



Bleu Provence

SOUPS

Provençal Fish Soup

Smoothly blended and served with Rouille, Croutons and Gruyere Cheese on the side 13.99

Porcini Mushroom and Chestnut Velouté *

Garnished with White Truffle Oil 15.99

SALADS

Mesclun Mixed Greens *

Watermelon, Cherry Tomatoes, Shallots, Pomegranate Seeds and a Sherry Tarragon Vinaigrette 12.99

Beet Salad *

Apples, Cherry Tomatoes, Basil, Goat Cheese Mousse, Pesto and Roasted Walnuts 15.99

Burrata and Citrus Salad *

Cherry Tomatoes, Pistachio and Arugula Pistou 17.99

Arugula and Smoked Salmon Salad *

Fennel, Apple, Parmesan and a Lemon and Olive Oil Vinaigrette 14.99

APPETIZERS

Seared Foie Gras

Cinnamon Red Wine Gastrique, Ginger Bread and Papaya Jam 28.99

Escargot *

(6) Cooked in White Burgundy, Garlic and Parsley Butter 18.99

Bay Scallops *

(4) Grilled "À la Plancha" with Chablis Beurre Blanc 19.99

Pan-Grilled Mussels *

Lemon, Garlic and Parsley 19.99

Homemade Smoked Salmon *

Citrus Segments, Shaved Fennel, Pickled Onions 17.99

Tuna Tartare

Avocado Guacamole, Ginger Soy and Lime Syrup, served with Toast Points 21.99

Flash-Fried Octopus *

Red Pepper and Almond Romesco Sauce, served with Chick Peas, Popcorn and Pomegranate Seeds 20.99

Cheese Plate

Brie Stuffed with Truffle, Fourme d'Ambert, Goat Cheese, Figs and Nuts, Baguette 20.99

Terrine de Campagne (Country Pâté)

Foie Gras, Apricot, Raisin Chutney, Baguette 19.99

Lysielle's Lorraine

Quiche with Bacon and Gruyere Cheese 19.99

POISSONS ET CRUSTACÉS

Fish and Shellfish

Halibut *

Truffle Mushroom Risotto with Truffle Cream Sauce 39.99

Loup de Mer *

Mediterranean Sea Bass grilled skin-on à la Plancha, served with Lemon Caper Sauce and Parmesan Gratinated Fennel 39.99

Moules-Frites *

Pan-Grilled Mussels with Lemon, served with French Fries. Choice of Garlic Parsley Sauce or Roquefort Sauce 38.99

VIANDES MIJOTÉES

Slow-Cooked

Wagyu Short Ribs Bourguignon

Braised in a Red Wine Reduction, served with Baby Carrots, Sautéed Mushrooms and Potato Purée 50.99

Duck Leg Confit *

Orange and Grand Marnier Demi-Glace, served with Butternut Squash Purée and Steamed Asparagus 44.99

Veal Blanquette

Veal Shoulder in a Lemon Cream Sauce with English Peas, Mushrooms, Carrots and Fingerling Potatoes 38.99

Lamb Shank *

Slow-Roasted with Thyme and Honey, served with Lamb au Jus, Olives and Potato Purée 44.99

VIANDES GRILLÉES ET SAUTÉES

Sautéed and Grilled Meat

7oz Wagyu Filet Mignon *

Served with Potatoes au Gratin, Steamed Broccolini and Périgourdine Sauce 54.99
Top with Seared Foie Gras 16

12oz Creekstone Ribeye Steak *

Served with French Fries and Choice of Béarnaise, Creamy Black Peppercorn or Roquefort Sauce 65.99
Top with Seared Foie Gras 16

Steak Tartare *

Filet Mignon prepared with Capers, Shallots, Cornichons, Parsley and our Signature Dijon Mustard Sauce, served with French Fries (GF) and Toast Points (Not GF) 37.99

VÉGÉTARIEN

Vegetarian and Vegan

Organic Spelt Risotto with Ratatouille

28.99

SIDES

Truffle Fries * 10

Parmesan Pomme Frites * 8

Asparagus (Steamed or Grilled) * 8

Broccolini * 8

Broccolini Roquefort * 10

Sautéed Mushrooms * 8

Sautéed Onions * 8

Ratatouille * 10

Truffle Mushroom Risotto * 10

* Gluten Free | Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illnesses.
Split Charges: \$5 per Appetizer, \$10 per Entrée | Corkage Fee: \$35/bottle, \$60/bottle over 2 bottles.
We will gladly waive one corkage for every bottle purchased from our wine list.

DESSERT

Warm Chocolate Cake

Lava Cake served with Hazelnut Crème Anglaise 13.50
Pair with Rare Wine Co. Madeira Charleston Sp. Rsv. Sercial 18
Pair with Aberlour A'Bunadh Cask Strength 38

Vanilla Bourbon Crème Brûlée *

13.50
Pair with Roumieu-Lacoste Sauternes 2019 16
Pair with Meukow Vanilla Cognac 13

Apple Tart Tatin

Served with Vanilla Ice Cream 15.50
Pair with Quinta do Noval 10 Year Tawny Port 16
Pair with Pere Magloire Calvados VSOP 14

Profiteroles

Served with Vanilla Ice Cream and Shaved Almonds 13.50
Pair with Domaine Durban Muscat De Beaumes-De-Venise 2017 13
Pair with Larrasingle Armagnac V.S.O.P 12

Chocolate Mousse

Crumbled Chocolate and Coffee Caramel 13.50
Pair with D'Oliveira Boal 2000 16 for 1 Oz. 30 for 2 Oz.
Pair with Cognac d'Ussé V.S.O.P. 20

Strawberry Sablé Breton Tart

Lemon Custard and Basil 14.50
Pair with Domaine Durban Muscat Beaumes-de-Venise 2017 13
Pair with St George Eau-de-Vie Poire Williams 11

Baba au Rhum

Vanilla Chantilly Mascarpone, Orange Confit and
Shaved Almonds 14.50
Pair with Meyers Dark Rum 13
Pair with Rare Wine Co. Madeira Charleston Sp. Rsv. Sercial 18

Cheese Plate

Brie Stuffed with Truffle, Fourme d'Ambert, Goat Cheese,
Figs and Nuts, Baguette 20.99
Pair with Niepoort 20 Year Tawny Port 26
Pair with Talisker Single Malt 10 Year 21

SPECIALTY COFFEE & COCKTAILS

Espresso Martini

Van Gogh Espresso, Van Gogh Vanilla, Fresh Espresso, Nola
St George Coffee Liqueur 18

Peanut Butter Alexander

Skrewball Peanut Butter Whiskey, Godiva Milk Chocolate
Liquor, Cream 15

Irish Coffee

Irish Whiskey, topped with Whipped Cream and Green
Crème de Menthe 12

Italian Coffee

Amaretto Luxardo, topped with Whipped Cream and
Shaved Almonds 12

Bleu Café

Cognac, Cointreau, topped with Whipped Cream, garnished
with Orange and Cinnamon 12

MADEIRA

D'Oliveira Tinta Negra 1995 15 per Oz

D'Oliveira Sercial 1989 15 per Oz

Rare Wine Co. Historic Series New York
Malmsey Special Reserve 18

Rare Wine Co. Historic Series Charleston
Sercial Special Reserve 18

EARLY DINING SPECIAL Sunday-Thursday (5-6pm) \$50.99 Three-Course Menu

Reservations no later than 5:45pm.
Entire order must be placed before 6pm.
Except Major Holidays. No Other Discounts Apply.
No Substitutions.

CHOICE OF APPETIZER

Provençal Fish Soup

Smoothly blended and served with Rouille, Croutons and
Gruyere Cheese on the side

Beet Salad *

Apples, Cherry Tomatoes, Basil, Goat Cheese Mousse,
Pesto and Roasted Walnuts

Arrugla and Smoked Salmon Salad *

Fennel, Apple, Parmesan and a Lemon and Olive Oil
Vinaigrette

CHOICE OF ENTRÉE

Loup de Mer *

Mediterranean Sea Bass grilled skin-on à la Plancha,
served with Lemon Caper Sauce and Parmesan
Gratinated Fennel

Veal Blanquette

Slowly Cooked Veal Shoulder in a Lemon Cream Sauce
with English Peas and Fingerling Potatoes

Truffle Stuffed Chicken Breast *

Served with a Creamy Truffle Sauce, Potato Purée and
Carrots

CHOICE OF DESSERT

Strawberry Sablé Breton Tart

Lemon Custard and Basil

Chocolate Mousse

Crumbled Chocolate and Coffee Caramel

