

## APPETIZERS

### BEEF CARPACCIO 17

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

### CHICKEN FRIED GULF OYSTERS 13

crispy oysters, tasso reduction, fresh horseradish cream, sweet pickle biscuits

### FOUNDATION FRIED GREEN TOMATOES 13

jumbo lump crab, pickled red onion vinaigrette, Creole basil aioli, celery sprouts

### MARINATED AHI 19

sweet crab wontons, seaweed aioli, pickled ginger

## SALADS

### CAESAR 9

baby romaine, parmesan tuile, crostini

### GREEN PAPAYA 13

grilled shrimp, glass noodles, fresh herbs, crispy shallots

### WILD ARUGULA SALAD 11

Brussels sprouts, apple vinaigrette, praline bacon, smoked blue cheese

## ENTRÉES

### MARKET FISH 34

butternut squash risotto, wild mushroom vinaigrette, crispy prosciutto, lemon butter

### COFFEE – FIG BRAISED BEEF CHEEKS 32

cauliflower gratin, red wine reduction, Turkish fig salad

### VEAL OSSO BUCCO 34

potato gnocchi, veal reduction, gremolata

### PAN ROASTED LOBSTER TAILS 37

caramelized apple-fennel risotto, black truffle vinaigrette

### SHRIMP THAI CURRY 34

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

### PAN ROASTED MARGRET DUCK BREAST 34

sweet potato grits, praline demi-glace, pickled grapes

### CENTER CUT FILET 46

8 ounce Angus, brown butter mashed potato, charred Brussels sprouts, demi-glace

### NEW YORK STRIP 45

14 ounce Angus, roasted fingerling potatoes, creamed Swiss chard, demi-glace

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.