

# plat bleu

## HORS D'OEUVRES, SALADES ET POTAGES

ONION SOUP GRATINÉE 9.75  
Traditional French Onion Soup, Bacon,  
Crostini & Gruyère

VICHYSOISE 9.75  
Chilled Potato & Leek Soup

CAPRESE SALAD 16.5  
Fresh Buffalo Mozzarella, Yellow & Red Tomatoes,  
Fresh Basil, Baby Arugula & Herb Oil

SMOKED SALMON SALAD 18.5  
Baby Mixed Greens, Capers, Crispy Beet Chips,  
Lemon Chantilly Cream & Dijon Mustard Vinaigrette

HEARTS OF ROMAINE CAESAR SALAD 15  
Classic Dressing with Sundried Tomatoes,  
Seasoned Croutons & Parmigiano-Reggiano  
add Jumbo Shrimp 6.25  
add Grilled Chicken Breast 5.25

DELANO COBB  
Blue Crab, Shrimp, Mango, Maytag Blue Cheese,  
Avocado & Bacon  
½ portion 19.5  
full portion 29.5

SHRIMP COCKTAIL 23  
Chipotle Cocktail Sauce

SEASONAL OYSTERS 18.25  
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

BIG RAVIOLI 21  
Jumbo Ravioli filled with Taro Root Mouseline,  
White Truffle Oil & Mushroom Cappuccino

CARPACCIO OF BEEF TENDERLOIN 19  
First Press Olive Oil, White Mushrooms,  
Shaved Parmigiano-Reggiano & Baby Arugula

DUCK FOIE GRAS AU TORCHON 27.5  
Fresh Foie Gras Poached & Chilled  
with Cornichons, Figs & Pommery Mustard

## CARIOCA BREADS

BEIJA FLOR 21  
Mozzarella, Pomodoro Tomatoes with Oregano,  
Shredded Parmigiano-Reggiano, Basil & First Press Olive Oil

LAGOA 28.25  
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 32.5  
Maine Lobster with Saffron Mayonnaise & Bacon served on  
Toasted Brioche

DUCK CONFIT MEDIANOCHE 19.75  
Swiss, Pickles, Mayonnaise & Mustard Hot-Pressed on  
a Sweet Cuban Roll

YELLOWFIN TUNA BURGER 26.5  
Tomato Aioli & Caramelized Onions on a Toasted Brioche Bun

BLUE DOOR BURGER 18.75  
Twice Ground Hand Formed Chuck Patty with Tomato, Lettuce,  
Pickle & choice of Cheese & Bacon, Mushroom or Avocado

WAGYU BEEF SLIDERS 28.5  
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

JUMBO SHRIMP 28.25  
Guava Barbecue Sauce

SKIRT STEAK 26  
Brazilian Sea Salt & Herbs

CHICKEN BREAST 24.5  
Twelve Spices & Honey

PORTOBELLO MUSHROOMS & YUKON GOLD POTATOES 22.5  
Rosemary & Olive Oil

## PLATS DU JOUR

MOULES MARINIÈRES  
Steamed Mussels in White Wine Cream Sauce  
& House Made French Fries  
18.5

CHILEAN SEA BASS  
Pan Seared served with Crispy Potato Galette  
& Mediterranean Style Tomato Sauce with  
Capers & Black Olives  
39.5

HERB & HORSERADISH CRUSTED  
WILD SALMON  
Pancetta & Artichoke Orzo Pasta with  
Warm Balsamic Vinaigrette  
28.5

BROILED MAINE LOBSTER\*  
1¼ lb Lobster, Herb Butter & Lemon  
MP

SPAGHETTI & SHRIMP  
Bell Peppers, Parsley, Garlic,  
First Press Olive Oil & Red Chili Flakes  
with Basil Pesto Drizzle  
28.5

MAC, HAM & CHEESE  
Elbow Macaroni, Black Forest Ham,  
Peas, Cheddar & Gruyère  
18.5

POULET ROTI\*  
Oven Roasted Free Range Half Chicken  
& Roasted Garlic with Rosemary & Thyme  
Bordelaise Sauce  
29.75

STEAK TARTARE\*  
Chopped Filet of Beef with Anchovy,  
Capers, Boiled Egg, Truffle Oil & Micro Greens  
with Baguette Crostini  
38.25

STEAK FRITES  
New York Strip  
& House Made French Fries  
39.5

STEAK AU POIVRE  
Pepper Crusted New York Strip,  
House Made French Fries & Au Poivre Sauce  
39.5

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

EXECUTIVE CHEF BRUNO EGEA