

APPETIZERS

DIVER SCALLOP & CRAB AGUACHILE 16

avocado, radish, cilantro, cucumber

BEEF CARPACCIO 17

aji panca emulsion, quail egg yolk, crispy garlic, chives, fleur de sel

STEAMED CLAMS 16

dashi broth, sweet onions, applewood smoked bacon, sugar snap peas

LOBSTER SUMMER ROLLS 23

daikon root, glass noodle, Thai peanut vinaigrette

WASABI PEA CRUSTED YELLOW TAIL SASHIMI 16

goose berry sweet and sour, miso emulsion, pickled vegetable, sweet soy

SALADS

FOUNDATION ROOM 8

mixed greens, seasonal garden vegetables, red wine vinaigrette

CAESAR 9

baby romaine, parmesan tuile, crostini

GREEN PAPAYA 13

grilled shrimp, glass noodles, fresh herbs, crispy shallots

ENTRÉES

GRILLED KING SALMON 31

poached baby fennel, Morel mushroom, sugar snap pea, roasted fingerling potatoes, champagne vinaigrette

CARIBBEAN SEARED FLAT IRON STEAK 29

celery root purée, kale, Meyer lemon confit

GRILLED COLD WATER LOBSTER TAILS 37

wilted escarole, carrot beurre blanc

CITRUS YOGURT MARINATED BLACK COD 28

pan seared black cod, citrus yogurt marinade, warm island escabeche, truffle brown butter, wilted arugula

GRILLED RACK OF LAMB 36

smoked eggplant purée, cumin roasted carrots, za'tar vinaigrette

PAN ROASTED CHICKEN 26

golden squash fritters, French horn mushroom, ham hock jus

SWEET CHILI RUBBED PORK TENDERLOIN 27

hot mustard vinaigrette, sweet soy, oyster mushroom compote, pea sprouts, popcorn shoots

SHRIMP THAI CURRY 34 🎵

eggplant, cilantro, mint, toasted peanuts, served with jasmine rice

DIVER SCALLOPS 34 🎵

pho broth, rice noodles, bean sprouts, Thai basil, cilantro, shaved carrots

CENTER CUT FILET 46

8 ounce Angus, rich potato fondant, truffle butter and herb asparagus

NEW YORK STRIP FRITES 45

14 ounce Angus, shoestring potatoes, whiskey poached shallots, herb truffle butter

Vegetarian options available. Please ask your server for options.

🎵 House of Blues is proud to donate \$1.00 from the sale of these menu items to the House of Blues Music Forward Foundation, a nonprofit organization dedicated to supporting music education and creating opportunities for youth through music. Learn more at www.hobmusicforward.org.

Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry or shellfish reduces the risk of food borne illness. Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.