster, avocado 27

GREATEST CATCH bluefin tuna, snow crab, avocado, wasabi, soy 27

LIV ROLL lobster, salmon, tuna, hamachi, avocado, calamansi-miso 29

NORI TACOS

TUNA spicy aïoli 12 / 17

HAMACHI yuzu 12 / 17

SALMON ikura 11 / 15

MUSHROOM truffle soy 9 / 13

AVOCADO quinoa crunch 9 / 13

BLACK COD yuzu-miso 18 / 27

A-5 WAGYU truffle sauce 20 / 30

TORO & KALUGA uni, soy 28 / 40

STARTERS

JUMBO SHRIMP COCKTAIL cocktail sauce 25

BURRATA strawberries, peaches, grilled bread 19

CRISPY RICE CAKES spicy salmon, tobiko, avocado 21

MAINE LOBSTER COCKTAIL yuzu-avocado 42

BLU'S SHRIMP spicy tomato-garlic, grilled bread 24

CALAMARI OREGANATA breadcrumbs, lemon, herbs 20

CAESAR SALAD deviled eggs, croutons 19 • **BLU'S WEDGE SALAD** blue cheese, wagyu bacon 19

ADD: white anchovies 6 / seared shrimp 10 / lobster 25 / seared tuna 10 / filet mignon 15

ENTRÉE SALADS

MAINE LOBSTER COBB SALAD market greens, corn, bacon, tomato, deviled egg, avocado 42

TUNA NIÇOISE SALAD rare seared tuna, egg, olives, potatoes, green beans, tomato, anchovies 28

PASTA
all pasta is made in-house

LOBSTER FRA DIAVOLO spaghetti, spicy tomato sauce, basil 33

RICOTTA GNOCCHI ricotta, spicy vodka sauce 25

BOLOGNESE radiatore, wagyu-prime blend, ricotta 29

ON A ROLL
served with French fries *(substitute truffle fries +8)*

BLU'S BURGER brioche, white cheddar, truffle, lettuce 26

CHICKEN PARM focaccia, spicy vodka, mozzarella 24

SALMON BURGER brioche, spicy aïoli, cucumber, slaw 24

STEAKS

Our steaks are sourced from selected Midwest farms and Brandt Farms. Our wagyu steaks are sourced from Westholme. Larger butcher cuts available.

FILET MIGNON center cut 6oz 45 / 10oz 68

PRIME BONELESS RIBEYE 16oz 75 / 20oz 95

WESTHOLME WAGYU SKIRT STEAK 8oz 47

DRY-AGED PRIME BONE-IN STRIP 22oz 115

SAUCES truffle butter, au poivre, horseradish cream, blue cheese butter, chimichurri 7

JAPANESE A5 WAGYU (3oz minimum) 35 / oz

SIDES

CREAMED SPINACH 14
old school creamed spinach

TRUFFLE FRENCH FRIES 14
aged pecorino, truffle, chives

SAUTÉED BROCCOLI 13
calabrian chili

Executive Chef: **JUAN CARLOS ORTEGA**

** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

A 20% service charge will be applied to parties of 6 or more and is distributed fully to our service team in lieu of a traditional gratuity.