



Bleu Provence

SOUPS

Porcini Mushroom and Chestnut Velouté *

Finished with Truffle Oil 12.99

Provençal Fish Soup

Smoothly blended and served with Rouille, Croutons, and Gruyere Cheese on the side 9.99

SALADS

Mesclun Mixed Greens *

Watermelon, Cherry Tomatoes, Shallots, Fresh Herbs and a Sherry Tarragon Vinaigrette 10.99

Burrata and Watermelon Gaspacho *

Heirloom Cherry Tomato, Cucumber and Micro Basil 16.99

Strawberry, Avocado, Manchego Cheese Salad *

Lemon and Extra Virgin Oil Dressing, Pistachios 16.99

Crottin de Chavignol Samossa

French Goat Cheese, Red Endives and Walnuts 14.99

APPETIZERS

Seared Foie Gras

with Fresh Raspberries and a Blueberry Gastrique, served with Toast Points 25.99

Pan-Grilled Mussels *

Lemon, Garlic and Parsley 18.99

Burgundy Escargot *

(6) Cooked in Garlic and Parsley Butter 15.99

Sautéed Frog Legs

Garlic and Parsley Jus, Garlic Purée 16.99

Homemade Smoked Salmon *

Marinated with Citrus Vinaigrette, served with a Strawberries and Arugula Salad 15.99

Tuna Tartare

Avocado Guacamole, Ginger and Lime Syrup, served with Toast 19.99

Cheese Plate

Brie Stuffed with Truffle, Fourme d'Ambert, Mini Baguette, Figs and Nuts 19.99

Pâté de Campagne en Terrine

Home-Made Cold Country Pâté with Cornichons, Pickled Vegetables and a Mini-Baguette 15.99

Lysielle's Lorraine

Quiche with Bacon and Gruyere Cheese 15.99



POISSONS ET CRUSTACÉS

Fish and Shellfish

Black Grouper

Cauliflower Purée and Sauce Vierge 38.99

Halibut *

Truffle Mushrooms Rissoto with Truffle Cream sauce 38.99

Loup de Mer *

Loup de Mer grilled skin-on à la Plancha, served with Parmesan Gratinated Fennel and a Lemon Caper Sauce 39.99

Moules-Frites *

Pan-Grilled Mussels with Lemon, served with French Fries. Choice of Garlic Parsley Sauce or Roquefort Sauce 37.99

VIANDES MIJOTÉES

Slow-Cooked

Wagyu Short Ribs Bourguignon

Braised in a Red Wine Reduction, served with Mashed Potatoes, Baby Carrots and Sautéed Mushrooms with Garlic and Parsley 48.99

Duck Leg Confit *

Orange and Grand Marnier Demi-Glace, served with Mango Fries and Sweet Potato Gratin 36.99

Veal Blanquette and Sweetbreads

Slowly Cooked Veal Shoulder in a Lemon Cream Sauce with Asparagus, English Peas, and Fingerling Potatoes 36.99

VIANDES GRILLÉES ET SAUTÉES

Sautéed and Grilled Meat

7oz Wagyu Filet Mignon *

Served with Potatoes Gratin, Caramelized Onion and Périgourdine Sauce 53.99
Top with Seared Foie Gras 12

12oz Creekstone Steak New York Strip *

Served with French Fries and your choice of Béarnaise, Peppercorn, or Roquefort Sauce 60.99
Top with Seared Foie Gras 12

Steak Tartare *

Filet Mignon mixed with Capers, Cornichons, Shallots, Chives, Dijon Mustard, Served with French Fries 37.99

SIDES

Truffle Fries * 9

Parmesan Pomme Frites * 7

Sautéed Mushrooms * 7

Steamed Broccoli * 6

Broccoli Roquefort * 7

Sautéed Spinach * 7

Sautéed Onions * 6

* 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: \$30/bottle, \$60/bottle over 2 bottles.
We will gladly waive one corkage for every bottle purchased from our wine list.

DESSERT

Apple Tarte Tatin

Served with Vanilla Ice Cream 12.50
Pair with Quinta do Noval 10 Year Tawny Port 16
Pair with Christian Drouin Calvados 16

Warm Chocolate Cake

Lava Cake served with Hazelnut Crème Anglaise 12.50
Pair with Rare Wine Co. Madeira Charleston Sp. Rsv. Sercial 18
Pair with Aberlour A'Bunadh Cask Strength 38

Vanilla Bourbon Crème Brûlée *

12.50
Pair with Castelnau de Suduiraut Sauternes 2016 16
Pair with Meukow Vanilla Cognac 13

Warm Pear Frangipane Tart

Served with Lavender Ice Cream 12.50
Pair with St George Spiced Pear Liquor 11
Pair with Château de Montifaud Pineau des Charentes Blanc N.V. 10

Melody of Ice Cream and Sorbets *

3 Scoops (of your choice)
Ice Cream: Vanilla, Chocolate, Coffee, Lavender
Sorbets: Strawberry, Raspberry, Mandarin 12.50
Pair with St George Eau-de-Vie Poire Williams 11
Pair with Domaine Durban Muscat Beaumes-de-Venise 2017 13

Crêpe Suzette au Grand Marnier

Served with Mandarin Sorbet 12.50
Pair with Domaine Durban Muscat De Beaumes-De-Venise 2017 13
Pair with Larrasingle Armagnac V.S.O.P 12

Profiteroles

Vanilla Ice Cream, Chocolate Sauce, Shaved Almonds 12.50
Pair with 1994 Malvasia Madeira 15 for 1 Oz. 30 for 2 Oz.
Pair with Cognac d'Ussé V.S.O.P. 20

Cheese Plate

Brie Stuffed with Truffle, Fourme d'Ambert, Mini Baguette, Figs and Nuts 19.99
Pair with Quinta Do Noval 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 Liqueur, 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 Noir, topped with Whipped Cream, garnished with Orange and Cinnamon 12



MADEIRA

D'Oliveira Malvasia 1994 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 Tuesday-Saturday (5-6pm) \$49.99 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, served with Gruyère, Rouille and Croutons

Mesclun Mixed Green Salad *

Watermelon, Cherry Tomatoes, Shallots, Fresh Herbs and a Sherry Tarragon Vinaigrette

Orange and Fennel Salad *

Pear and Fennel Velouté, Raisin and Pine Nuts

Homemade Smoked Salmon *

Marinated with Citrus Vinaigrette, Served with Strawberries and Arugula

Lysielle's Lorraine

Quiche with Bacon and Gruyere Cheese

CHOICE OF ENTRÉE

Florida Swordfish

Topped with Tomatoes and Black Olives. Served over Potato Gnocchi in a Pesto Cream Sauce

Veal Blanquette

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

Moules-Frites *

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

CHOICE OF DESSERT