



## STARTERS.

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### SOUP OF THE DAY

WINTER GREEN SALAD 6  
GREENS, WALNUTS, FETA CHEESE, DRIED  
BERRIES, BERRY VINAIGRETTE

WEDGE 7  
CLASSIC WEDGE WITH BACON, TOMATO &  
BLUE CHEESE DRESSING

SPINACH SALAD 8  
SPINACH, BACON, EGG, RED ONION &  
RED WINE VINAIGRETTE

TRUFFLE FRIES 8  
HOUSE CUT FRIES WITH TRUFFLE OIL &  
PARMESAN CHEESE.  
*ADD BACON 2*

WARM PIMENTO CHEESE 8  
SERVED WITH CRISP BAGUETTE

CRAB CAKE 16  
SEARED CRAB CAKE WITH LEAFY GREENS  
& REMOULADE SAUCE

CHARCUTERIE BOARD 17  
ARTISAN MEATS & CHEESES

## MAINS.

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SHRIMP & GRITS 24  
PIMENTO CHEESE GRITS TOPPED WITH GRILLED JUMBO SHRIMP,  
PEPPERS, ONIONS, BACON & FRESH SCALLIONS

SEASONAL VEGETABLE PLATE 18  
CHEFS SELECTION OF VEGETABLES & GRAINS

THE BLU STEAK BURGER 16  
TWO 4OZ BEEF PATTIES, CHEDDAR, PICKLE DRESSING, GREENS,  
TOMATO, ONION, SESAME BUN & FRIES  
*ADD BACON 2*

GRILLED CHICKEN 18  
WITH ASPARAGUS & COUSCOUS SALAD

ARTICHOKE CREAM SALMON 22  
GRILLED SALMON ON A BED OF SAUTÉED SPINACH TOPPED WITH  
AN ARTICHOKE CREAM SAUCE

CAJUN CHICKEN 20  
CAJUN SPICED GRILLED CHICKEN WITH PIMENTO CHEESE GRITS  
& BACON BRUSSEL SPROUTS

## STEAK & CHOPS.

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FILET MIGNON 32  
N.Y. STRIP 29  
THICK CUT PORK CHOP 24

SERVED WITH GRILLED ASPARAGUS & WHIPPED POTATOES

## SIDE DISHES.

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*(SUBSTITUTIONS ADD 4)* 6  
FRIES, WHIPPED POTATOES, ASPARAGUS,  
CREAMED OR SAUTÉED SPINACH, SHAVED BRUSSEL SPROUTS  
WITH BACON

## SAUCES.

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CHIMICHURRI 5  
HOLLANDAISE 5  
BLUE CHEESE BACON BUTTER 5

## ADD-ONS.

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OSCAR STYLE 8  
WILD MUSHROOM MEDLEY 7