

# BLUE STRAWBERRY

SHOWROOM  LOUNGE

## Appetizers

Deviled Eggs 8

Peppadew Peppers w Hummus 8

Pepperoni and Burrata 10

Shrimp Cocktail 18

*ketchup, chili, horseradish, lemon*

Crab Ceviche 18

*lime, fennel, red pepper, cilantro, red onion, jalapeno*

Tuna Poke Bowl 15

*raw tuna, sesame oil, chili, soy, ginger with sticky rice, avocado, edamame, wasabi peas, cucumber*

Lobster Roll App 18

*house potato chips*

Main 28

Beef Tartare 18

*with shallots, capers, cornichons, parsley, crostini*

Charcuterie 18

*St.-Louis cured meats, cheeses, cornichons, olives, caponata, olives, spiced pecans, crostini*

Toasted Ravioli 9

*marinara, parmesan*

Brussels Sprouts 10

*roasted then flash fried, balsamic reduction, pecorino with polenta*

Grilled, Rolled Eggplant 12

*rolled with asparagus, roasted peppers, goat cheese, basil, red pepper coulis*

## Soups

Tomato 6

*touch of cream*

Italian Wedding 10

*smoked meatballs, chicken broth, bitter greens, couscous, pecorino*

## Salads

Green 8

*bibb, parsley, vinaigrette*

Kale and Spinach 12

*red quinoa, pistachio, roasted sweet potato, dried cranberry, manchego, pomegranate vinaigrette*

Roasted Corn, Avocado, 12

Cherry Tomato

*lime vinaigrette*

## Mains

Braised Short Ribs 26

*polenta, roasted brussels sprouts*

Grilled Salmon 26

*lobster butter, with roasted fingerling potatoes, grilled radicchio*

Roast Chicken 24

*crimini mushroom and cipolini onion*

Fettucine, Bolognese or Pesto 18

Roasted Vegetable Bowl 18

*cauliflower, broccoli, sweet potato, chickpeas, edamame, brown rice, ponzu butter or umami*

Executive Chef, Kevin M. Sthair