

# BLU

EAT • DRINK • SOCIALIZE

## STARTERS AND SMALL PLATES

GRILLED CHICKEN QUESADILLA	13
Roasted red peppers, green chilies, red onion, cheddar cheese, cilantro, and fresh lime juice in a crispy grilled tortilla	
CHICKEN WINGS	half dozen 7 / dozen 14
Your choice of BBQ, Buffalo, or Cajun Dry Rub	
MARGHERITA FLATBREAD	12
Vine ripe tomatoes, mozzarella, fresh basil and pesto drizzle on an olive oil and garlic crust	
EDAMAME POTSTICKERS	9
Vegetarian potstickers with cucumber wasabi slaw	
SMOKED CHEDDAR PIEROGI	8
Topped with Ohio's own Middlefield smoked cheddar, peppered bacon, and scallions	
SERVATII'S PRETZEL STICKS & CHEESE DIP	9
Soft dough pretzels paired with warm cheese dip	
EMBASSY CRAB CAKE	13
Seared jumbo lump crab cake with sweet chili mayo	

## FRESH SALADS & SOUP

CHEF'S SOUP OF THE DAY	cup 3 / bowl 5
HOUSE SALAD	3
SIDE CAESAR SALAD	4
COBB SALAD	13
Grilled chicken, mixed greens, diced tomato, shredded cheddar, hard-boiled egg, green onions, and bacon	
BLU PECAN ENCRUSTED CHICKEN SALAD	13
Pecan encrusted chicken breast served atop mixed greens with dried cranberries, bleu cheese crumbles, cherry tomato, and mandarin oranges	
SANTA FE CHICKEN SALAD	13
Marinated grilled chicken served with tomatoes, black bean and roasted corn relish, mixed greens, and chipotle ranch	
PACIFIC RIM SALAD	16
Seared shrimp, jumbo lump crab, red onion, mandarin oranges, scallions, and mixed greens. Served with our own soy-sake vinaigrette	

## ON THE SIDE 3 each

Seasoned Seashore Fries
Onion Petals
Fresh Steamed Broccoli
Chef's Fresh Vegetable
Garlic Mashed Potato
House Salad
Fruit Cup

## CHEF-DRIVEN SANDWICHES

All sandwiches served with seasoned fries or house lattice chips.

BLU FILET SANDWICH*	16
A petite filet of beef grilled to perfection, served open-faced on Texas toast and topped with caramelized onions, gorgonzola crumbles, and Madeira sauce	
HALF POUND ANGUS BURGER*	12
Grilled to your liking, with or without cheese. Garnished with lettuce, tomato, pickle, and onion	
EMBASSY CLUB SANDWICH	10
Roasted turkey, peppered bacon, lettuce, tomato, and mayo on your choice of toasted 12-grain wheat or white bread	
KENTUCKY HOT BROWN	12
Hot roasted turkey served open-faced on toast, topped with warm cheese sauce, tomato, peppered bacon, and parmesan	
NEW YORK REUBEN	10
Your choice of turkey or corned beef, served with local Kaiser sauerkraut, thousand island dressing, and baby Swiss on marble rye	
MARINATED GRILLED CHICKEN SANDWICH	12
Fresh grilled chicken breast served on a toasted brioche bun	

## ENTRÉES

All entrées are served with Chef's fresh vegetable and garlic mashed potatoes.

NEW YORK STRIP STEAK*	28
12 ounce center cut steak, char-broiled to your liking	
TOURNEDOS & SCAMPI*	32
Twin 4 ounce filet mignon grilled to your liking and topped with tarragon shrimp scampi	
OHIO AMISH CHICKEN BELLINA	19
Seasoned, seared chicken breast topped with sautéed mushrooms, roasted yellow tomatoes, and parmesan sherry cream sauce	
NORWEGIAN SALMON*	22
Hazelnut encrusted and simply topped with Key lime compound butter	
PASTA POMODORO	15
Al dente pasta served with a wonderfully light white wine tomato sauce with fresh garlic, basil and finished with parmesan Add CHICKEN or SHRIMP 6	

## CHILDREN'S MENU

For our guests 12 years and younger.

GRILLED CHEESE SANDWICH WITH CHIPS	5
GOLDEN CHICKEN TENDERS WITH CHIPS	7
KID'S CHEESEBURGER WITH CHIPS	7
GRILLED HALF CHICKEN BREAST WITH FRUIT CUP	8
HALF TURKEY SANDWICH ON WHOLE WHEAT WITH A FRUIT CUP	7

# BLU

## WINE

### BY THE GLASS

HOUSE: Cabernet, Chardonnay, Merlot,  
Pinot Grigio and White Zinfandel  
Glass 6.75

### WHITES

	glass	bottle
Grayson Chardonnay	8	30
Angoves Nine Vines Moscato	7	28
Folonari Pinot Grigio	8	30
Blüfeld Riesling	7	28
SeaGlass Sauvignon Blanc	8	30
Cakebread Chardonnay		78
Sonoma-Cutrer Russian River Chardonnay		48
Sokol Blosser Pinot Gris		48
Kim Crawford Sauvignon Blanc		42

### SPARKLING

Wycliff Brut	7	22
Mumm Brut Prestige (Split)		16
Mumm Napa Brut Prestige		45
Tommasi Filodora Prosecco		34
Veuve Clicquot Brut		105

### REDS

Peirano Cabernet Sauvignon	10	38
Storypoint Cabernet Sauvignon	9	34
Crios Malbec	9	34
Leese-Fitch Merlot	9	34
Stonecap Merlot	8	30
Labrune Pinot Noir	8	30
Grgich Hills Cabernet Sauvignon		120
Honig Napa Cabernet Sauvignon		74
Louis Martini Cabernet Sauvignon		48
Cambria Pinot Noir Clone 4		48
David Bruce Russian River Pinot Noir		84
Klinker Brick Old Vine Zinfandel		44

## DESSERTS

<b>GRAETER'S ICE CREAM</b>	6
Creating ice cream in Cincinnati for 145 years, we bring you your choice of Raspberry Chocolate Chip, Chocolate Chocolate Chip or Vanilla	
<b>TUXEDO TRUFFLE MOUSSE CAKE</b>	7
Marbled cake with a layer each of dark chocolate and white chocolate mousse and topped with dark chocolate ganache	
<b>CHEESECAKE</b>	7
Choice of: Plain, Turtle, or Strawberry	

## BEER

### DRAUGHT

Rhinegeist Truth I.P.A. – 16oz  
Madtree Happy Amber – 16oz  
Yuengling Lager – 16oz  
Miller Lite – 16oz

**Please ask your server about our two rotating Craft Beers!**

### BOTTLES

Bud Light	4.5	Heineken	5
Budweiser	4.5	Michelob Ultra	4.5
Coors Light	4.5	Miller Light	4.5
Corona	4.5	Stella Artois	5
Guinness Stout (Can)	6	O'Doul's	4.5

### CRAFT CANS

Madtree Psychopathy - I.P.A.	6
Madtree Lift – Kölsch	6
Rhinegeist Cougar – Blonde Ale	6
Urban Artifact Finn – Berliner Pale	6
Old Firehouse Code 3 Red – Red/Amber Ale	6

## SPECIALITY DRINKS

<b>BLUE HAWAIIAN</b>	7
Malibu rum, peach schnapps, blue curacao and pineapple juice, shaken and served up	
<b>BLU HOUND</b>	8
Tito's Handmade vodka, grapefruit juice and a dash of blue curacao	
<b>BLU CRUSH</b>	9
Hypnotiq, blueberry vodka, lemonade and club soda, served over ice in a highball glass	
<b>BLU MARGARITA</b>	8
Jose Cuervo Especial, Cointreau, lime and sour mix with a kiss of blue curacao, on the rocks with a salt or sugar rim	
<b>SALTED CARAMEL MARTINI</b>	9
Smirnoff Kissed Caramel vodka, and RumChata in a caramel lined glass with a salt rim	

## BOTTLED WATER

SAN PELLEGRINO	4
FIJI	4

A 20% gratuity will be added to parties of six or more.

### Complimentary Breakfast is served

Monday through Friday, 6:30 A.M. to 9:30 A.M.  
Saturday, Sundays and Holidays, 6:30 to 10:30 A.M.



EMBASSY SUITES CINCINNATI-NORTHEAST/BLUE ASH

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