Breakfast

Starters

Seasonal Fruit 14
and fresh berries

Greek Yogurt 12
with granola and fresh berries

Oatmeal 10
with rum raisins, blueberries, Bananas and cinnamon

Selection of Cereals 12
with fresh berries or bananas

Ruby Grapefruit 7
garnished with Fresh Berries

SPECIALTIES

Served with Toast, fruit preserves and a choice of Home Fries or Grits

Three Egg Omelet 17*
with Your Choice of **Three** Fillings: Ham, Bacon, Cheddar, Gruyere, Goat Cheese, Peppers, Mushrooms, Tomatoes, Spinach

Two Eggs Any Style 17*
tomato provencal And A Choice of Bacon or Sausage

Eggs Benedict 16*
poached eggs, cheddar biscuit, spinach, Country ham, hollandaise

GRIDDLE

Allow extra Time To Prepare

Brioche French Toast 15
Bananas foster and chopped pecans

Buttermilk Blueberry Pancakes 15
Vermont Maple Syrup

SIDES
5

White, Wheat Toast w/Fruit Preserves

Pork Sausage

Apple Wood Smoked Bacon

Country Ham

Bagel & Cream Cheese

Beverage

Fresh Orange or Grapefruit Juice 5

Freshly Brewed Coffee 4

Espresso, Cappuccino,

Latte 5

Steep Teas 4

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborned illness.

*These Items May Be Served Using Raw or Undercooked Ingredients.

A Few Words About Our Steaks...
All of our beef is Certified Angus, the finest available.
We naturally age our beef for maximum tenderness and flavor before broiling at 1700 degrees and finish with herb butter.

Half Panini &
Choose from
Small Chopped Vegetable Salad
Small Caesar Salad
or Soup
14

Salads & Appetizers

Butternut Squash Soup / Sage Croutons / Sour Cream / 6
Chicken **Barley** Soup / 6
Jumbo **Shrimp** Cocktail / 18
Tuna Tartare / Avocado / Soy-Lime Dressing / 18 *
Lobster Salad "Cobb" Style / 27 *
5 Spice **Asian** Chicken Salad / wontons / Peanut / 14
Steak Wedge Salad / Tomato / Smoked Bacon / Gorgonzola / 26
Caesar Salad / Rustic Croutons / Half 8 / Full 13 *
Chopped **Vegetable** Salad / Half 8 / Full 13
add Chicken 5 Add Steak 15 * Add Shrimp 16

BLT Specialties

Ricotta Gnudi / Smoked Heirloom Tomatoes / 10
Everything **Baked Potato** / 11
Shrimp / Stone Grits / Preserved Lemon / 16
Spiced **Beef** Tenderloin Skewers / Chimichurri 14 *

Steak Temps

Blue
Very Red, Cold center
Rare
Red, Cool Center
Medium Rare
Red, Warm Center
Medium
Pink, Hot Center
Medium Well
Dull Pink Center
Well Done
Dull Gray

Burgers

Served with Fries (Skinny / Waffle / Sweet Potato)

Certified Angus **Beef** Hamburger / 12 *
BLT Burger / Bacon / Lettuce / tomato / Cheese / BLT Sauce / 13 *
Moody **Blue** Burger / Caramelized Onions / Mushrooms / 13 *
Turkey Burger / Cilantro & Mint Yogurt / 11
Swordfish / Avocado / Onion / Cilantro / Tartar Sauce / 14

Grilled Panini Sandwiches

Served with Fries (Skinny / Waffle / Sweet Potato)

Prime **Steak** / Mushroom Duxelles / Fontina / Au Jus / 18 *
Organic **Chicken** / Heirloom Tomatoes / Mozzarella / Pesto / 14

Main Courses

Mediterranean **Sea Bass** / Grenobloise Style / 28
Hanger Steak 10oz / Frites / 29 *
Confit Lemon-Rosemary **Chicken** / 26

Sides / 11

Grilled **Asparagus**
Onion Rings
Creamed **Spinach** w/ Nutmeg
Poached **Green Beans**
Jalapeño **Mashed** Potatoes

Desserts / 11

Crêpe Soufflé / **Passion Fruit** Sauce
Peanut Butter Chocolate Mousse / Banana Ice Cream
Cheesecake / Strawberry & Basil Sorbet
Sticky **Toffee** Pudding Cake / Vanilla Bean Ice Cream
Sliced **Fruit & Berries**
Ice Cream & Sorbet / 7

Chef de Cuisine **Matt Slezak**

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All of our beef is Certified Angus, the finest available.
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Salads & Appetizers

Caesar Salad / 12 *
East & West Coast **Oysters** 1/2 doz 17 / Doz 34 *
Jumbo **Shrimp** Cocktail / 18
Hamachi / Avocado / Honey-Orange / 18 *
Crabcake / Cornichon Tartar Sauce / Fennel / Radish Salad / 19
Lobster Salad "Cobb" Style / 27 *
Tuna Tartare / Avocado / Soy-Lime Dressing / 17 *
Beefsteak **Tomato** Salad / Grilled Onion Vinaigrette / Stilton / 12
Roasted **Beets** / Endive / Walnuts / Goat Cheese / 12
Wedge Salad / Tomato / Smoked Bacon / Gorgonzola / 13
Chopped **Vegetable** Salad / 14
Grilled Double Cut **Bacon** / 11

***Seafood Platter**
2 oysters, 2 clams, 2 shrimp, Ceviche
1/2 (1lb) Lobster
35

Meat & Poultry

Hanger Steak 10oz / 29 *
Filet 8oz / 42 12oz / 50 *
Rib Eye 14oz / 46 (bone in) 22oz / 54 *
New York **Strip** 14oz / 48 *
Braised **Short Ribs** / 36 *
American **Wagyu Skirt** 10oz / 49 *
Certified Angus **Hamburger** / Fries / 16 *
Confit Lemon-Rosemary **Chicken** / 29
Rack of **Lamb** (2 double cut) / 45 *
Porterhouse (for two) 36oz / 87 *

Sauces
Steak
3 Mustards
Béarnaise
Red Wine
Roquefort
Peppercorn
Horseradish
Chimichurri
BBQ

Steak Temps
Blue
Very Red, Cold center
Rare
Red, Cool Center
Medium Rare
Red, Warm Center
Medium
Pink, Hot Center
Medium Well
Dull Pink Center
Well Done
Dull Gray

Fish & Shellfish

Sautéed **Dover Sole** / Soy Caper Brown Butter / 56
Mediterranean **Sea Bass** / Grenobloise Style / 34
Spiced Grilled **Swordfish** / Olive Oil / Lemon / 36
Faroe Island **Salmon** / Grains Salad / Tamarind Vinaigrette / 35
BBQ **Tuna** / Citrus Salad / 42 *

Sides / 11

Cherry **Tomatoes** Provençal
Grilled **Asparagus**
Onion Rings
BBQ **Corn** / Bacon / Chives
Creamed **Spinach** w/ Nutmeg
Poached **Green Beans**
Brussels Sprouts / Bacon
Jalapeño **Mashed** Potatoes
Ricotta **Gnudi** / Smoked Heirloom Tomatoes
Potato Gratin
Baked Potato / Fontina Cheese / Smoked Bacon / Truffle Oil / 12
Hen of the woods Mushroom / 14

Desserts / 11

Crêpe Soufflé / **Passion Fruit** Sauce
Peanut Butter Chocolate Mousse / Banana Ice Cream
Cheesecake / Strawberry & Basil Sorbet
Sticky Toffee Pudding Cake / Vanilla Bean Ice Cream
Sliced **Fruit & Berries**
Ice Cream & Sorbet / 7

Chef de Cuisine **Matt Slezak**

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BLT Signature Desserts

10

Crêpe Soufflé
Passion Fruit Sauce

Peach & Blueberry / Crisp
Vanilla Bean Ice Cream

Peanut Butter Chocolate Mousse
Banana Ice Cream

Sliced Fruit & Berries

Ice Cream & Sorbet 7

Coffee By Lavazza

Freshly Brewed Coffee.....4

Espresso.....5

Cappuccino.....5

Latte.....5

Jamaican Coffee 11
Mount Gay Rum, Kaluha, Coffee,
Whipped Cream

The Dubliner 11
Irish Whiskey, Espresso, Brown Sugar,
with Steam Milk

Spanish Coffee 11
Cointreau, Brandy, Tia Maria,
Whipped Cream

TEAS

4

English Breakfast ~ Darjeeling

Earl Grey ~ Green Tea Passion

INFUSIONS

Camomile ~ Mint Verbena

decaffeinated tea available

Dessert Wines By The Glass

Late Harvest Wine, Dolce, 2006
Napa, California 28

Sauternes, La Fleur D`Or, 2009
France 12

Port, Sandeman's, Founders Reserve
Porto, Portugal 10

Port, Taylor Fladgate, 10 year Tawny
Porto, Portugal 12

Port, Taylor Fladgate, 20 year Tawny
Porto, Portugal 14

Port, Taylor Fladgate, 30 year Tawny
Porto, Portugal 28

Port, Taylor Fladgate LBV, 2005
Porto, Portugal 10

Limoncello

Caravella, Italy 13

Grappa

Moletto (Barbera) 15

Cognac

Hennessy V.S. 13

Courvoisier V.S.O.P. 16

Remy Martin X.O. 48

Calvados

Christian Drouin V.S.O.P. 13

Single Malt Scotch

Cragganmore 12 yr Old 19

Dalwhinnie 15 yr Old 19

Glenfiddich 12 yr Old 15

Glenmorangie 10 yr Old 20

Glenlivet 12 yr Old 15

Glenlivet 18 yr Old 30

Laphroaig 10 yr Old 18

Lagavulin 16 yr Old 28

Salads & Appetizers

Tenderloin* Wedge Salad / Gorgonzola Vinaigrette / 26

Caesar Salad* / Rustic Croutons half 8 / full 13

Tuna Tartare * / Avocado / Soy-Lime Dressing / 17

Lobster "Cobb" Salad* / Avocado / Cheddar / Pancetta / 27

Jumbo **Shrimp** Cocktail / Spicy Horseradish / 18

5 Spice Asian **Chicken Salad** / Peanuts / Napa Cabbage / Carrot / Cucumber /14

Chopped Vegetable Salad / Oregano Dressing half 8 / full 13

add **Chicken** / 5...add **Shrimp** / 16...add **Steak** * / 15

Brunch

Eggs Are Served with Toast, Fruit Preserves and a Choice of Home fries or Grits

Two Eggs Any Style
Tomato Provencal And Choice of Bacon or Sausage **17***

Three Egg Omelet 17
with Your Choice of Three Fillings: Ham / Bacon / Cheddar / Gruyere / Goat Cheese / Peppers / Mushrooms / Tomatoes / Spinach

Eggs Benedict 16*
Poached Eggs / Cheddar Biscuit / Spinach / Country Ham / Hollandaise

Country Style Blueberry Buttermilk Pancakes 15
Vermont Maple Syrup

Brioche french toast / Bananas Foster & chopped pecans 15

Sandwiches

Prime Steak & Fontina Cheese Panini / Fries 18 *

Organic Chicken & Pesto Panini / Fries 14

Your Choice of Soup or Salad and Half Sandwich 17

Chilled Tomato Soup 6 / Chicken Barley Soup 6

Caesar Salad* Small Chopped Salad

Main Courses

Hanger **Steak & Frites** * 10oz / 29

Grenobloise Sea **Bass /** 28

Confit Lemon Rosemary **Chicken** / 26

Fries, Rings & Sides

Skinny fries 5 / **Sweet** Fries 5 / **Waffle** Fries 5

Onion Rings 5

Creamed **Spinach** / Nutmeg 11

Poached **Green Beans** 11

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