

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

FOIE-WAFFLE 23

pan seared foie gras, apple-cranberry waffle, whiskey sour reduction, pear confit, tart kumquats

NEW ENGLAND CLAM CHOWDER 12

little neck clams, light chowder broth, tri colored baby carrots, pearl creamer potatoes, braised cipollini onions, micro celery

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

GRILLED ENDIVE 11

beer braised candied pecans, caramelized apple, aged brie, Israeli couscous, cranberry vinaigrette

ENTRÉES


PORCINI STUFFED TEXAS QUAIL 24

porcini stuffed quail pan seared, yukon gold potato purée, warm calabaza salad, pink peppercorn emulsion, pea sprouts

THREE PIGS 27

beer braised pork belly, smoked ham hock, tenderloin, parsnip purée, pan roasted cauliflower, crispy cracklin', BBQ jus

PAN SEARED CHILEAN SEA BASS 35

warm quinoa, pear confit, red pepper puree, citrus brown butter, pan flashed mustard greens 

PAN ROASTED CHICKEN 26

butternut squash fritters, forest mushroom, ham hock jus

SHRIMP THAI CURRY 34

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

PAN ROASTED LOBSTER TAILS 37

caramelized apple-fennel risotto, black truffle vinaigrette

BRAISED SHORT RIB 28

sweet potato purée, pickled Granny Smith apple

CENTER CUT FILET 46

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

NEW YORK STRIP 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.