

BLEU'S BRUNCH MENU

Tapas Appetizers

Crispy Calamari Black-Eyed Pea Flour, Creole Mustard & Sweet Thai Chili Sauce	10
*Seared Tuna Sesame noodles, Pickled Onions-Ginger-Shitakes, Citrus Ponzu	12
Fried Oysters "Rockefeller" Chorizo, Spinach, Tomato & Onion Confit, Garlic Aioli	11
Crab & Shrimp Cake Creamy Grits, Andouille Jus	12
Vegetable Pad Thai Spring Rolls Citrus-Chili Sauce, Sriracha Peanuts, Herb Salad	7/14
Smoked Chicken & Crawfish Spring Roll Kimchi, Black Pepper Sauce	7/14
Sweet Garlic Shrimp Tomato, Roasted garlic, Herbs, White Wine, Grilled Crostini	13
Hot Crab Dip Lemon-Herb Crumb Topping, Toasted Baguette	10
Corn Bread & Hot Pimento Cheese Pickled Okra, Crackers & Flat Bread	9
Baked Brie Cranberry Chutney, Spice Apple, Roasted Garlic, Flat Bread	13

Salads & Soups

She Crab Soup	Cup 4.5	Bowl 7
Soup of the Day	Cup 4.5	Bowl 7
Chilled Watermelon Gazpacho	Cup 4.5	Bowl 7

Bleu House Salad Cucumber, Tomato, Cheddar Cheese and Croutons

Traditional Caesar Salad Garlic Croutons, Black Pepper Parmesan Dressing

Mixed Green Salad Poached Apples, Walnuts, Blue Cheese & Red Wine Vinaigrette

Iceberg Wedge Salad Blue Cheese Dressing, Apple Smoked Bacon, Preserved Tomatoes

Spinach Salad Tomatoes, Eggs, Red Onion, Bacon, Grain Mustard Vinaigrette, Goat Cheese & Pears

BLT Salad Heirloom Tomatoes, Apple wood Bacon, Romaine, Mozzarella and Basil Vinaigrette

Price includes choice of above salads and choice of an option below

*Blackened Filet Tips 14	*Asian Spice Ahi Tuna 14	Grilled Jumbo Shrimp 13
Grilled Chicken Breast 10	*Grilled Salmon 13	Seared Jumbo Scallops 15
Crab & Shrimp Cakes 13	Lobster Tail 18	Fried Oysters 13

Chicken Salad Fresh Fruit, Candied Walnuts, Mixed Greens & Lemon Olive Oil Dressing, Parmesan 9

Cobb Salad Chicken, Black Forest Ham, Olives, Blue Cheese, Fresh Apples, Bacon, Egg, Cherry
Tomatoes, Red Onion, Blue Cheese Dressing 9

Additional Dressings:

Soy-Ginger Vinaigrette, Honey Mustard, Bleu Cheese, Ranch, Thousand Island & Red Wine Vinaigrette, Italian

Bleu's Sandwiches (Choice of One Side)

(French Fries, Mashed Potatoes, Grits, Steamed Rice, Pasta Salad, Sautéed Vegetables, or Fried Okra)

BBQ Sandwich House Smoked Pork BBQ on Texas Toast with Cole Slaw	8.9
Reuben Sandwich Pastrami, Swiss Cheese, 1000 Island, Sauerkraut, on Toasted Rye Bread	8.9
Sautéed Vegetable Wrap Summer Vegetables, Steamed Rice & Citrus Chili Mayonnaise	8.5
*Smoked Bacon & Pimento Cheese Burger Black Angus Burger on a Kaiser Roll with Lettuce & Tomato	12
Bleu Club Chicken Breast, Bacon, Arugula, Onion-Tomato Salad, Garlic Aioli, and Swiss on kaiser Roll	11
Crab & Shrimp Cake Sandwich Sweet Chili Mayonnaise, Cheddar Cheese, Lettuce & Tomato, Kaiser Roll	13
Salmon Patty "Burger" Herb Mayonnaise, Lettuce, Tomato, Swiss Cheese & Kaiser Bun	10
Chicken Salad Sandwich Lettuce, Tomato, Raisins, Honey Wheat Bread	9

Bleu's Lunch Entrees

Add a House Salad to Any Entrée for \$3

**All Entrees Come With Mashed Potatoes, and Sautéed Vegetables
(Except Shrimp & Grits, Stir Fry, Shrimp Curry & Pastas)**

* Surf & Turf 8oz Sirloin, Shrimp with White Balsamic Brown Butter	17
* Grilled Atlantic Salmon with Lemon Wine Butter	13
* Lunch CAB 8oz Sirloin with White Balsamic Brown Butter	15
Seared Sea Scallops with Lemon Wine Butter	15
Grilled Chicken Breast with Mustard Butter	10
Fried Chicken Breast with Gravy	10
Crab & Shrimp Cakes with Creole Mustard	13
* Seared Tuna with Ponzu Sauce	14
Shrimp & Grits Creamy Grits, Spinach, Andouille Sauce	14
Pasta Alfredo Creamy Alfredo with Penne & Broccoli	Chicken -11 Shrimp-13
Shrimp & Cheese Tortellini Cajun Cream Sauce, Green Onions, Tomatoes, and Bacon	13
Thai Basil Stir Fry Fresh Vegetables & Steamed Jasmine Rice	Tofu-8 Chicken-10 Shrimp-13 Filet-14

Bleu Brunch Menu

Bleu Plate Three eggs any style, bacon, fruit, hash browns & toast	9.5
Spanish Poached Eggs Chorizo Potato Hash & Green Chili Sauce	9
Eggs Benedict Classic style with hash browns	9.5
Belgian Waffle Fresh whipped butter, fresh strawberries, Vermont maple syrup	7
Steak & Eggs 8oz CAB Sirloin, sunny side-up eggs & hash browns	15
Norwegian Egg Sandwich Smoked salmon, fried egg, cheddar, crème Fraiche & Arugula	10
Mexican Omelet Chorizo, tomatoes, onions, cheddar, hash browns	9
Egg White Vegetable Omelet Sautéed Vegetable Medley & Goat Cheese, Fruit and Hash Browns	9
Ham & Cheese Omelet Maple cured ham, cheddar cheese, hash browns	9
Cinnamon Roll French Toast Candied walnuts, honey mascarpone cheese & fresh strawberries	8
Pancakes Fresh Strawberries & Whipped Butter	10
Crab Cakes Benedict Poached eggs, maple ham, hollandaise & hash browns	12
Quiche of the Day with Fresh Fruit or House Salad or Mixed Green	8.5

Sides

Bacon 5 Mixed Fruit 4 Hash Browns 4 Grits 4

Muffin Basket 5

Brunch Drinks

Bloody Mary 4 Mimosa 4 Fresh Orange Juice 3

*Cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Jon Rumery– Executive Chef

Freddy Lee- Owner

Gerald Warden– Sous Chef