

BLU AT THE LAKEHOUSE RESTAURANT WEEK LUNCH MENU

APPETIZERS (COURSE 1)

House Salad

Soup of The Day

Traditional Fried Calamari

/ Marinara /

Eggplant Rollatini

/ Stuffed with Ricotta, Mozzarella topped with Marinara /

Brussels Sprouts

/ An Gartin topped with Apple Wood Crispy Bacon /

ENTREE (COURSE 2)

Stuffed Pork Chop

/ Prosciutto, Spinach, Mozzarella, Mushrooms Marsala Wine Broccoli Rabe, Mashed Potato /

BLU house burger

/ Special Blend Ground Sirloin, Vermont Smoked Cheddar, Caramelized Onion, Bibb Lettuce,

Creole Aioli, Tomato, Brioche /

Chicken Classics

/ Marsala, Franchese, Parmesan /

Filet of Sole almondene

/ Francese Sauce with almonds Mixed Vegetables Roasted Potato /

Penne Alla Vodka

Maine Lobster Ravioli

/ Vodka Sauce /

Gnocchi Brisket Bolognese

/ Grass-fed Beef, House Made Gnocchi, Garlic infused Ricotta, Heirloom Tomatoes, Shaved

Parmesan, Herbs /

DESSERT (COURSE 3)

NY Cheesecake

Tiramisu

Vanilla or Chocolate Galato

BLU AT THE LAKEHOUSE RESTAURANT WEEK DINNER MENU

APPETIZER (COURSE 1)

House Salad

Soup of the Day

Traditional Fried Calamari

/ Marinara /

Eggplant Rollatini

/ Stuffed with Ricotta, Mozzarella topped with Marinara /

Meatballs

/ Mascarpone and Marinara /

Brussels Sprouts

/ An Gartin topped with Apple Wood Crispy Bacon /

ENTREE (COURSE 2)

Stuffed Pork Chop

/ Prosciutto, Spinach, Mozzarella, Mushrooms Marsala Wine Broccoli Rabe, Mashed Potato /

Salmon

/ Garlic White Wine, Broccoli Rabe, Couscous /

Chicken BLU

/ Julienne Vegetables sautéed Garlic White Wine Sauce, Linguine Pasta /

Seafood Linguine

/ Mussels, Calamari Topped with Jumbo Shrimp, White Wine Garlic, Marinara or Fra Diavolo /

Maine Lobster Ravioli

/ Vodka Sauce /

Gnocchi Brisket Bolognese

/ Grass-fed Beef, House Made Gnocchi, Garlic infused Ricotta, Heirloom Tomatoes, Shaved

Parmesan, Herbs /

Filet of Sole Almondene

/ Francese Sauce with almonds Mixed Vegetables Roasted Potato /

DESSERT (COURSE 3)

NY Cheesecake

Tiramisu

Vanilla or Chocolate Gelato