

blu lunch

we serve lunch monday through friday from 11:00 a.m. to 3:00 p.m.

pick any 2 items from below- \$9

hot ham

hot, applewood smoked ham, grilled bacon, sliced strawberry and melted brie, toasted ciabatta

the beef and blu

thinly sliced, hot black angus roast beef, bleu cheese dressing, bleu cheese crumbles, cilantro, toasted ciabatta

the caprese

hot house tomato, buffalo mozzarella, black pepper, basil, olive oil and vinegar toasted ciabatta

the asian turkey sandwich

thinly sliced smoked turkey, asian slaw, ginger-soy dressing, toasted ciabatta

blu house salad

weeds, spicy walnuts, bleu, sun dried tomatoes, balsamic vinaigrette

beet salad

beets, sweet onion, arugula, spinach, avocado, bleu cheese vinaigrette

kale caesar salad

kale, romaine, sun dried tomato, croutons

roasted red pepper and smoked gouda soup

cream based pepper soup with 5 cheeses

jamaican black bean soup

black beans, corn, onion, and sour cream

fisherman's stew

spicy, basque style stew

macaroni & cheese

noodles, cheese blend, cilantro

blu treats

clever drip coffee for two - 5

a bit like a french press, it all happens in front of you!

china mist flavored hot teas - 3

9 flavors from which to choose!

la baguette chocolate cobbler - 7

decadent and simple, served a la mode

new york style cheesecake - 5

just a little chocolate drizzle

blu dinner

share

mediterranean plate - 9

goat cheese, hummus,
olive tapenade

crab cake - 14

lump crab, remoulade

maytag blu cheese

potato chips - 9

chips, cheese, cilantro

cheese, meats, & accompaniments - 17

chips & salsa - 5

blu corn chips

sweet potato fries - 8

remoulade

roasted red pepper & chimichurri hummus - 8

hummus - 8

pita points

pulled pork tacos - 9

pico, sour cream, salsa, lime

shrimp tacos - 9

slaw, remoulade, pico

calamari - 12

thai chili sauce

macaroni & cheese - 7

bacon & panko crust

seafood fondue - 7

blu corn chips

texas caviar - 5

blu corn chips

soup and salad

roasted red pepper & smoked gouda soup - 7

jamaican black bean soup - 7

fisherman's stew - 9

spicy, basque style stew

beet salad - 9

beets, sweet onion, arugula,
spinach, avocado, bleu cheese vinaigrette

kale caesar salad - 9

kale, romaine, sun dried tomato, croutons

blu house salad - 7

weeds, spicy walnuts, bleu,
sun dried tomatoes, balsamic vinaigrette

southwest quinoa salad - 10

romaine, quinoa, black beans, avocado,
cilantro, southwest vinaigrette

entrees

veggie pizza - 10

triple option pizza - 10

bbq chicken pizza - 10

chicken, red onion, cilantro

roasted chicken & portobello risotto - 19

roasted garlic, basil & parm,
garlic brussels with bacon,
balsamic reduction

creole bbq shrimp & grits - 20

serrano & bleu cheese grits

rosemary & dijon

pork tenderloin - 18

wilted spinach & portobello risotto,
honey steamed green beans

fresh fish of the day - mkt

flown in fresh from hawaii.
ask your server!

margherita pizza - 10

roma, basil, fresh garlic

spinach & prosciutto pizza - 12

white pizza with balsamic drizzle

chicken flatbread pizza - 11

** basil pesto, sun-dried tomato

mediterranean

flatbread pizza - 11

sun-dried tomato pesto, roma,
kalamata, goat cheese

wild caught sockeye salmon - 20

korean bbq, quinoa,
garlic brussels with parmesan,

roasted quinoa &

veggie stack - 14

rosemary & honey dijon vinaigrette,
black bean mash, garlic brussels

chicken quesadilla - 10

portobello mushroom,
texas caviar, salsa

* blu cheese burger - 11

bleu, arugula, bacon,
with sweet potato fries

pulled pork quesadilla - 10

bleu, texas caviar, salsa

red chili & pork tamales - 16

quinoa, black bean mash,
chile verde salsa

* bleu cheese dressed

beef tenderloin - 35

serrano and bleu cheese grits,
honey steamed green beans

wild caught pan seared

australian seabass - 25

lightly seasoned, with quinoa,
garlic brussels with parmesan

gratuity of 18% will be automatically added to parties of 8 or more

* consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have medical conditions.

** basil pesto is produced with walnuts



blu brunch

we serve brunch every saturday and sunday from 10:00 a.m. to 3:00 p.m.

hair of the dog

**clever drip
coffee for two - 5**

**china mist flavored
hot teas - 3**

bloody mary bar - 6

mimosa - 2.25

bellini - 3.5
bubbles, oj, pineapple,
peach schnaaps

sunny side up - 6.5
cappalletti, oj, prosecco

mule-mosa - 4
bubbles, oj, ginger beer

pb&j (peanut, bourbon, jam) - 8
knob creek, lemon juice, house-
made jam, peanuts

clouds in your coffee - 6.5
chambord, vanilla simple syrup,
coffee stout, cream, granola

irish coffee - 7
jameson, bailey's, sugar,
coffee, housemade vanilla
whipped cream

paloma picante - 6.5
cimarron tequila, st germain,
grapefruit juice,
jalapeno agave syrup

tuck in

brunch board - 16
prosciutto, cheddar, swiss, hard boiled egg, beet pickled egg,
avocado, english muffin, housemade jam, fruit

granola and cream - 6
brown sugar and cinammon granola,
half and half, fresh fruit

grand marnier french toasted croissants - 9
maple syrup, fruit

all american - 10
two eggs your way, bacon, ham, potato hash, toast,
housemade jam, and fruit

salmon blu plate special - 10
three eggs scrambled with salmon, capers, cream cheese,
red onion, dijon-cream sauce, potato hash

veggie blu plate special - 9
three eggs scrambled with bell pepper, onion, squash,
zucchini, mushroom, tomato, roasted red pepper,
salsa, potato hash, fruit

pancake of the day - 9
a stack of three, bacon

huevos rancheros - 10
two eggs sunny side up over black bean corn smash
with corn tortillas, ranchero sauce, potato hash

***steak and eggs - 16**
prime beef tenderloin, two eggs your way,
hollandaise, potato hash, fruit

green eggs and ham - 10
grilled ham, chimichurri, poached eggs,
hollandaise, potato hash, fruit

avocado and toast - 7
toast, avocado salsa, two eggs looking at you, fruit

crab cake benedict - 15
one crab cake, poached egg,
hollandaise, potato hash, fruit

vegetarian benedict - 9
spinach, tomato, portobello mushroom,
poached eggs, hollandaise, potato hash, fruit

migas - 10
three eggs scrambled with roasted red pepper, bell pepper,
onion, and chorizo. served with grilled corn tortillas,
black bean corn smash, new potatoes

the conundrum - 12
fried chicken breast, poached eggs,
bleu cheese and serrano grits and guest's choice of sauce
(jalapeno gorgonzola cream, or bbq creole)

chilaquiles de blu - 12
house made blu tortilla chips, pulled pork, queso fresco,
potato hash, jalapeno gorgonzola cream sauce,
pico de gallo, and two eggs looking at you

bayou brunch - 17
blackened shrimp, bleu cheese & serrano grits,
two eggs looking at you, pico de gallo
and guest's choice of sauce
(jalapeno gorgonzola cream, or bbq creole)

tamales con huevos - 16
two pork tamales, one poached egg, quinoa, hollandaise,
black bean corn smash, pico de gallo, cilantro

the cure - 12
potato hash, bacon, mushrooms, ham, melted cheddar,
two eggs looking at you, and a miller high life in a bag

add on

egg - 2 pancake - 2 bacon - 3 english muffin - 1 toast - 1

breakfast ham - 3 french toast - 4 fruit bowl - 5 avocado - 2 potato hash - 2

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