

# THE BLUE STAR

## STARTERS

- Composed cheese plate, house pickle, fruit, crackers -12- **Gluten Free w/o pickle**
- Crispy sweet breads w/ pea tendrils, house cured pancetta, lemon & mint -10-
- Bacon wrapped caribe chile w/ creamy Swiss filling & tangy strawberry sauce -8- **Gluten Free**
- Artisanal house cured meats, garlic confit, country olives, crostini, house mustards -13-
- Capresè, pesto polenta, mozzarella & heirloom baby tomatoes -8- **Gluten Free**
- Flash fried calamari w/ sweet Thai chili sauce -9-

## SOUPS BOWL/CUP

- Soup of the Day -6/4-
- Parsnip, white cheddar -6/4- **Gluten Free**
- Sausage, kale, potato -7/5- **Vegatarian, Gluten Free**

## SALADS

- Old school iceberg wedge w/ port blue cheese dressing, bacon, tomato & shaved shallot -8- **Gluten Free**
- Spring salad: watermelon radish, cucumber, melon vinaigrette, marinated feta, pea shoots, arugula -8- **Gluten Free**
- Mixed field greens w/ pear vinaigrette, chèvre, candied walnuts, & sliced pear -7- **Gluten Free**
- Add grilled**
- Chicken -5- Salmon -7- Steak -6- Tofu -5-

## ENTREES

- Classic Reuben on buttered rye w/ Russian dressing & fries -12-
- Petite crab cakes w/ jasmine rice, crunchy snap peas & wasabi mayo -13-
- Mac of the moment, made from whatever's fresh served w/ side greens -11-
- Korean tacos: bulgogi beef, pickled shitakes, shaved cabbage w/ sesame carrots & rice -12-
- Chicken fried gator po boy w/ spicy cabbage slaw on house baguette w/ potato salad & pickle -14-
- 6oz almond-rosemary crusted salmon, saffron rice, haricot vert, honey Worcestershire sauce -16-
- Spicy Asian noodle bowl, yaki soba, carrots, sugar snaps, soy-ginger, w/ spicy mayo -9- **Veg possible**
- Add grilled steak -15- grilled chicken -14- or crispy organic tofu -13-
- Grilled cheese w/ soup of the day -12- sub jalapeno cheddar bread -13-
- Blue Star burger w/ sharp cheddar, onion bun & fries -12-
- Chicken enchiladas w/ pork green chili & cotija -12- **Gluten Free**

## DESSERTS

Crème Brulee, tuile, seasonal fruit -7- **Gluten Free**

Candy Bar, caramel sauce, chocolate coated cereal -9- **Gluten Free**

Corleone, vanilla bean ice cream rolled in graham cracker crumbs, white & dark chocolate, roasted walnuts, pecans & almonds, cinnamon, nutmeg, honey drizzle -6 –

Sorbet -4-

## EVERY LUNCH FEATURES ½ OFF ½ BOTTLES OF WINE

8299	SELBACH-OSTER, RIESLING KABINETT, GERMANY 2010	\$30	\$15.00
9054	MURPHY-GOODE, SUAVIGNON BLANC, NORTH COAST, 2010	\$14	\$7.00
9051	DRY CREEK VINEYARD, SUAVIGNON BLANC, DRY CREEK VALLEY, 2011	\$20	\$10.00
9049	STARMONT BY MERRYVALE, SUAVIGNON BLANC, NAPA VALLEY, 2010	\$24	\$12.00
8727	LA CREMA, CHARDONNAY, SONOMA COAST, 2007	\$24	\$12.00
8725	MATANZAS CREEK, CHARDONNAY, SONAMA VALLEY, 2007	\$32	\$16.00
9325	REX HILL, PINOT NOIR, WILLAMETTE VALLEY, 2009	\$35	\$17.50
9309	SAINTSBURY PINOT NOIR, CARNEROS, CA	\$35	\$17.50
9306	DOMAINE DROUHIN, PINOT NOIR, WILLAMETTE VALLEY, 2008	\$50	\$25.00
9327	DOMAINE DE BEAURENARD, CHATEAUNEUF-DU-PAPE, FRANCE	\$40	\$20.00
9305	SEGHESIO, OLD VINE ZIN, CA 2006	\$50	\$25.00
9307	ROTH, CABERNET, ALEXANDER VALLEY, 2008	\$32	\$16.00
9308	STARMONT BY MERRYVALE, CABERNET, NAPA VALLEY, 2007	\$32	\$16.00
9344	OPUS ONE, NAPA VALLEY, CA 1999	\$150	\$75.00
9345	OPUS ONE, NAPA VALLEY, CA 2000	\$150	\$75.00

## ORDER NOW

STICKY BUNS WILL BE AVAILABLE FOR PICK UP  
EVERY FRIDAY & SATURDAY DURING  
BUSINESS HOURS

HALF DOZEN FOR \$7

PRE-ORDER NOT REQUIRED,  
WE'LL HAVE THEM UNTIL THEY'RE GONE!

WINE DINNERS  
APRIL 11<sup>TH</sup> – 7 OF HEARTS

APRIL 24<sup>TH</sup> - HUIA