

# **BLUELICIOUS PRIX FIXE**

Available Sunday - Thursday October 15 - December 6, 2024

## FOR THE TABLE

#### **BAGUETTE 11**

Butter, Olive Tapenade

#### **GRILLED OCTOPUS 29**

Lemon & Paprika Roasted Potatoes, Basil Pesto, Tzatziki

#### **DIP TRIO** 22

Hummus, Baba Ganoush, Tzatziki, Pita

#### **GAMBAS** al AJILLO 29.5

Jumbo Garlic Shrimp, Spicy Olive Oil & White Wine Sauce, Garlic Baguette

3 Course \$39.95\*

# **APPETIZER**

choice of

## SOUP OF THE DAY

Chef's Choice

## **EAST COAST OYSTERS (3)**

Mignonette, Horseradish, Lemon

#### **CRISPY BRUSSEL SPROUTS**

Grana Padano, Maple Syrup, Lemon Aioli

## **ARUGULA SALAD**

Arugula, Cherry Tomatoes, Radishes, Toasted Walnut, Orange Segment, Balsamic Honey Dressing

\*All Prices Are Subject To An Additional 1% VIllage Amenity Fee, Taxes + Gratuity\*This Fee Is Collected By Us To Contribute To Our Blue Mountain Village Association Sales Royalty Fees. \*Credit Card Payments Will Incur A 2%+ Hst Processing Fee On The Total Bill Automatic Gratuity Of 18% May Be Applied To Groups Of 6 Or More. 2024-10-09

NOT VALID FOR GROUPS OF 7 OR MORE
NOT TO BE COMBINED WITH ANY OTHER OFFER

# **ENTRÉES**

choice of

## **GNOCCHI**

Spicy Primavera Sauce, Cherry Tomatoes, Rapini, Fire Roasted Peppers, Basil Pesto, Parmigiano, Toasted Breadcrumbs

### LOBSTER LINGUINE

Lobster & Crab, Lobster Bisque, Tomatoes, Parsley

# **CHICKEN SUPREME**

Rosemary Roasted Potatoes, Piri Piri Sauce, Rapini

### **CHAR GRILLED STEAK FRITES**

7oz Flat Iron, 72hr Veal Jus

add a lobster tail to your steak \$24.95/4oz or jumbo shrimp \$4 ea

# DESSERT

### **CREME BRULEE**

Chef's Choice