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 13

VEGAN STYLE FARFALLE PASTA
with wild mushrooms, tomato and olive oil 14

TERIYAKI BARBECUE CHICKEN WINGS
with fresh cabbage salad 14

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 21

SOUPS & SALADS

FRENCH ONION SOUP GRATIN 10

SOUP DU JOUR 10

BERMUDA SPICY FISH CHOWDER
with snapper, clams and shrimp 12

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 15
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
Steak.......9    Grilled Shrimp....10    Coconut Shrimp....8

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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
35

RIGATONI PASTA & SHRIMP
with grilled shrimp, spicy tomato sauce, and parmesan cheese
30

VEGAN STYLE FARFALLE PASTA
with wild mushrooms, tomato and olive oil
26

BLACK ANGUS FILET MIGNON*
with baked potato and mixed vegetables
42

NEW YORK STRIP STEAK*
with baked potato and mixed vegetables
37

PORK TENDERLOIN*
with mashed potato, baby bokchoi and caramelized apples
32

GRILLED BABY BACK RIBS
with corn bread and coleslaw
32

BLUE NOTE BURGER*
with lettuce, tomato, pickle and fries
22

ROASTED HALF FREE RANGE CHICKEN
with Lillie-style sieved potatoes, and spinach
30

GRILLED CHICKEN BREAST SANDWICH
with arugula, manchego cheese and curry mango mint dressing
22

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
22

GRILLED PHILLY STEAK SANDWICH
with onions, peppers, mushrooms, and provolone
28

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness
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 BARBEQUE CHICKEN WINGS 12
with cabbage salad

GRILLED 1/2 RACK BABY BACK RIBS 20
with bbq sauce and fries

10oz FRESH GROUND BURGER* 18
with lettuce, tomato, pickle and fries

GRILLED CHICKEN BREAST SANDWICH 18
with manchego cheese and curry mango sauce

SHRIMP AVOCADO SANDWICH 20
served on fresh croissant with fries

GRILLED EGGPLANT SANDWICH 18
with buffalo mozzarella and roasted peppers

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

FRENCH ONION SOUP 10

SEASONAL FRUIT & SORBET 12

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BRUNCH MENU

$39.50 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

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