

# PLAT BLEU

## HORS D'OEUVRES, SALADES ET POTAGES

VICHYSOISE 9

Chilled Potato & Leek Soup

CAPRESE SALAD 16

Fresh Buffalo Mozzarella, Yellow & Red Tomatoes, Fresh Basil, Baby Arugula & Herb Oil

SMOKED SALMON SALAD 18

Baby Mixed Greens, Capers, Crispy Beet Chips, Lemon Chantilly Cream & Dijon Mustard Vinaigrette

HEARTS OF ROMAINE CAESAR SALAD 16

Classic Dressing with Sundried Tomatoes, Seasoned Croutons & Parmigiano-Reggiano  
add Jumbo Shrimp 6  
add Grilled Chicken Breast 5

DELANO COBB

Blue Crab, Shrimp, Mango, Maytag Blue Cheese, Avocado & Bacon

½ portion 19

full portion 29

BIG RAVIOLI 25

Jumbo Ravioli filled with Taro Root Mousseline, White Truffle Oil & Mushroom Cappuccino

SHRIMP COCKTAIL 23

Chipotle Cocktail Sauce

SEASONAL OYSTERS 18

½ Dozen Raw Oysters, Mignonette & Cocktail Sauces with Fresh Horseradish

THON THON 24

Seared Rare Yellowfin Tuna with Marinated Daikon, Soy, Ginger & Lime Juice

CRABAVOCAT 26

Guacamole, Blue Crab & Crispy Shrimp with a Spiced Tomato Coulis

CARPACCIO OF BEEF TENDERLOIN 19

First Press Olive Oil, White Mushrooms, Shaved Parmigiano-Reggiano & Baby Arugula

DUCK FOIE GRAS AU TORCHON 27

Fresh Foie Gras Poached & Chilled with Cornichons, Figs & Pommery Mustard

## CARIOCA BREADS

BEIJA FLOR 18

Mozzarella, Pomodoro Tomatoes with Oregano, Shredded Parmigiano-Reggiano, Basil & First Press Olive Oil

LAGOA 28

Tomato Sauce, Mozzarella, Sautéed Lobster & Shrimp with Garlic, Parsley & Roasted Spiced Cashews

## SANDWICHES

INCLUDES CHOICE OF POTATO CRISPS, MESCLUN SALAD OR HOUSE MADE FRENCH FRIES

LOBSTER CLUB 32

Maine Lobster with Saffron Mayonnaise & Bacon served on Toasted Brioche

DUCK CONFIT MEDIANOCHE 19

Swiss, Pickles, Mayonnaise & Mustard Hot Pressed on a Sweet Cuban Roll

YELLOWFIN TUNA BURGER 26

Tomato Aioli & Caramelized Onions on a Toasted Brioche Bun

BLUE DOOR BURGER 18

Twice Ground Hand Formed Chuck Patty with Tomato, Lettuce, Pickle & choice of Cheese & Bacon, Mushroom or Avocado

KOBE BEEF SLIDERS 28

Three Mini Burgers with Crispy Pancetta & Caramelized Onions on Toasted Brioche Buns with Truffled French Fries

## BRAZILIAN SKEWERS

INCLUDES GRILLED VEGETABLE SKEWER AND CHOICE OF POTATO CRISPS OR MESCLUN SALAD

SKIRT STEAK 25

Brazilian Sea Salt & Herbs

CHICKEN BREAST 24

Twelve Spices & Honey

PORTOBELLO MUSHROOMS & YUKON GOLD POTATOES 22

Rosemary & Olive Oil

## PLATS DU JOUR

CHILEAN SEA BASS

Pan Seared served with Crispy Potato Galette & Mediterranean Style Tomato Sauce with Capers & Black Olives  
39

HERB & HORSERADISH CRUSTED WILD SALMON

Pancetta & Artichoke Orzo Pasta with Warm Balsamic Vinaigrette  
28

BROILED MAINE LOBSTER

1¼ lb Lobster, Herb Butter & Lemon with choice of Potato Crisps, Mesclun Salad or House Made French Fries  
MP

SPAGHETTI & SHRIMP

Bell Peppers, Parsley, Garlic, First Press Olive Oil & Red Chili Flakes with Basil Pesto Drizzle  
28

MAC, HAM & CHEESE

Elbow Macaroni, Black Forest Ham, Peas, Cheddar & Gruyère  
18

STEAK TARTARE

Chopped Filet of Beef with Anchovy, Capers, Boiled Egg, Truffle Oil, Micro Greens with Baguette Crostini & Mesclun Green Salad  
38

STEAK FRITES

New York Strip & House Made French Fries  
39

STEAK AU POIVRE

Pepper Crusted New York Strip, House Made French Fries & Au Poivre Sauce  
39

EXECUTIVE CHEF MARIA MANSO

PLEASE NOTE THAT CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGG MAY INCREASE YOUR RISK OF FOOD BORN ILLNESS. WE RECOMMEND ORDERING YOUR FOOD WELL-DONE.