



## Appetizers

Tomato Gazpacho 8.

Crabcakes 12.  
*With a citrus aioli*

Crispy Calamari 11.  
*With roasted garlic marinara*

Lobster Spring Roll 15.  
*With seaweed salad, spicy mango puree and pickled vegetables*

## Salads

Caesar Salad 8.  
*Romaine lettuce, garlic croutons & parmesan cheese*

River Oaks Salad 9.  
*Shaved apple, gorgonzola cheese and candied pecans over mixed greens  
with raspberry vinaigrette*

Blu Wedge 9.  
*Iceberg lettuce, Applewood smoked bacon, grape tomato & shaved red onion*

Arugula Salad 10.  
*Crispy goat cheese fritter, roasted baby beets, pickled red onion and  
radishes with an aged Sherry vinaigrette*

## Entrees

### Pan Roasted Dry Aged Porterhouse Steak

*With Scalloped Potatoes, Sautéed Broccoli and Garlic Demi Glaze*

34.

### Grilled 8oz Filet Mignon

*With Whipped Yukon Gold Potatoes, Seasonal Vegetables  
and Red Wine Dijon Demi Glaze*

32.

### Marinated Grilled Shrimp

*Over a Creamy Roasted Vegetable Couscous*

26.

### Grilled Atlantic Salmon

*Over a Shaved Fennel and Citrus Salad*

25.

### Steamed Alaskan King Crab Legs

*With Baked Potato and Seasonal Vegetables*

30.

### Chicken Milanaise

*Arugula Salad, Roasted Tomatoes, Lemon Confit and Sherry Vinaigrette*

21.

### Pan Roasted Long Island Duck Breast

*Over Wild Mushroom-Sweet Pea Risotto*

28.