

APPETIZERS

DIVER SCALLOP & CRAB AGUACHILE 16

avocado, radish, cilantro, cucumber

BBQ BISON BRISKET 17

hock pea ragout, pickled watermelon radish

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

SALADS

WATERMELON PANZANELLA 12

watermelon and baby frisée tossed with ricotta cheese, toasted pistachios, Sherry vinaigrette and jalapeño asiago cornbread croutons

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

KING SALMON 31

poached baby fennel, morel mushrooms, sugar snap peas, roasted fingerling potatoes, Champagne vinaigrette

CORNMEAL CRUSTED HALIBUT 36

grilled corn succotash, truffle emulsion

RACK OF LAMB 34

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

GRILLED PORK DUO 35

vegetable medley, spring onion purée, agrodolce

PAN ROASTED CHICKEN 26

golden squash fritters, French horn mushrooms, ham hock jus

SEARED CAULIFLOWER STEAK 23

chick pea-eggplant ragoût, sweet potato curry

SHRIMP THAI CURRY 34 🎵

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

GRILLED COLD WATER LOBSTER TAILS 37

wilted escarole, carrot beurre blanc

DIVER SCALLOPS 34 🎵

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

CENTER CUT FILET 46

8 ounce Angus, brown butter parsnip purée and smoked-mushroom and porter ragoût

NEW YORK STRIP 45

14 ounce Angus, chili and parmesan dusted steak fries, blistered Brussels sprouts, pancetta and apple, true bordelaise

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.