



**WORLD'S FINEST JAZZ CLUB & RESTAURANT**

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**131 W 3RD ST NYC • 212.475.8592 • WWW.BLUENOTEJAZZ.COM**

While this menu is as accurate as possible,  
please note that all listed items are subject to  
variations in both price and availability.

## APPETIZERS

<b>SHRIMP COCKTAIL</b> with horseradish sauce	14.
<b>FRIED CALAMARI</b> with spicy tomato dipping sauce	13.
<b>CRISPY SPRING ROLLS</b> with tangy passion fruit sauce and cabbage slaw	10.
<b>VEGAN STYLE FARFALLE PASTA</b> with wild mushrooms, tomato and olive oil	10.
<b>TOASTED SESAME CHICKEN WINGS</b> with fresh cabbage salad	11.
<b>FRUIT &amp; CHEESE PLATE</b> manchego, brie and blue cheese	15.
<b>FRIED COCONUT SHRIMP</b> with orange mustard marmalade sauce	15.

## SOUPS & SALADS

<b>FRENCH ONION SOUP GRATIN</b>	9.
<b>SOUP DU JOUR</b>	9.
<b>BERMUDA SPICY FISH CHOWDER</b> with snapper, clams and shrimp	12.
<b>BLUE NOTE SALAD</b> field greens, tomato wedges and shaved cucumber	10.
<b>CLASSIC CHOPPED SALAD</b> pear tomato, mixed lettuce, roasted corn, crumbled feta cheese, cucumbers and vinaigrette	12.
<b>FLAT BREAD SALAD</b> mixed greens, tomato, goat cheese, mushrooms	12.
<b>CAESAR SALAD</b> romaine, shaved parmesan, garlic croutons	11.

### SALAD & PASTA ADDITIONS:

grilled chicken	6	skirt steak	8
roasted salmon	7	coconut shrimp	8
chicken wings	7	grilled shrimp	8

## ENTREES

<b>PAN ROASTED SALMON</b> with broccolini, yucca purée, black olive and crispy caper sauce	<b>28.</b>
<b>SEARED RED SNAPPER</b> with fingerling potato and sliced snow peas	<b>29.</b>
<b>BAKED LEMON SOLE</b> with asparagus and roasted tomato	<b>31.</b>
<b>VEGAN STYLE FARFALLE PASTA</b> with forest mushrooms, olive oil, vine ripened tomato and basil	<b>23.</b>
<b>RIGATONI PASTA</b> with grilled shrimp, spicy tomato sauce and parmesan cheese	<b>24.</b>
<b>FETTUCCINI PASTA</b> bolognese and tomato sauce	<b>24.</b>
<b>GRILLED YOUNG CHICKEN</b> with baby spinach leaves and yukon gold potato	<b>26.</b>
<b>GRILLED BABY BACK RIBS</b> with BBQ sauce and roasted corn on the cob	<b>27.</b>
<b>BLACK ANGUS FILET MIGNON</b> with creamy potato purée, wild onions and beef jus	<b>34.</b>
<b>MARINATED SKIRT STEAK</b> with braised potato, caramelized shallots and beef jus	<b>30.</b>
<b>NEW YORK STRIP STEAK</b> with oregon potato purée and english peas	<b>33.</b>
<b>10oz FRESH GROUND BURGER</b> with lettuce, tomato, pickle and fries	<b>16.</b>
<b>TEMPURA STYLE FISH SANDWICH</b> with tarragon mustard caper dressing	<b>16.</b>
<b>VEGETARIAN STYLE SANDWICH</b> with Buffalo mozzarella, roasted sweet peppers and grilled eggplant	<b>17.</b>
<b>GRILLED CHICKEN BREAST SANDWICH</b> with arugula, manchego cheese and curry mango mint dressing	<b>16.</b>

## CHAMPAGNE & SPARKLING WINES

Moët & Chandon Brut (1/4 bottle - 187ml)	25
Prosecco, Nino Franco "Rustico" NV	40
GH Mumm "Cordon Rouge" NV (half bottle - 375ml)	55
Perrier-Jouët "Grand Brut" NV	80
Veuve Clicquot "Yellow Label" Brut NV	115
Bollinger Special Cuvee NV	125
Veuve Clicquot Brut Rosé NV	135
Veuve Clicquot "La Grande Dame" 1998	295
Dom Perignon 2000	350
Krug Grand Cuvee NV	375

## WHITE & ROSÉ WINES BY THE BOTTLE

Conundrum, Caymus 2009 (Rutherford, CA)	52
Gavi, Villa Sparina Gavi di Gavi 2009 (Piedmont, Italy)	45
Chardonnay, Mâcon-Villages, Maison Champy 2009 (France)	40
Chardonnay, Sonoma-Cutrer "Russian River Ranches" 2009 (CA)	50
Chardonnay, Jordan 2008 (Russian River, CA)	68
Chardonnay, Puligny-Montrachet "Les Perrieres" 2007 (JL Chavy)	98
Verdelho, Herdade do Esporão 2010 (Portugal)	40
Pinot Grigio, Concilio 2009 (Trentino, Italy)	40
Pinot Grigio, Alois Lageder "Benefizium Porer" 2009 (AltoAdige, Italy)	50
Sauvignon Blanc, Ferrari-Carano Fumé Blanc 2010 (Sonoma, CA)	40
Albariño, Morgadio "Legado del Conde" 2009 (Rias Baixas, Spain)	44
Riesling, Loosen Bros. "Dr. L" 2009 (Mosel, Germany)	40
Rosé of Cabernet, Mulderbosch 2010 (Stellenbosch, South Africa)	40

## RED WINES BY THE BOTTLE

Pinot Noir, Row Eleven "Three Vineyards" 2008 (California)	44
Pinot Noir, Joseph Drouhin Chorey-les-Beaune 2007 (France)	55
Pinot Noir, J Vineyards Russian River Valley 2007 (California)	75
Pinot Noir, Pegasus Bay 2007 (Waipara Valley, New Zealand)	95
Cabernet Sauvignon, Vina Robles 2007 (Paso Robles, CA)	46
Cabernet Sauvignon, Branham 2006 (Napa Valley, CA)	75
Cabernet Sauvignon, Newton 2007 (unfiltered - Napa Valley, CA)	90
Cabernet Sauvignon, Jordan 2006 (Sonoma, CA)	105
Côtes du Rhône, Jean-Luc Colombo "Les Abeilles" 2007 (France)	42
Châteauneuf-du-Pape, Domaine du Vieux Lazaret 2008 (France)	75
Shiraz, Peter Lehmann 2008 (Barossa, Australia)	40
Syrah, Donkey & Goat "Fenaughty Vineyard" 2008 (El Dorado, CA)	78
Merlot & Nero d'Avola, Baglio di Pianetto "Ramione" 2004 (Sicily)	40
Merlot, Villa San-Juliette 2008 (Paso Robles, CA)	40
Merlot, Swanson 2007 (Oakville, CA)	68
Chianti Rufina Riserva, Frescobaldi "Nipozzano" 2007 (Italy)	50
Sangiovese, MaremmaAlta "Poggiomaestro" 2008 (Maremma, Italy)	45
Sangiovese, Vino Nobile di Montepulciano, Avignonesi 2008 (Italy)	55
Morellino di Scansano Riserva, Jacopo Biondi Santi 1999 (Italy)	75
Rosso di Montalcino, Castello Banfi 2008 (Tuscany, Italy)	48
Brunello di Montalcino, Il Poggione 2005 (Tuscany, Italy)	145
Barbaresco, Produttori Barbaresco Riserva 2004 (Piedmont, Italy)	128
Barbera d'Asti, Marchesi Di Gresy 2007 (Piedmont, Italy)	42
Barolo, Marcarini "Brunate" 2005 (Piedmont, Italy)	145
Nero D'Avola, Cusumano "Sagana" 2006 (Sicily)	62
Amarone della Valpolicella Classico, Bertani 2000 (Veneto, Italy)	245
Malbec, Escala del Cielo 2009 (Mendoza, Argentina)	40
Rioja, Marqués de Riscal Gran Reserva 2001 (Spain)	112
Zinfandel, XYZin "100 Year Old Vines" 2008 (Dry Creek Valley, CA)	75
Cabernet blend, "Jazz" Branham 2006 (Rutherford, CA)	58
Bordeaux, Chateau Gobert 2009 (France)	40
"Super Tuscan" Castello Banfi 'BelnerO' 2005 (Tuscany - 1.5L)	125

## **WHITE, ROSÉ & SPARKLING WINES BY THE GLASS**

Chardonnay, Mâcon-Villages, Maison Champy 2009 (France)	11
Sauvignon Blanc, Ferrari-Carano Fumé Blanc 2010 (Sonoma, CA)	11
Pinot Grigio, Concilio 2009 (Trentino, Italy)	10
Riesling, Loosen Bros. "Dr. L" 2009 (Germany)	10
Prosecco, Nino Franco "Rustico" NV (Veneto, Italy)	10
White Zinfandel, Stonewood Cellars (California)	9
Rosé of Cabernet, Mulderbosch 2010 (Stellenbosch, South Africa)	10

## **RED WINES BY THE GLASS**

Merlot & Nero d'Avola, Baglio di Pianetto "Ramione" 2004 (Sicily)	10
Shiraz, Peter Lehmann 2008 (Barossa, Australia)	11
Cabernet Sauvignon, Vina Robles 2007 (Paso Robles, CA)	12
Pinot Noir, Row Eleven "Three Vineyards" 2008 (California)	12
Chianti Rufina Riserva, Frescobaldi "Nipozzano" 2007 (Italy)	14
Malbec, Escala del Cielo 2009 (Mendoza, Argentina)	10

## **DESSERT DRINKS BY THE GLASS**

1921 Crema de Tequila (delicious and served on the rocks)	9
Royal Tokaji Aszu "Red Label" 2005 (5 puttonyos, Hungary)	21
Limoncello Meletti (Italian lemon liqueur)	9
Nocino della Cristina Walnut Liqueur (Napa Valley, CA)	10
Zirbenz Stone Pine Liqueur (Austria)	9
Sherry, Harvey's Bristol Cream or Dry Sack	9
Port, Barros Colheita 1997	12
Port, Dow's Tawny 20-Year	14
Brandy, Cardenal Mendoza (Spain)	12
Moscato D'Asti, Paolo Saracco 2010 (Italy - half bottle 375ml)	25
Sauternes, Chateau Les Justices 2007 (France - half bottle 375ml)	52

## **ASK FOR OUR SELECTION OF COGNACS**

## **DESSERTS**

<b>SEASONAL FRUIT AND HOMEMADE SORBET</b>	12
ask server for today's flavors	
<b>NEW YORK CHEESECAKE</b>	8
<b>RED VELVET CAKE</b> with vanilla topping	8
<b>TIRAMISU</b> with Grand Marnier and whipped cream	8
<b>CINNAMON APPLE STRUDEL</b> with vanilla ice cream	8
<b>WARM LEMON TARTE</b> with fresh berries	8
<b>CHOCOLATE &amp; VANILLA TARTUFO</b> with raspberry sauce	8
<b>FLOURLESS CHOCOLATE CAKE</b> cream glaze and fresh berries	8
<b>ICE CREAM</b> - ask server for today's flavors	6
<b>SORBET OF THE DAY</b> with fresh fruit juices	6