

THE BLUE ORCHID

STARTERS

SHRIMP & MAHI CEVICHE W BLACKBERRIES	13
PARMESAN FRIED OYSTERS	13
• with cajun remoulade, crumbled jalapeno bacon, & creamed spinach	
TRIO OF TUNA	16
• ahi tuna sashimi, tartare, & seared pepper crusted	
CAROLINA CRAB CAKES	14
PEI MUSSELS	15
• choice of alsace-roma tomatoes, garlic, leeks, riesling & butter or arabiatta-garlic, tomato, red chili peppers & olive oil	
EGGPLANT BRUSCHETTA	12
• with fresh mozzarella, roma tomatoes, & sundried tomato pesto	
CHEESE SELECTION	18
BEET CARPACCIO	17
• salt baked with arugula, toasted almonds, goat cheese and truffle vinaigrette	

GREENS

RADDICCHIO & ARUGULA SALAD	14
• with pinenuts, pecans, grapes, pears, parmesan, & lemon-truffle vinaigrette	
CHOPHOUSE WEDGE	13
• with chorizo, cherry peppers, provolone, olives, & bleu cheese laced vinaigrette	
CLASSIC CAESAR SALAD	12
WARM SPINACH SALAD	14
• red onions, mushrooms, grape tomatoes, applewood smoked bacon w maple balsamic	

MAIN PLATES

GRILLED FILET MIGNON	42
• topped with crispy pancetta, gorgonzola brulee, porcini mushroom sauce	
DELMONICO STEAK	39
• butter basted with 3 sauces; basil black pepper aioli, pommery mustard tarragon, and port demi	
GRASS FED NZ RACK OF LAMB	36
• rubbed w stone ground mustard, horseradish, herbs & Panko breadcrumbs & topped w rosemary sherry cream	
CRISPY ½ DUCK	36
• orange ginger glaze, white balsamic onions and roasted grape tomatoes	
MISO GLAZED AHI TUNA	36
• sesame & pepper crusted w grapefruit soy gastrique	
OVEN ROASTED SEA BASS	38
• with toasted almond-dill butter,	
SEARED SALMON	32
• with lavender cream sauce	
FETTUCCHINE POMODORO	27
• hand cut fettuccine, organic tomato pulp, artichoke hearts, sdt, kalamata olives, & arugula	

FRUTTI DI MARE

36

- scallops, shrimp , mussels, & clams in an herbed pomodoro sauce w fresh hand cut pappardelle pasta

STUFFED CARIBBEAN LOBSTER TAIL

40

- stuffed w shrimp, crab & scallops, lobster veloute sauce