

# BLUE FLAME

Vidyadhara Shetty

# Blue Flame Lunch

## Appetizer

<b>Edamame</b> Spicy Or Sea Salt	8	<b>Thai Shrimp &amp; Leek Skewers</b> Asian Glaze	14
<b>Tuna Poke</b> Edamame, Radish, Mango, Avocado, Cucumber, Caviar Pickled Ginger, Steamed White Rice, Poke Dressing	16	<b>Blue Flame Ceviche</b> Fresh Catch, Scotch Bonnet, Bell Peppers, Watermelon, Lime, Plantain Chip	12
<b>Conch Fritters</b> Jerk Tartra Sauce	12	<b>Chicken</b> Korean Spiced Chicken Wings, Sesame seed	14

## Salad

**add:** Grilled Or Blackened: Shrimp (x5) **12** | Chicken **10** Or Fresh Catch **14**

<b>Caesar</b> Romaine, Bacon Crisp, Anchovies, Parmesan Cheese, Caesar Dressing, Croutons	9	<b>Mix Baby Green</b> Local Baby Lettuce, Grape Tomatoes, Cucumber, Carrots, Roasted Beets Lemon Dressing	9
<b>Baby Watercress</b> Roasted Walnut, Orange, Grilled Pears, Lemon Dressing	10	<b>Burrata</b> Fresh Burrata, Basil Seeds, Sun Dried Tomatoes, Pesto Walnuts, Lemon Olive Oil	18

## Burger & Sandwich

<b>Mahi Mahi:</b> Grilled Or Blackened Country Loaf, Mango, Grilled Tomatoes, Onions, Avocado Chilli Mayo	22	<b>Burger <u>CAB</u></b> Beef Burger 8oz, Brioche Bun, Lettuce, Tomato, Onions, Mushroom, Bacon, Truffle Mayo Choice of Cheddar, Swiss or Blue Cheese	18
<b>Chicken Fajita Wrap</b> Spinach Tortilla, Lettuce, Tomatoes, Bell Pepper, Onion, Pepperjack Cheese, Salsa	16	<b>Club Sandwich</b> Jerk Chicken, Shaved Black Forest Ham, Provolone Cheese, Lettuce, Tomato, Onion Jam, Chipotle Mayo	18
<b>Choice of Fries or Salad</b>		<b>Choice of Fries or Salad</b>	

## Main

<b>Catch Of The Day</b> Grilled Or Pan seared Bok Choy, Creamy Tomato Sauce	26	<b>Shrimp</b> Garlic Butter Prawns, Spaghetti Aglio e Olio, Parsley	26
<b>Beef</b> Braised Beef Short Ribs, Broccolini, Truffle Fries, Mushroom Sauce	30	<b>Chicken Tikka Masala</b> Cooked In Clay Oven, Spiced Tomato, Yogurt & Creamy Sauce, Basmati Rice, Papadum	24

Please advise us of any dietary restrictions before ordering.  
15% Gratuity will be added to final checks.

# Blue Flame Dinner

## Appetizer

### Edamame

Spicy Or Sea Salt

### Soup Special

Ask Your Server

### Thai Shrimp & Leek Skewers

Asian Glaze

### Blue Flame Ceviche

Fresh Catch, Scotch Bonnet,  
Bell Peppers, Watermelon, Lime, Plantain Chip

8	<b>Caesar</b>	12
	Romaine, Bacon Crisp, Anchovies, Parmesan Cheese, Caesar Dressing, Croutons	
12	<b>Baby Watercress</b>	12
	Roasted Walnut, Orange, Grilled Pears, Lemon Dressing	
18	<b>Mix Baby Green</b>	12
	Local Baby Lettuce, Grape Tomatoes, Cucumber, Carrots, Roasted Beets   Lemon Dressing	
14	<b>Burrata</b>	18
	Fresh Burrata, Basil Seeds, Sun Dried Tomatoes, Pesto Walnuts, Lemon Olive Oil	

## Main

**Catch Of The Day** Grilled Or Pan seared  
Bok Choy, Fingerling Potato, Creamy Tomato Sauce

### Salmon

Grilled Vegetables, Mashed Potato, Soy Ginger

### Shrimp

Garlic Butter Prawns, Spaghetti Aglio e Olio, Parsley

### Butter Chicken

Cooked In Clay Oven, Spiced Tomato & Butter Sauce, Basmati  
Rice, Papadum

### Burger CAB

Beef Burger 8oz, Brioche Bun, Lettuce, Tomato, Onions,  
Mushroom, Bacon, Truffle Mayo | Truffle Fries  
Choice of Cheddar, Swiss or Blue Cheese

### Lasagna

Eggplant, Zucchini, Basil Tomato Sauce,  
Parmesan Cheese

34	<u>Steak Special</u>	
	Please Pick: One Starch   One Vegetables & One Sauce Included	
	<b>8 oz.</b> Beef Tenderloin	58
30	<b>14 oz.</b> Boneless Rib Eye Steak	58
	<b>14 oz.</b> New York Strip	40

### Add On

Grilled Shrimp | 15  
Grilled Lobster Tail 5oz | 25  
Blue Cheese | 5

### Choice Of Sauces, Extra Sauce \$5

Mushroom Sauce, Béarnaise Sauce  
Chimichurri, Green Peppercorn

### Vegetables Extra \$8

Grilled Broccolini  
Sautéed Spinach  
Local Mild Mix Salad | Pomegranate Dressing

### Starch Extra \$8

Garlic Mashed Potato  
Roasted Fingerling Potatoes  
Truffle Fries | Sea Salt  
Basmati Rice

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## Blue Flame Dessert

<b>Key Lime Pie</b> Candied Lemon Zest	10
<b>Sticky Toffee Pudding</b> Toffee Sauce, Vanilla Bean Ice Cream	14
<b>Chocolate Raspberry Torte</b> Raspberry, Feuilletine, Chocolate Ice-cream	12
<b>Crème Brûlée</b> Vanilla, Almond Cranberry Biscotti	12
<b>Ice Cream Or Sorbet</b> Vanilla, Chocolate, Strawberry, Mango, Lemon	7

### Fine Selection Of Teas

#### Coffee

#### All Tea \$6

Espresso - Regular	3	<b>Earl Grey   English Speciality</b> Sri-Lanka - Dimbula   Grade: Orange Pekoe
Double Espresso	5	<b>Orange Spice   Flavoured Black Tea</b> Sri-Lanka - Ceylon   Grade: Orange Pekoe
Espresso Macchiato	4	<b>Peppermint Herbal Tea   Caffeine Free</b> United States of America   Grade: 2nd cut Grade #1
Double Espresso Macchiato	6	<b>Kamba B.P.1   Estate Tea</b> Kenya   Grade: Broken Pekoe 1
Regular Coffee	3	<b>Fukujyu   Green Tea</b> Japan   Grade: Superior Sencha
Americano	3	<b>Chamomile Lemon Grass   Herbal Tea</b> Caffeine Free   Egypt   Thailand   Grade: First Grade
Latte Macchiato	6	<b>Organic Lucky Dragon Hyson   Green Tea</b> China   Grade: Young Hyson
Cappuccino	5	
Hot Chocolate	5	
Irish Coffee	12	

### After Dinner Cocktail

### Port & Dessert Wines by Glass

<b>White Russian</b> Vodka, Kahlua, Half & Half Cream	14	2010 Chateau Manos Cadillac	10
<b>Chocolate Martini</b> Vanilla Vodka, Kahlua, Godiva liquor, Cream	14	2011 Chateau du Haut Pick Sauternes	20
<b>Brandy Alexander</b> Cognac, Dark Crème de Cacao, Cream	14	2009 Ferreira's Ruby Port	10
<b>Crème Brulée Martini</b> Vanilla Vodka, Galliano, Frangelico, Cream	14	2005 Taylor's Terra Feita	18
		Taylor's 20-year-old Tawny	20
		Vallado's 10-year-old Tawny	10
		Vallado's 20-year-old Tawny	20

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