

Blue

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Restaurant & Bar



Hearst Tower
Corner of College & 5th

Charlotte, North Carolina
tel 704.927.2583 • fax 704.927.0555

Chicken Tagine: *Morocco*

Gently simmered half chicken with green olives, dried apricots and Moroccan seasoning. Served with a vegetable couscous and spicy harissa. 19.95

Beef Tenderloin ala Blue: *Charlotte, NC*

Pan-seared and topped with creamy gorgonzola dolce and a sweet onion marmalade.
Served with pancetta and spring pea risotto. 24.95

Moussaka: *Greece*

Baked with sliced eggplant and roasted potatoes, layered with savory ground lamb and beef.
Finished with a rich creamy béchamel sauce. 16.95

Pan-Seared Whole Mediterranean Sea Bass: *Greece*

Whole roasted with fresh herbs, artichokes and pear tomatoes. Seared with a lemon and spinach orzo. 23.50

Pomegranate Glazed Lamb Loin: *France*

Grilled Australian lamb loin brushed with a pomegranate molasses, served with a grilled vegetable and goat cheese galette. 24.95

Paella con Arroz Negros: *Spain*

Baked with shrimp, jumbo scallops and fresh calamari, topped with a saffron aioli. 21.95

Stuffed Pork Tenderloin Romesco: *Spain*

Stuffed with spicy peppers, tomatoes and almonds, finished with a Rioja and cherry reduction. 18.95

Galette de Crabe et Homnard: *France*

Provence style lobster and crab cakes finished with basil oil and a citrus buerre blanc. 9.95

Mediterranean Pizza

Grilled crispy pizza topped with fig preserves, Cabrales cheese and a touch of white truffle oil. 6.50

Arrancini Miesa: *Sicily*

Crispy risotto cakes stuffed with spicy sausage and served with baby arugula and shaved parmesan. 5.95

Traditional Greek Salad

Crispy romaine, kalamata olives and feta cheese tossed with fresh dill, ripe tomato and a red wine vinaigrette. 4.95

Flavors of the Mediterranean

Tapenade, Baba Ghanoush, white bean and parmesan spread and traditional hummus served with a warm pita, Greek olives, roasted peppers and olive oil. 5.95

Mediterranean Blue Martini

Absolute Citron, Blue Curacao, Peach Schnapps
Splash sours, garnish citrus twist.

Periodic live entertainment - Indoor/outdoor patio
Private dining room available. 36 seating

Blue Restaurant & Bar
Corner of College & Fifth
Dinner Menu

300

~Hot Appetizers and Soups~

Papa al Pomodoro: Italy

A classic peasant soup. Vine ripe tomatoes, fresh basil and garlic simmered in chicken broth and bread. Finished with olive oil and Parmigiano-Reggiano cheese. 3.95

Galette de Crabe et Homnard: France

Provence style lobster and crab cakes finished with basil oil and a citrus beurre blanc. 9.95

Mediterranean Pizzà

Grilled crispy pizza topped with fig preserves, Cabrales cheese and a splash of white truffle oil. 6.50

Seared Tuna and Tastira: Tunisia

Lightly seared tuna with a Tunisian sauce of charred peppers, eggplant and onions. Simmered with tomatoes and aromatic spices and served with grilled flatbread. 8.50

Arrancini Miesa: Sicily

Crispy risotto cakes stuffed with spicy sausage and served with tomato sauce and shaved parmesan. 5.95

Baked Goat Cheese a`la Provençal: France

Mixed olives and tomato, topped with quince jam. 6.95

Chicken Briouat: Morocco

Savory Moroccan pastry filled with sautéed chicken breast and vegetables with fresh ginger and a spicy sweet charmoula dipping sauce. 6.95

Mejillon con Chorizo: Spain

Prince Edward Island mussels sautéed with Chorizo sausage and a Basque style tomato sauce. 8.95

~Chilled Appetizers and Salads~

Salad Hanna: Because we keep our promises *

Tender hearts of romaine, roasted peppers and pine nuts mixed with a creamy Caesar dressing and topped with a parmesan tuille. 4.95

Traditional Greek Salad *

Crispy romaine, lamb dolmades, kalamata olives and feta cheese tossed with fresh dill, ripe tomato and a red wine vinaigrette. 4.95

Esparragos Y Jamon Serrano: Spain

Marinated asparagus wrapped with Serrano ham and finished with aged balsamic vinegar and extra virgin olive oil with thinly sliced almonds. 7.95

Tomato Fatoush: Lebanon

A classic Lebanese salad with sliced vine ripe tomatoes, tossed with mixed greens, olives and crisp pita with lemon and olive oil. 6.95

Flavors of the Mediterranean

Tapenade, Baba Ghanoush, white bean and parmesan salad and traditional hummus served with a warm pita, Greek olives, roasted peppers and olive oil. 5.95

Mediterranean Cheese Selections

Choose any of the following for 2.75 each.

Spain

Cabrales
San Simon

France

Gaperon
Livarot
Cantal

Italy

Gorgonzola Dolce
Larga Brunet
Larga Latur

~ All appetizers may be served Mezze or Tapas style on platters ~

~ Please ask for a manager to assist you with any food allergy concerns ~

