

APPETIZERS

SHRIMP COCKTAIL

with horseradish sauce

16

FRIED CALAMARI

with spicy tomato dipping sauce

15

CRISPY SPRING ROLLS

with tangy passion fruit sauce and cabbage slaw

12

VEGAN STYLE FARFALLE PASTA

with wild mushrooms, tomato and olive oil

12

TERIYAKI BARBECUE CHICKEN WINGS

with fresh cabbage salad

13

FRUIT & CHEESE PLATE

manchego, brie and blue cheese

16

FRIED COCONUT SHRIMP

with orange mustard marmalade sauce

16

MARYLAND CRAB CAKE

*with sliced cucumber, pickled onions,
and micro arugula with a mango tartar sauce*

20

SOUPS & SALADS

FRENCH ONION SOUP GRATIN

9

SOUP DU JOUR

9

BERMUDA SPICY FISH CHOWDER

12

with snapper, clams and shrimp

BLUE NOTE SALAD

12

*field greens, tomato wedges and
shaved cucumber*

CAESAR SALAD

13

*romaine, shaved parmesan,
garlic croutons*

WATERCRESS SALAD

13

*tomatoes, pine nuts, and goat cheese
with a low fat yogurt dressing*

CLASSIC CHOPPED SALAD

14

*pear tomato, mixed lettuce, roasted
corn, crumbled feta cheese, cucumbers,
heart of palm, radish, and vinaigrette*

SALAD & PASTA ADDITIONS:

Grilled Chicken....7 Roasted Salmon....8 Chicken Wings.....8

Steak.....9 Grilled Shrimp....10 Coconut Shrimp....8

ENTRÉES

PAN ROASTED SALMON

with chef style mac and cheese, broccolini, olives, capers and tomato

32

SEARED RED SNAPPER

with fingerling potato, haricot vert and ginger beurre blanc sauce

34

BAKED LEMON SOLE

with white rice, and asparagus, in a fresh tomato and caper sauce

34

LOBSTER RAVIOLI

lobster cream sauce with shrimp

32

RIGATONI PASTA

with grilled shrimp, spicy tomato sauce, and parmesan cheese

28

VEGAN STYLE FARFALLE PASTA

with wild mushrooms, tomato and olive oil

25

BLACK ANGUS FILET MIGNON*

with baked potato and mixed vegetables

39

NEW YORK STRIP STEAK*

with baked potato and mixed vegetables

36

PORK TENDERLOIN*

with mashed potato, baby bokchoi and caramelized apples

31

GRILLED BABY BACK RIBS

with corn bread and coleslaw

32

BLUE NOTE BURGER*

with lettuce, tomato, pickle and fries

19

ROASTED HALF FREE RANGE CHICKEN

with Lillie-style sweet potatoes, and spinach

29

GRILLED CHICKEN BREAST SANDWICH

with arugula, manchego cheese and curry mango mint dressing

19

SHRIMP AVOCADO SANDWICH

served on fresh croissant with french fries, tomatoes, and tartar sauce

24

VEGETARIAN SANDWICH

with grilled eggplant, tomato, buffalo mozzarella, and arugula

served with a low fat yogurt dressing on flat bread

19

GRILLED PHILLY STEAK SANDWICH

with onions, peppers, mushrooms, and provolone

24

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness*

BRUNCH MENU

\$35 INCLUDES One Drink, Choice of Entrée & Show
Tax and Gratuity NOT included

BRUNCH DRINKS

*Choice of Mimosa, Bloody Mary, Screwdriver, Red or White Wine,
Juice, or Soda*

EGGS BENEDICT*

*Poached Eggs on a Muffin with Ham,
Hollandaise sauce, and Hash Browns*

FRENCH TOAST & EGGS*

Eggs Prepared Any Style

HOMESTYLE PANCAKES & EGGS*

Eggs Prepared Any Style

BLUE NOTE OMELETTE*

*Three Egg Omelette With Your Choice:
Ham or Bacon & Cheese
Western – Bell Peppers, Onions, Ham & Cheese
Vegetarian – Mushrooms, Spinach & Bell Peppers*

CORNED BEEF HASH & EGGS*

Beef Hash With Onions and Potatoes, Eggs Prepared Any Style

SMOKED SALMON

On a New York Style Bagel with Cream Cheese

SHRIMP & AVOCADO SANDWICH

On a Fresh Croissant With French Fries

SOLE FLORENTINE

In a Bechamel Sauce with Spinach

GRILLED CHICKEN SANDWICH

With Mixed Greens

GRILLED BLACK ANGUS BURGER

Served With Steak Fries

FRUIT & CHEESE PLATTER

*Domestic & Imported Cheeses with Fresh Seasonal Fruit
And Grilled Baguette*

BLUE NOTE SALAD

*Mixed Greens Tossed With Balsamic Vinaigrette
add Chicken \$5*

CLASSIC CAESAR SALAD

add Chicken \$5

SIDE ORDERS - \$5

Fresh Fruit, Bacon or Ham, Hash Browns, French Fries

LATE NIGHT MENU

FRIED CALAMARI 13
with spicy tomato dipping sauce

SHRIMP COCKTAIL 14
with horseradish sauce

FRUIT & CHEESE PLATE 15
manchego, brie and blue cheese

TERIYAKI BARBECUE CHICKEN WINGS 11
with cabbage salad

GRILLED ¼ RACK BABY BACK RIBS 17
with BBQ sauce and fries

10oz FRESH GROUND BURGER* 16
with lettuce, tomato, pickle and fries

GRILLED CHICKEN BREAST SANDWICH 16
with manchego cheese and curry mango sauce

SHRIMP AVOCADO SANDWICH 18
served on fresh croissant with fries

GRILLED EGGPLANT SANDWICH 17
with buffalo mozzarella and roasted peppers

CAESAR SALAD 11
Romaine, parmesan and garlic croutons
Add grilled chicken 6

FRENCH ONION SOUP 9

SEASONAL FRUIT & SORBET 12

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