

# APPETIZERS

SEARED SCALLOP 16

corn hash, bacon jam, micro celery

BEEF CARPACCIO 15

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

TAIWANESE BEEF ROLL 13 🎵

green onion, cucumber, cilantro

# SALADS

FOUNDATION ROOM 8

mixed greens, seasonal garden vegetables, red wine vinaigrette

CAESAR 9

baby romaine, parmesan tuile, crostini

PICKLED PEAR 11

frisée, fennel, blue cheese, candied walnuts

# ENTRÉES

PORCHETTA 30

butternut squash risotto, spinach, pan jus

LANGOUSTINE PASTA 24

house made linguini, langoustines, oyster mushrooms, grape tomatoes, fresh spinach, white wine cream

PAN ROASTED CHICKEN 26

butternut squash fritters, forest mushroom, ham hock jus

CURRIED CAULIFLOWER 21

sweet potato, quinoa, avocado, almonds

GROUPEr 35

seared, mushroom risotto, snap peas, mushroom broth

SHRIMP THAI CURRY 34 🎵

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

VEAL OSSO BUCCO 36

fava bean ragout, glazed carrots, demi-glace

HERB CRUSTED BISON 33

farro and mushrooms, Brussels sprouts, beet chips

CENTER CUT FILET 46

8 ounce Angus, sautéed Brussels sprouts, garlic-truffle mashed potatoes

NEW YORK STRIP 45

14 ounce Angus, sautéed Brussels sprouts, garlic-truffle mashed potatoes

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](http://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.