Blue

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 Hommard: 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

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

Mediterranean Pizza
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 Provencacl: 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 charrouma sauce 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.

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~ All appetizers may be served Mezze or Tapas style on platters ~
~ Please ask for a manager to assist you with any food allergy concerns ~
-Entrees-

Chicken Tagine: Morroco *
Gently simmered half chicken with preserved lemons, dried apricots, green olives and Moroccan seasonings, served with a vegetable couscous and spicy harissa. 19.95
"Charlotte Taste Magazine" suggested Wine: 2000 Cantina Valle Isarco, Gewurztraminer

Pan-Seared Whole Mediterranean Sea Bass: Greece
Whole roasted with fresh herbs, artichokes and pear tomatoes. Served 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

Steak alla Edoardo: Italy *
Grilled Angus New York Strip served with olive oil-crushed new potatoes, garlic-sautéed butter beans, with an aged balsamic vinegar and extra virgin olive oil. 23.95

Shish Kebabs: Turkey *
Trio of skewered beef, chicken and shrimp with seasonal vegetables, sultana basmati rice and Tzatziki sauce. 18.50

Seared Tuna Fillet: Italy
Served over grain mustard gnocchi with crisp vegetables and tossed in an arugula pesto, finished with a pinot noir jus. 23.95

Beef Tenderloin ala Blue: Charlotte NC
Pan seared and topped with creamy gorgonzola dolce and sweet onion marmalade. Served with a 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

Stuffed Pork Tenderloin Romesco: Spain *
Stuffed with spicy peppers, tomatoes and almonds, finished with a Rioja and cherry reduction. Served with a potato and bacon tortilla and braised rainbow chard. 18.95

- Pastas -

Paella con Arroz Negros: Spain *
Baked with shrimp, jumbo scallops and fresh calamari, topped with a saffron aioli. 21.95

Bucatini al Amatriciana: Italy *
Thick pasta tossed in extra virgin olive oil with Italian bacon, spicy plum tomatoes and sautéed garlic. 13.95

Bolognese di Cinghiale alla Penoni: Italy *
With wild boar, sautéed cremini mushrooms and white truffle oil. 18.95

~Join us for our live jazz “Sunday Brunch” every Sunday 11-3pm.~
~Make your reservations early!~

* Items that are marked are available for your theater package.

~Executive Chef Gene Briggs~
~Chef John Matthews~
~Chef Ben Miles~

214 North Tryon  Hearst Tower – College Street Lobby – Corner of College & 5th Street
Phone (704) 927-2583  Fax (704) 927-0555
Fashionistas & Hipsters

Sunday, October 12, 2003

Blue
Restaurant & Bar
Fashion Show Featuring:
Jordano's
Models Provided by:
Evolution

An exclusive event for
Charlotte's Salon and Fashion Industry
Live Jazz by Soul Station

Sunday
October 12, 2003
8:30 pm

Please RSVP to
704-927-2583

Complimentary Valet Parking
Hearst Tower--College Street Lobby
Corner of Fifth and College