

## ***Appetizers***

### **Shrimp**

Jumbo Shrimp, Garlic,  
Basil, Grape Tomato, Lemon Oil.

9.

### **Portabella**

Spinach, Roasted Garlic,  
Tomato Basil, Provolone.

9.

### **Jumbo Scallops**

Seared, Red Cabbage Slaw,  
Blueberry Vinaigrette,  
Sriracha Mayonnaise.

9.

### **Blu Hare Special**

Bacon Wrapped Rabbit Loin,  
Blood Orange Balsamic Glaze,  
Blue Cheese Crumbs.

11.

### **Crisp Calamari**

Fire Roasted  
Red Pepper Remoulade.

10.

### **Fried Green Tomatoes**

Seasoned Greens,  
Horseradish Cream.

7.5

## ***Soup and Salad***

### **French Onion Soup Gratinée**

Caramelized Onions, Sherry, Holland Rusk, Gruyere Cheese.

6.

### **Classic Caesar**

Romaine Hearts, Crisp Ciabatta, Anchovy-Parmigiano Dressing.

7.5

### **Blu Crab Bisque**

Creamy Blue Crab, Florida Sherry.

6.

### **Chicken Berry Salad**

Young Greens, Strawberries, Glazed Pecans.  
Orange Vinaigrette, Feta Cheese, Grilled Chicken.

12.

## ***Sandwiches***

### **Angus Burger**

8oz Grilled Angus Burger,  
Wisconsin Cheddar,  
Terra Roll.

9.

### **Turkey Burger**

Grilled Monterey Jack,  
Fried Onion and Jalapeno.  
Terra Roll.

9.

### **Kasseri Chicken**

Grilled, Kasseri Cheese,  
Caesar Dressing,  
Romaine Lettuce, Terra Roll.

9.

### **Grilled Tilapia Po Boy**

Cajun Spiced Tilapia,  
Lettuce, Tomato, Hoagie,  
Red Pepper Remoulade.

9.

## **A La Carte**

### **Filet Mignon**

*Grilled, Blue Cheese Crust, Garlic Potatoes, Madeira-Beef Jus.*

**8oz 29. Half 19.**

### **Grilled New York Steak**

*Shitake Demi, Rainforest Potatoes.*

**24.**

### **Chicken Fried Ribeye Steak**

*Chicken Fried Ribeye Steak, Pepper Gravy, Garlic Potatoes, Mixed Greens.*

**20.**

### **Grilled Lamb Chops**

*Apple, Mint and Cranberry Relish, Rainforest Potatoes.*

**26.**

### **Pearl Chicken**

*Grape Tomato, Kalamata Olives, Button Mushrooms, Capers, Linguini.*

**19.**

### **Pork Loin Chop**

*Bourbon Grilled, Georgia Peach Marmalade, Grit Cake, Demi.*

**19.**

### **Crisp Duck**

*Sweet Chili Onion, Rainforest Potatoes, Grilled Pineapple.*

**26.**

### **Char Grilled Grouper**

*Key Lime Butter, Risotto, Mixed Greens, Red Pepper Coulis.*

**24.**

### **Tuna Nicoise**

*Seared Tuna, Green Beans, Potatoes, Tomatoes, Olives, Walnut Pesto.*

**19.**

### **Blu Bayou Shrimp**

*Sautéed Garlic, Smoked Sausage, Mushrooms, Risotto.*

**21.**

*All entrées include house salad, fresh*

*Baked bread and appropriate condiments.*

<i>Asparagus.</i>	<i>4.</i>	<i>Linguini Aglio E Olio</i>	<i>4.</i>
<i>Broccoli.</i>	<i>3.</i>	<i>Rainforest Potatoes</i>	<i>4.</i>
<i>Mushrooms.</i>	<i>3.</i>	<i>Garlic Mash Potatoes</i>	<i>3.</i>
<i>Spinach.</i>	<i>4.</i>	<i>House Risotto</i>	<i>4.</i>

*The Florida division of hotels and restaurants claims that the consumption of Foods that are raw or uncooked meats can be hazardous to your health.*