

Blue Steakhouse

APPETIZERS

CHRIS' BLUE SHRIMP COCKTAIL ~11

A MIX OF FRIED AND STEAMED SHRIMP SERVED WITH SPICY COCKTAIL AND JALAPENO TARTAR SAUCE

EDAMAME ~7

STEAMED SOY BEANS SPRINKLED WITH KOSHER SALT.

CRAB SPINACH DIP ~10

JUMBO LUMP CRAB MEAT BLENDED WITH FRESH SPINACH, ARTICHOKE HEARTS AND PARMESAN CHEESE, SERVED WITH TOASTED SLICED FRENCH BREAD

CALAMARI ~10

FRESH SQUID LIGHTLY BREADED THEN FLASH FRIED AND SERVED WITH SWEET AND SPICY SAUCE

ZUCCHINI FRIES ~8

BATTERED AND DEEP FRIED ZUCCHINI STRAWS SERVED WITH SPICY SOUTHWESTERN RANCH SAUCE

FRIED GREEN TOMATOES ~7

FRIED GREEN TOMATOES COVERED WITH GOAT CHEESE, CARAMELIZED WALNUTS, RED ONIONS SERVED OVER SPRING MIX WITH RANCH SAUCE

BACON WRAPPED BARBECUE SHRIMP ~10

BACON WRAPPED FRESH JUMBO SHRIMP SERVED WITH HOMEMADE BARBECUE SAUCE

SALADS

GARDEN SALAD ~10

SPRING MIX LETTUCE WITH RED ONION, CHERRY TOMATOES, SHREDDED CHEDDAR CHEESE, CROUTONS AND DRESSING

CAESAR SALAD ~10

CHOPPED ROMAINE LETTUCE, PARMESAN CHEESE AND CROUTONS, TOSSED IN HOMEMADE CAESAR DRESSING

BLUE WEDGE SALAD ~10

ICEBERG LETTUCE WEDGE TOPPED WITH CRUMBLIED BACON, CHERRY TOMATOES, GORGONZOLA CHEESE, AND HOMEMADE BLUE CHEESE DRESSING

BLUE STEAK SALAD ~14

GRILLED NEW YORK STRIP OVER SPRING MIX WITH TOMATOES, GORGONZOLA CHEESE, HARD BOILED EGG, ONION STRAWS, AND OUR WORCHTERSHIRE DRESSING

SPINACH SALAD ~8

FRESH SPINACH, FETA CHEESE, DRIED CRANBERRIES, AND PECANS WITH WARM BACON VINAIGRETTE

SOUPS

MANHATTAN CLAM CHOWDER - FRENCH ONION SOUP – CUP ~5 – BOWL ~7

HAND CUT STEAKS

COWBOY CUT RIBEYE ~38

24 OZ BONE –IN RIBEYE SERVED WITH ASPARAGUS SPEARS AND GARLIC MASHED POTATOES

FILET BURGUNDY ~26 OR ~32

7 OZ OR 10 OZ PETITE CUT FILET TOPPED WITH CARAMELIZED ONIONS AND MUSHROOMS IN A BURGUNDY WINE SAUCE SERVED WITH GARLIC MASHED POTATOES AND ASPARAGUS SPEARS

BLUE FILET ~26 OR ~32

7 OZ OR 10 OZ PETITE CUT FILET TOPPED WITH GORGONZOLA CREAM SAUCE AND ONION STRAWS SERVED WITH SPICY GREENS AND SMOKY CHEESE GRITS

16OZ NEW YORK STRIP ~24

HAND CUT NEW YORK STRIP SERVED WITH YOUR CHOICE OF TWO SIDES

FILET MIGNON ~26 OR ~30

7 OZ OR 10 OZ FILET SERVED WITH YOUR CHOICE OF TWO SIDES

RIBEYE ~26

14 OZ HAND CUT RIBEYE SERVED WITH YOUR CHOICE OF TWO SIDES

PRIME RIB ~20 OR ~26

SLOW ROASTED TENDER 10 OZ QUEEN CUT OR 14 OZ KING CUT PRIME RIB SERVED WITH AU JUS AND HORSERADISH CREAM SAUCE AND YOUR CHOICE OF TWO SIDES

SEAFOOD

BOURBON GLAZED SALMON ~18

FRESH SALMON COVERED WITH A HONEY BOURBON GLAZE SERVED WITH ASPARAGUS AND ROASTED RED POTATOES

BLACKENED GROUPEL ~MARKET PRICE

FRESH GROUPEL GRILLED AND BLACKENED WITH CREOLE SAUCE SERVED WITH SMOKY CHEESE GRITS AND PARMESAN GREEN BEANS

PARMESAN CRUSTED RAINBOW TROUT ~18

BREADED AND PAN FRIED TROUT TOPPED WITH ARTICHOKE HEARTS, FRESH BASIL AND LEMON BUTTER SAUCE. SERVED WITH LONG GRAIN WILD RICE AND GREEN BEANS

TROUT ALMONDINE ~18

ALMOND CRUSTED RAINBOW TROUT, PAN FRIED AND TOPPED WITH LEMON BUTTER CREAM SAUCE. SERVED WITH LONG GRAIN WILD RICE AND ASPARAGUS

ENTREES

BLUES CHICKEN ~18

GRILLED CHICKEN BREAST TOPPED WITH SPINACH SAUTEED IN A LEMON BASIL SAUCE, MELTED GOAT CHEESE AND ARTICHOKE HEARTS SERVED WITH TWO SIDES

SPRINGER MOUNTAIN CHICKEN ~18

BREADED CHICKEN TOPPED WITH WILD MUSHROOMS, ARTICHOKE HEARTS AND MARSALA SAUCE SERVED WITH PARMESAN GREEN BEANS AND GARLIC MASHED POTATOES

SHRIMP AND GRITS ~18

JUMBO SHRIMP SAUTEED WITH PEPPERS, ONIONS AND BACON SERVED OVER SMOKY CHEESE GRITS SERVED IN OUR HOMEMADE THREE CHEESE SAUCE

BLUE MAC & CHEESE ~18

MARINATED GRILLED CHICKEN, ASPARAGUS, SWEET PEAS, CHERRY TOMATOES TOPPED WITH CHEDDAR BREAD CRUMBS, TOSSED IN OUR HOMEMADE THREE CHEESE SAUCE

CHICKEN PARMESAN ~18

BREADED CHICKEN BREAST SMOTHERED IN PARMESAN CHEESE, OVER LINGUINI TOSSED IN TOMATO BASIL MARINARA

SANDWICHES

SALMON BLT ~13

7 OZ SALMON WITH BACON, LETTUCE, TOMATO AND CREAMY CHIPOTLE SAUCE AND HAND CUT FRIES

FRENCH DIP ~10

THINLY SLICED PRIME RIB, HORSERADISH SAUCE ON A FRENCH ROLL, SERVED WITH A SIDE OF AU JUS AND HAND CUT FRIES

THE PHILLY ~10

THINLY SLICED PRIME RIB, ONIONS, GREEN AND RED PEPPERS, MUSHROOMS AND PROVOLONE CHEESE SERVED ON A FRENCH ROLL WITH HANDCUT FRIES

BLUE'S FILET BURGER ~8

8 OZ PATTY WITH LETTUCE, TOMATO, AND ONION ON A BRIOCHE BUN

BURGER TOPPINGS

PROVOLONE CHEESE - GOUDA CHEESE - MOZZARELLA CHEESE - FETA CHEESE - JALAPENO STRAWS

FRIED ONION STRAWS - SAUTEED MUSHROOMS - SAUTEED ONIONS

SAUTEED RED AND GREEN PEPPERS ~1

BLUE CHEESE - BACON - FRIED ONION RINGS ~2

SIDES~5

BALSAMIC VEGETABLES - LOADED BAKED POTATO - SMOKY CHEESE GRITS - LONG GRAIN WILD RICE - ONION RINGS

HAND CUT FRIES - GARLIC MASHED POTATOES - SWEET POTATO FRIES - ASPARAGUS - PARMESAN GREEN BEANS

SPICY GREENS - ROASTED RED POTATOES - ZUCCHINI FRIES - MAC & CHEESE - HOUSE SALAD