

Lunch Menu

Starters

Tomato Bisque 8

Tuna Lollipops 15

Seared Rare Ahi, Shimeji Mushrooms with an Asian BBQ Sauce

Roasted Butternut Squash Ravioli 12

Tear Drop Tomatoes, Forrest Mushrooms, Fresh Basil & Balsamic Reduction

Spicy Chicken Wings 12

Zucchini Coleslaw, Bleu Cheese, Celery Sticks

bluEmber Baked Flatbread 12

Margarita

Or

Barbeque Chipotle Chicken

Sandwiches

Served with Signature Fries

Lobster BLT 18

Maine Lobster, Mustard Aioli, Tomatoes, Bacon & Gouda Cheese on Artisan Sourdough Cheese Bread

Classic Ruben Sandwich 14

Corned Beef, Sauerkraut, Swiss Cheese, Thousand Island Dressing on Artisan Rye Bread

bluEmber Burger 16

Half a Pound House made Angus Patty, Caramelized Onions & Pepper Jack Cheese on an Artisan Bun

Achiote Grilled Chicken Quesadilla 14

Poblano Sauce, Monterey & Cheddar Cheese, Accompanied with Guacamole, Sour Cream, & Salsa

Philly Sandwich 14

Roast Beef, Peppers, Onions, & Provolone on Rustic Roll

Salads

Classic Caesar Salad 12

Romaine Lettuce, Shaved Reggiano Cheese, Roasted Red Peppers, Classic Caesar Dressing,

Turkey Cobb Salad 14

Chopped Romaine Lettuce, Tomatoes, Bleu Cheese, Avocado, Eggs, Crispy Bacon in a Creamy Garlic Dressing

Chinese Chicken Salad 14

Shredded Napa Cabbage, Bean Sprouts, Carrots, Scallion, & Crispy Noodles in Ginger Soy Vinaigrette

Hanger Steak Panzenella Salad 15

Herb Toasted Croutons, Mozzarella Cheese, Vine Ripened Tomatoes, Shaved Red Onions, with Herb Balsamic Vinaigrette

Baja Shrimp Salad 16

Black Beans, Corn, Tomatoes, Crispy Tortilla Strips, Avocado, Baja Greens, Jack Cheese, Cilantro Lime Dressing

Entrees

New York Steak & Frits 22

Wok Fired Spicy Sesame Noodles 14

Ginger, Bell Peppers, Snap Peas, Carrots & Sprouts with a Spicy Soy Glaze

Fish and Chips 18

Zucchini Coleslaw, Tartar Sauce, & Red Peppercorn Vinegar

blu Mac & Cheese 16

Forrest Mushrooms, Chicken & Campanile Pasta

Thai Grilled Salmon 16

Sweet Thai Chile Glazed with jasmine Rice & Sautéed Asian Vegetables