

## 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

### SEAFOOD TOWER MP

1/2 lobster tail, king crab claw, jumbo prawns, oysters, cocktail sauce, remoulade, yuzu mignonette

### YELLOW TOMATO GAZPACHO 11

lime crème fraîche, brioche crouton

### 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

### WEDGE 12

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

### MOZZARELLA & PROSCIUTTO 16

petite basil, arugula, balsamic vinegar, extra virgin olive oil

### CAESAR 10

baby romaine, parmesan tuile, crostini

### GREEN PAPAYA 16

grilled shrimp, glass noodles, fresh herbs, crispy shallots

## ENTRÉES

### KING SALMON 38

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

### ALASKAN HALIBUT 45

pan seared, pattypan squash, Israeli couscous, lemon vinaigrette

### PAN ROASTED CHICKEN 28

golden squash fritters, French horn mushrooms, ham hock jus

### RACK OF LAMB 40

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

### SHRIMP THAI CURRY 46 🎵

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

### GRILLED COLD WATER LOBSTER TAILS 52

wilted escarole, carrot beurre blanc

### DIVER SCALLOPS 36 🎵

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

### CENTER CUT FILET 50

8 ounce Angus, baby carrots, cioppolini, Gorgonzola cream

### DRY AGED BONELESS RIB EYE 60

16 ounce, chanterelle sauce, caramelized onions

### NEW YORK STRIP 48

14 ounce Angus, crispy onion strings, shallot compound 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](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.