

THANKSGIVING 2024

THREE COURSE PRIX FIXE \$69

APPETIZER

PLEASE SELECT ONE

- SHRIMP COCKTAIL** (4ea) cocktail sauce
RICE CAKES spicy tuna, tobiko, avocado
BLU'S ROLL bluefin toro, spicy lobster, avocado
STEAK TARTARE cured egg yolk, cornichons, truffle, mustard, potato chips
PUMPKIN BISQUE lobster salad
CAESAR SALAD deviled eggs, brioche croutons
BUTTERNUT SQUASH RAVIOLI brown butter, sage, burrata

ENTRÉE

PLEASE SELECT ONE

- FREE RANGE TURKEY**
apple-brioche stuffing, cherry-cranberry sauce, sweet potatoes, Brussels sprouts, classic gravy
CHICKEN PARM spicy vodka, fresh mozzarella
LOBSTER FRA DIAVOLO spicy tomato sauce, spaghetti
VEAL PARMIGIANA old fashioned tomato sauce, mozzarella (supplement \$20)
16OZ PRIME DELMONICO truffle butter (supplement \$20)
8oz FILET MIGNON au poivre sauce, watercress (supplement \$10)

ADD:

- TWICE BAKED POTATO** clothbound cheddar, creme fraiche 13
add kaluga caviar \$30

DESSERT

PLEASE SELECT ONE

- PUMPKIN PIE** cranberry compote, maple mascarpone
CARROT CAKE cream cheese mousse, bourbon-caramel
SMORES flourless cake, milk chocolate mousse
SPICED PANNA COTTA apple compote, crumble

SEAFOOD TOWERS

seasonal selection of chilled shellfish

- 1-2 PEOPLE** 66
2-3 PEOPLE 110
3-5 PEOPLE 195

HAUTE CAVIAR

1oz, served with crispy potatoes, deviled eggs

- D'OR BELGIAN OSETRA** 137
KALUGA 120
SIBERIAN STURGEON 97

SUSHI

- NORI "TACOS"** 2 pc
salmon & ikura 11 / bluefin tuna & spicy aioli 12
hamachi & avocado 12 / Japanese A5 wagyu 21
TEMPURA SHRIMP & HAMACHI ROLL 21
Asian pear, ponzu, yuzu-kosho
THE BLU ROLL 26
bluefin toro, spicy lobster, avocado
THE WEEHAWKEN ROLL 24
spicy hamachi, hokkaido scallops
ichimi potato crunch
THE LINCOLN HARBOR ROLL 25
bluefin tuna, spicy king crab, avocado, wasabi-yuzu
TRUFFLE RAINBOW NARUTO ROLL 24
bluefin tuna, hamachi, salmon, shiso,
truffle-lime sauce

BLU CLASSICS

SALADS

- WEDGE** blue cheese, bacon, tomato 19
BEETS goat cheese, walnuts, apple 19

COLD

- TUNA TARTARE** spiced cracker, kaluga 27
DRESSED OYSTERS green tomato vinaigrette 24

HOT

- OCTOPUS** lemon potatoes, olive emulsion 25
BASQUE SHRIMP garlic, tomato, bread 24

ENTRÉES

ALL PASTA IS MADE IN-HOUSE.

FREE RANGE TURKEY 45

apple-brioche stuffing, cherry-cranberry sauce, sweet potatoes, brussels sprouts, classic gravy

CHICKEN PARM spicy vodka, fresh mozzarella 34

BOLOGNESE wagyu-prime blend, ricotta, poached egg 34

WHOLE BRANZINO roasted or crispy fried 69

TRUFFLE CACIO E PEPE soft poached egg, pecorino 32
add shaved truffles +20

STEAKS

BLU'S FILET MIGNON blue cheese, au poivre 68

32oz PRIME PORTERHOUSE 135

8oz WAGYU SKIRT STEAK 48

40oz WAGYU TOMAHAWK 220

SAUCES truffle butter / bearnaise / chili garlic / peppercorn / chimichurri 7

ADD: half lobster 25

SIDES

CHARRED BROCCOLI 13
Blu's ranch sauce

CRISPY CAULIFLOWER 13
spicy avocado aioli

WHIPPED POTATOES 13
parmesan crumble


SWEET POTATOES 13
cranberry, almond crumble

APPLE- BRIOCHE STUFFING 17
classic gravy

ROASTED BRUSSELS SPROUT 13
sherry-maple

Executive Chef: JUAN CARLOS ORTEGA

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



BLU

Thanksgiving
2024