



## STARTERS .

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### SOUP OF THE DAY

CAESAR SALAD 8  
CRISP ROMAINE LETTUCE, HOUSEMADE  
CROUTONS & PARMESAN CRISPS

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*

FRIED GREEN TOMATO STACK 9  
SERVED WITH WARM PIMENTO CHEESE

## 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*

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  
& ASPARAGUS

## STEAK & CHOPS .

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FILET MIGNON 32

RIBEYE 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