

APPETIZERS

DIVER SCALLOP & CRAB AGUACHILE 17

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

MUSHROOM RISOTTO 13

crispy Shitake, parmesan tuile

FOIE GRAS 22

toasted brioche, pickled apples, cherry balsamic

JUMBO LUMP CRAB CAKES 18

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

SALADS

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

ENTRÉES

LAMB SHANK TAGINE 32

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

SEARED GROUPER 38

mushroom risotto, snap peas, mushroom broth

FIVE SPICE DUCK BREAST 32

baby carrot, cipollini onion, Hon Shimeji mushroom, cherry port

SHRIMP THAI CURRY 46 🎵

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

BRAISED SHORT RIB 30

sweet potato purée, pickled Granny Smith apple

HERB-RUBBED HALF CHICKEN 28

roasted fingerling potatoes, rapini, pan jus

DIVER SCALLOPS 36 🎵

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

‘TOMAHAWK’ LONG BONE RIB EYE 85

24 ounces, Tuscan potatoes, roasted garlic

CENTER CUT FILET 50

8 ounce Angus, pommes purée, herb grilled asparagus, béarnaise sauce

NEW YORK STRIP 48

14 ounce Angus, truffle pommes frites, shallot compound butter, crispy shitake

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.