

# THE 1

at BLU-Tique Hotel

## Small Plates

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### Land

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- GF LOW COUNTRY BARBECUED PORK BELLY** , grilled pork belly, low country mustard barbecue, butternut squash puree . . . . . 11
- GF MALAYSIAN BEEF TENDERLOIN SKEWERS** , thin sliced beef tenderloin marinated in malaysian spices, thai peanut sauce . . . . . 16
- GF GRILLED ARGENTINIAN SKIRT STEAK** , grilled marinated skirt steak, red pepper chimichurri, roasted asparagus salad . . . . . 16
- AUSTRALIAN LAMB CHOP** , grilled lamb chop, brie and cranberry fondue . . . . . 14
- BRAISED SHORT RIBS WITH GNOCCHI** , certified black angus braised short rib ragu, sweet potato gnocchi, hungarian evoo . . . . . 15
- CHARCUTERIE BOARD** , prosciutto de parma, mediterranean olives, burrata, garlic crostinis . . . . . 16

### Sea

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- BB KING FISH TACOS** , blackened fish with cilantro slaw, avocado creme fraiche, hot sauce tucked in flour tortillas . . . . . 11
- GF FIRECRACKER SHRIMP** , gulf shrimp with bacon, fresh basil, sriracha sauce wrapped in a wonton, asian slaw, sweet chili sauce . . . . . 13
- CRAB CAKES** , panko encrusted lump crab cakes, tomato ginger jam, chipotle aioli . . . . . 13
- GF \*BLACK AND BLU AHI TUNA** , sesame seed encrusted ahi tuna skewers rare, steamed basmati rice, sambal cilantro soy sauce . . . . . 17
- GF \*BRONZED SEA SCALLOPS** , pan seared sea scallops presented on a blueberry gastrique with micro greens . . . . . 15
- GF \*PAN ROASTED KING SALMON** , red miso seared king salmon presented with asian noodles, ginger ponzu . . . . . 16
- THE SIGNATURE SEAFOOD & ANDOUILLE SAUSAGE FILE GUMBO** , classic louisianans seafood gumbo with andouille sausage and fresh seafood, file seasoning and rice . . . . . 13

### Flat Breads

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- SPANISH CHORIZO FLAT BREAD** , roasted poblano peppers, chorizo, manchego & mozzarella, red pepper rouille, scallions . . . . . 13
- MARGHARITA FLAT BREAD** , fresh mozzarella, pomodoro sauce, fresh basil, evoo . . . . . 14
- PROSCIUTTO ARTICHOKE FLAT BREAD** , shaved prosciutto, artichokes and gorgonzola finished with black pepper and romano . . . . . 13
- PEAR & GORGONZOLA FLAT BREAD** , pears, gorgonzola and mozzarella cheese, arugula, balsamic vinegar & evoo . . . . . 16

### Salads

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- GF THE HOUSE SALAD** , baby field greens, julienne carrots, grape tomatoes, cucumber, maple balsamic vinaigrette . . . . . 6
- GF HEIRLOOM ROASTED RED PEPPER CAPRESE** , heirloom tomatoes layered with fresh mozzarella, basil & prosciutto ribbons . . . . . 11
- CLASSIC CAESAR SALAD** , crisp hearts of romaine, bacon, garlic croutons tossed in caesar dressing, trio of italian cheeses . . . . . 7
- GF ASIAN PEAR ARUGULA SALAD** , arugula, radicchio, asian pears, hearts of palm, fire onions, marcona almonds, manchego, balsamic vinaigrette . . . . . 10

### Blu-Tique Chef Plates

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- VEAL TORTALLACCI** , pasta filled with braised veal, grana padano cheese, confetti of wild mushrooms, veal reduction, insalata mista . . . . . 15
- GF \*SICILIAN SCALLOPS** , pan seared day boat scallops, chili caper pomodoro, wild arugula salad, meyer lemon vinaigrette . . . . . 20
- GF \*TUSCAN FILET** , grilled garlic and balsamic marinated filet, sour cherry demi glace, roasted asparagus . . . . . 23
- \*ORGANIC KING SALMON** , grilled king salmon, lemon herb butter, asparagus & basmati . . . . . 20
- THE HIPSTER BURGER** , plant based burger, grilled, white cheddar, roasted beet slaw, brioche bun, sweet potato fries . . . . . 13
- THE VESUVIO** , angel hair pasta tossed in a pomodoro basil sauce, fresh mozzarella, pecorino romano . . . . . 12
- \*THE BLU TICK BURGER** , southern spiced seasonings, pimento cheese, fire onions, pickles, lettuce & tomato, truffle fries . . . . . 15
- \*WAYGU BURGER** , ohio waygu beef, middle field cheddar, smoked bacon, heirloom tomato, brioche bun, haystack fries with truffle oil . . . . . 15

### Dessert

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- CHERRY CHOCOLATE BOOKER'S BREAD PUDDING** , bitter sweet chocolate, cherries & vanilla bean ice cream . . . . . 8
- GF CRÈME BRÛLÉE** , french custard with caramelized sugar and seasonal berries . . . . . 7
- TRIO OF GELATOS** , pistachio, strawberry chip and chocolate . . . . . 9

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

