

APPETIZERS | SALADS | SOUP

Just the Tips

Filet Tips | Red Wine | Rosemary | Onions | Jalapeños | Artisan Cheese | Pita Chips -20

Ahi Tuna Poke

Sesame Soy Ginger Ponzu | Guacamole | Wontons -20

Seafood Tower

Featuring Chef's Seafood Selection | Served Chilled | Available Friday & Saturday, Selection Subject to Supply, Limited Quantities
Half Tower Option Available
-Market Price

Spinach Salad

Baby Spinach | Blueberries | Strawberries | Goat Cheese | Eggs | Applewood Bacon | Red Onions | Heirloom Tomatoes | Spiced Pecans | Sherry-Truffle Vinaigrette -17

Chef's Soup Selection

Cup of Signature House Soup -9

The Goat

Panko Herb Goat Cheese | Strawberry Preserves | Spiced Pecans | Fried Basil | Pita Chips -15

Diablo

Deviled Eggs | Peppadew | Candied Bacon -15

Crab Tostones

Backfin Crab | Sherry | Fried Plantains | Yellow Leeks | -22

850 Salad

Arcadian Lettuce | Heirloom Tomatoes | Queen Olives | Swiss Cheese | Grana Padano | Ham -17

Caesar Salad

Romaine | Grana Padano | Fried Capers | Garlic & Sage Croutons | Classic Caesar Dressing -12

ENTREES

Blu Halo Chop

Double Bone-In Pork Chop | Blueberry Chutney
Goat Cheese | Smashed Potatoes -38

Sesame Seared Tuna

Wakame | Soy Aioli | Wasabi Aioli -29

Chilean Sea Bass

Spinach | Cilantro Chimichurri | Peppadew Crema -45

Blackened Grouper

Quinoa | Onion | Asparagus | Sun Dried Tomatoes | Candied Jalapenos | Avocado Crema -38

Citrus Salmon

Cauliflower | Artichokes | Baby Heirloom Tomatoes | Satsuma Buerre Blanc | Almonds -34

Smoked Chicken

Thigh Cutlets | Collards | Cornbread Fritters | Barbecue Hollandaise -30

Filet

Certified Angus Beef
8oz Filet of Beef Tenderloin
Smashed Potatoes
-61

Top Sirloin

10oz of Top Sirloin | Chipotle Chimichurri |
Smashed Potatoes
-38

Ribeye

Prime Certified Angus Beef
14oz Boneless Ribeye
Smashed Potatoes
-64

Toppings

Oscar -20 | Jumbo Shrimp -10 | Bearnaise -3 | Roasted Garlic -3 | Smoked Blue Cheese -4

TO SHARE

Broccoli

Lemon | Parmesan | Garlic -10

Creole Shrimp Mac

Cavatappi | Onion | Bell Peppers | Celery | Tomato Cheese Sauce
-18

Smashed Potatoes

Smashed Reds | Roasted Garlic | Parmesan -8

Mushroom Blend

Garlic | Butter | Rosemary -10

Tajin Potato Wedges

Chili | Lime -6

Our food is made to order. Please take this time to enjoy your company.

20% gratuity added for reservations/parties of 6 guests or more.

*There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.

Menu Crafted By: Chef Mikey Powell