

# Blue Restaurant

## Welcome to Restaurant Week

### Appetizers

Please choose one item  
from each course

Soup du jour

Fried Calamari

Blue's Homemade Pesto Mozzarella sticks

Baby Iceberg Wedge, served with blue cheese dressing and bacon bits

Our house salad filled with dried fruit, pine nuts, feta cheese and served with a raspberry vinaigrette

### Entrées

Espresso Rubbed Filet of Sirloin

Served with roasted garlic & crispy shallots

Stuffed Lobster Tail

Filled with our lump crab imperial

Horseradish & Herb encrusted Halibut

Served over spaghetti squash

Grilled Salmon

Topped with a balsamic glaze &  
served with a mango/strawberry salsa

Grilled Chicken Pasta

Served over angel hair pasta, asparagus, roasted cherry tomatoes,  
fresh garlic and basil, kalamata olives & arugula in a asiago cream sauce

### Desserts

Apple Pecan Cake, Cinnamon Sugar Glaze, Vanilla Gelato

More Bread Pudding, Toasted Marshmallow, godiva Choc sauce, Vanilla Gelato

Sweet & Salty Seashore Blondie, caramel corn, choc chunks, salted caramel, Vanilla gelato

\$30.00 per person