



OPENING ACTS

New England Clam Chowder

Cup \$4.75 Bowl \$5.75

Bourbon Street Wings

Spicy chicken wings tossed in a sweet honey hot sauce and served with southern coleslaw. \$9.50

Crispy Golden Calamari

Fried w/ cherry peppers, tossed in garlic and herb butter and served with a Cajun remoulade sauce. \$10.50

Maryland Style Crab Cakes

A blend of lump crabmeat, herbs and spices served with remoulade.
\$13.50

Blues Nachos

A large platter of blue nacho chips smothered with cheddar jack cheese and topped with chili or pork, salsa, guacamole, sour cream, sliced jalapenos, black olives and shredded lettuce. \$10.50

Deep Fried Chicken Tenders

Chicken fritters served with fries and BBQ dipping sauce. \$9.00

Pizza with your choice of Buffalo, BBQ or Marinara

Thick Boboli crust style pizza with your choice of toppings. \$12.50

Each topping is an additional \$.75

Pepperoni	Mushrooms
Chourico	Shrimp and Scallops
Onions	Bacon
Sliced Chicken	Sun Dried Tomatoes

GREENS AT THE BLUES

Caesar Salad \$9.00

Grilled or blackened Chicken \$11.50 Grilled Shrimp \$13.50
Garlic Steak \$12.50 Fried Calamari \$11.00

Fresh Mozzarella and Beef Steak Tomato

Slices of fresh mozzarella cheese and beef steak tomato on a bed of mixed greens topped with fresh Parmesan cheese and a balsamic reduction.

\$13.50

Grilled Cajun Chicken Salad with Fried Potato Sticks

Served with Honey Mustard dressing. \$15.50

Back up Bands

Chicken Sandwich Grilled Your Way

Grilled and topped with aged cheddar cheese, BBQ, Cajun or Buffalo style coated with our own honey hot sauce topped with bleu cheese.

Served with lettuce, tomato and fries. \$10.50

Traditional Turkey Club

Served with fries \$10.00

Blues Cafe's Famous BBQ Pork Sandwich

House-smoked tender BBQ pork served on a bulkie with southern coleslaw and fries. \$11.00

Burgers Your Way

A full 8 oz. burger cooked your way, served with lettuce, tomato and fries.
\$11.00

Choice of toppings: \$.75 each

Aged cheddar, Swiss, Cheddar Jack, Bleu cheese, Provolone or American cheese, Sautéed mushrooms, caramelized onions, jalapenos, Guacamole, salsa, BBQ sauce, Marinara sauce.

Blues Rubeen Burger

Grilled Burger topped with 1,000 Island dressing, Swiss and Sauerkraut served on grilled Rye. \$12.50

Texas Beef Wrap

Grilled Steak with mushrooms, onions, peppers, fajita sauce, lettuce and tomatoes served with fries. \$12.00

Cajun Chicken Wrap

Chicken breast grilled with Cajun spices with lettuce tomatoes and cheese served with fries. \$11.50

Chicken Caesar Wrap

Served with fries. \$11.50

Tomato Mozzarella Wrap

Served With fries. \$13.50

Headliners

Ravioli A La Garden

Broccoli, cauliflower, snap peas, carrots, corn, onions, mushrooms and sun-dried tomatoes in a lemon cream sauce over butternut squash ravioli. \$17.50
Pairs well with Oyster Bay, Sauvignon Blanc

Chicken Penne Carbonara

Chicken, broccoli, onions, bacon and sun-dried tomatoes sautéed with wine in a parmesan cream sauce, served over penne. \$18.50
Pairs well with Clos du Bois, Chardonnay

Seafood Galilee

Shrimp, scallops, and lobster knuckles sautéed with virgin olive oil then tossed with a brandy cream sauce, served over fettuccini. \$23.50
Pairs well with Banfi, Chianti

Chicken Parmesan

Breaded chicken baked with mozzarella cheese server over spaghetti with marinara sauce. \$16.00
Pairs well with Santa Margherita, Pinot Grigio

Salmon with Sweet Potato Shoe Strings

Grilled salmon fillet served on a bed of mixed greens and salad vegetables topped with rice wine vinaigrette and sweet potatoes shoe string fries. \$19.50
Pairs well with Louis Jadot, Pinot Noir

Porterhouse Steak

20oz Porterhouse Steak grilled to perfection served with onion rings and mixed vegetables. \$26.00

Pairs well with J. Lohr Seven Oaks, Cabernet Sauvignon

Grilled New York Sirloin

12 oz. sirloin with a whole grain mustard veal sauce served with garlic mash potatoes and mixed vegetables. \$22.50

Pairs well with Jacob's Creek, Shiraz

St. Louis Ribs

Our in-house-smoked pork ribs with the BBQ sauce served with fries and southern coleslaw.

\$22.50 full \$15.50 half

Pairs well with Château St. Jean, Riesling

A 20% GRATUITY MAY BE ADDED TO PARTIES OF 6 OR MORE.

"PLEASE BE ADVISED THAT UNDERCOOKED FOOD MAY LEAD TO FOOD BORNE ILLNESS."

Dinner is served from 5pm through 10pm

If you are staying for the show, a cover charge will be added to your bill unless you have a ticket.

Executive Chef: William Janes