

APPETIZERS

*SHELLFISH TOWER 90

Serves 2

lobster tail, king crab leg, 4 jumbo shrimp, 4 oysters, 4 snow crab claws
remoulade, yuzu mignonette, horseradish cocktail sauce

*FRESH OYSTERS BY THE ½ DOZEN 20

yuzu mignonette, tabasco, horseradish cocktail sauce

*FOIE GRAS 22

pear butter, poached pear, dried cranberry, brioche

*CRAB CAKE 18 🎵

sweet jumbo lump crab, apple-fennel slaw, apple-mustard vinaigrette

*BEEF CARPACCIO 17

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

SALADS

*BUFFALO MOZZARELLA SALAD 16

arugula, figs, aged balsamic, basil, Serrano ham

FOUNDATION ROOM 10

mixed greens, seasonal garden vegetables, red wine vinaigrette

*CAESAR 10

baby romaine, parmesan tuile, crostini

*GREEN PAPAYA 16

grilled shrimp, glass noodles, fresh herbs, crispy shallots

*WEDGE 12

baby iceberg, blue cheese vinaigrette, grape tomato, Duroc bacon

ENTRÉES

*DIVER SCALLOPS 40 🎵

parsnip puree, maple beurre monte, rainbow carrots

*PAN ROASTED LOBSTER TAILS 52

caramelized apple-fennel risotto, black truffle vinaigrette

*GROUPE 38

pan seared, Yukon gold-andouille hash, roasted red pepper, caramelized onion, citrus butter sauce

*LAMB SHANK TAGINE 34

tender braised lamb, cous cous, apricot, zucchini, toasted pine nuts, braising jus

*PAN SEARED DUCK BREAST 36

pomme puree, asparagus, apricot glaze

*SHRIMP THAI CURRY 46 🎵

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

*PAN ROASTED CHICKEN 28

butternut squash fritters, forest mushroom, ham hock jus

*CENTER CUT FILET 52

8 ounce Angus, béarnaise, Himalayan salt

*WAGYU STRIP 62

12 ounce, fleur de sel

*NEW YORK STRIP 50

14 ounce Angus, fried leeks, Hawaiian black salt, shallot butter

*DRY AGED BONE-IN RIB EYE 60

16 ounce Angus, horseradish, veal demi-glace

SIDES

TRUFFLE MAC & CHEESE 18

SAUTÉED SPINACH 12

ROASTED ASPARAGUS 14

POMME PURÉE 12

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.