FOR THE TABLE

FRESHLY MADE CHEDDAR BISCUITS truffle butter, hot honey med 14 / lg 19

THANKSGIVING 2026

THREE COURSE PRIX FIXE $85

APPETIZER

PLEASE SELECT ONE

SHRIMP COCKTAIL (5 pc) cocktail sauce

CRISPY RICE CAKES spicy tuna, tobiko, avocado

LOBSTER SUSHI ROLL tuna, hamachi, salmon, miso-honey

BUTTERNUT SQUASH BISQUE mushrooms, chestnut

BABY GEM CAESAR SALAD deviled eggs, brioche croutons

SQUASH AGNOLOTTI sage butter, celery root, ricotta

FILET MIGNON CARPACCIO truffle-olive tapenade, basil aïoli, potato crisps, pecorino

BAKED OYSTERS creamed spinach, truffle, herb breadcrumbs *(supplement +5)*

ENTRÉE

PLEASE SELECT ONE

CLASSIC TURKEY DINNER
wild mushroom brioche stuffing, cherry-cranberry sauce, sweet potatoes, brussels sprouts, classic gravy

CHICKEN PARM spicy vodka sauce, fresh mozzarella

WAGYU BEEF CHEEKS wild mushroom risotto, chicory

BRANZINO tomato couscous, calamari, mussels, saffron

SALMON mushroom crust, truffle cauliflower purée, radicchio

ROASTED MAINE LOBSTER roasted with herbs & butter *(supplement +15)*

8oz WAGYU SKIRT STEAK au poivre sauce *(supplement +10)*

14oz PRIME DELMONICO truffle butter *(supplement +15)*

DESSERT

PLEASE SELECT ONE

PUMPKIN PIE cranberry compote, maple mascarpone

CARROT CAKE cream cheese mousse, bourbon-caramel

CHOCOLATE CREMEUX milk chocolate, salted caramel ice cream

GALA APPLE TART vanilla ice cream, candied almonds, caramel

SEAFOOD TOWERS

seasonal selection of chilled shellfish

1-2 PEOPLE	2-3 PEOPLE	3-5 PEOPLE
66	110	195

HAUTE CAVIAR

1oz, served with crispy potatoes, deviled eggs

D'OR BELGIAN OSETRA	KALUGA	SIBERIAN STURGEON
137	120	97

SUSHI

NORI "TACOS" 2 pc
salmon & ikura 11 / bluefin tuna & spicy aïoli 12
hamachi & avocado 12 / Japanese A5 wagyu 21

TEMPURA SHRIMP & HAMACHI ROLL 21
Asian pear, ponzu, yuzu-kosho

THE BLU ROLL 26
bluefin toro, spicy lobster, avocado

THE WEEHAWKEN ROLL 24
spicy hamachi, hokkaido scallops
ichimi potato crunch

THE LINCOLN HARBOR ROLL 25
bluefin tuna, spicy king crab, avocado, wasabi-yuzu

TWICE AS NICE ROLL 33
maine lobster, filet mignon carpaccio, avocado
truffle-soy

BLU CLASSICS

BURRATA classic caponata, bread 24

CALAMARI crispy lemon, cherry peppers 23

HAMACHI CRUDO avocado, leche de tigre 23

DRESSED OYSTERS green tomato vinaigrette 26

OCTOPUS lemon potatoes, olive emulsion 27

WAGYU BACON soy-caramel glaze 27

ENTRÉES

CLASSIC TURKEY DINNER 45
wild mushroom brioche stuffing, cherry-cranberry sauce, sweet potatoes, brussels sprouts, classic gravy

ROASTED LAMB RACK jus, confit carrots, panisse 55

LOBSTER FRA DIAVOLO house-made spaghetti, spicy tomato 59

OLIVE OIL POACHED HALIBUT rock shrimp, sunchokes, clams 49

CRAB-STUFFED WHOLE BRANZINO charred lemon, atlantic red crab 75

STEAKS

FILET MIGNON 8oz, NE 60

32oz PRIME PORTERHOUSE 145

8oz WAGYU SKIRT STEAK 49

PRIME DELMONICO 14oz 75 / 18oz 95

OTHER BUTCHER CUTS AVAILABLE ~ PLEASE ASK YOUR SERVER

SAUCES truffle butter / bearnaise / chili garlic / peppercorn / chimichurri 7

SIDES

CHARRED CAULIFLOWER 14
capers, parsley lemon

TRUFFLE FRIES 14
aged pecorino, truffle cream

WHIPPED POTATOES 14
parmesan crumble

SWEET POTATOES 13
cranberry, almond crumble

WILD MUSHROOM BRIOCHE STUFFING 17
classic gravy

BRUSSELS SPROUTS 14
pomegranate, chile flakes, lemon

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.