

# CHARBLUE

STEAK & SEAFOOD



# The Washington Menu

\$67 per person

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*Appetizers:*

Lobster Pops

Prime Meatballs

Tomato/Mozzarella

*Salad:*

Local Greens Salad

*w/Buttermilk Basil Vinaigrette*

*Choice of Entrée:*

Roasted Chicken Breast

8 ounce Filet

New Zealand Ora King Salmon

*hickory soy glaze, roasted shitake*

*Served With:*

Mashed Potatoes

Creamed Corn

Grilled Asparagus

*Dessert Platter:*

# The Monument Menu

\$79 per person

## *Appetizers:*

Shrimp Cocktail

Lobster Pops

Prime Meatballs

Tomato/Mozzarella

## *Salad:*

Baby Iceberg

Steakhouse Caesar

## *Choice of Entrée:*

Roasted Chicken Breast

Lamb Steak

8 ounce Filet

New Zealand Ora King Salmon

*hickory soy glaze, roasted shitake*

## *Served With:*

Yukon Gratin Potatoes

King Crab Truffle Mac N Cheese

Creamed Corn

Grilled Asparagus

## *Dessert Platter:*

# The Captain's Menu

\$92 per person

## *Appetizers:*

Blue Block

Lobster Pops

Artisanal Cheese & Charcuterie

Tomato/Mozzarella

## *Salad:*

Baby Iceberg

Steakhouse Caesar

## *Choice of Entrée:*

Roasted Chicken Breast

Lamb Steak

10 ounce Filet

Lobster Pici

New Zealand Ora King Salmon

*hickory soy glaze, roasted shitake*

## *Served With:*

Loaded Potato Hasselback

King Crab Truffle Mac N Cheese

Creamed Corn

Grilled Asparagus

## *Dessert Platter:*



## Banquet Menu

### Hot Hors D'Oeuvres (25 pieces)

Premium Mini Crab Cakes	\$70
Short Ribs	\$55
Prime Meatballs	\$50
Lobster Pops	\$80
Prime Beef Tartinis	\$75
Mussel Rockefeller	\$75
Chimichurri Steak Skewers	\$65
Smoked Bone Marro Frites	\$80
Steak Frites	\$100
American Prosciutto Scallops	\$125
Truffled Deviled Eggs	\$65
Pork Belly Steam Buns	\$80
Grilled Asparagus & Country Ham	\$65

### Cold Hors D'Oeuvres (25 pieces)

Tomato & Mozzarella Skewers	\$45
Shrimp Cocktail	\$125
Tuna Nicoise Bites	\$100
Seafood Block (per person)	Market

### Platters

	for 25	for 50
Artisanal Cheese & Charcuterie	\$80	\$130
Fruit et Fromage du Jour	\$70	\$120
Crudite du Jour	\$45	\$80
Potato Chips and Dip	\$45	\$80

### Soup & Salad

Smoked Onion Pot	Bowl	\$7
Smoked Tomato Bisque		\$0
Local Greens (included w/ entrée)		\$0
Steakhouse Caesar		\$7
Baby Iceberg		\$10
Deconstructed Lobster Louie		\$15
Sea Salt Roasted Heirloom Beets		\$7



## Banquet Menu

### Dinner Entrees

Filet Mignon (8 oz.)	\$39
Filet Mignon (10 oz.)	\$42
Dry-Aged Bone-In Tenderloin (16 oz.)	\$52
New York Sirloin (14 oz.)	\$36
USDA Ribeye	\$42
Dry-Aged KC Strip	\$62
Wagyu Tomahawk (30 oz.)	\$120
Bone-In Short Rib (16 oz.)	\$38
Hickory Roasted Cervena Venison Chop	\$40
Pork Tomahawk Chop	\$32
Lamb Steak	\$33
Duck Ham	\$35
Ora King Salmon	\$32
Brazilian Pacu Ribs	\$30
Lobster Pici	\$28
Lemon Dusted Sea Scallop	\$40
Split Grilled Maine Lobster Tail	Market

### Surf & Turf Options

8oz Filet & 2 Prosciutto Scallops	\$53
8oz Filet & 5oz South African Lobster Tail	\$74
Add 5oz Lobster Tail to any entrée	\$35

### Sides

Loaded Potato Hasselback	\$8
Mashed Potatoes	\$7
Yukon Gratin Potatoes	\$7
Alaskan King Crab & Truffle Mac & Cheese	\$16
Baked Potato	\$6
Whipped Sweet Potato Soufflé	\$8
Smoked Sweet Creamed Corn	\$8
Creamed Greens	\$7
Grilled Asparagus	\$13
Roasted Heirloom Carrots	\$7
Roasted Brassica	\$7
Roasted Local Mushrooms	\$7



### **Room availability**

We have six private dining spaces that provide a broad range of options. Each room is fully equipped with audio visual capabilities (60" LCD TV complete with direct TV, HDMI and VGA inputs) All rooms will be prepared to accommodate your specific event.

### **The Chef's Loft** - Seating Capacity of 12

This semi-private space is slightly elevated in our main dining room. It is perfect for guests who want to experience our high-energy ambiance in an exclusive enclave. Enjoy a meet and greet from our Chef, Ricky Hatfield, and enjoy an amuse-bouche prepared for you and your guests.

### **The Captain's Room** - Seating Capacity of 24

This completely enclosed room is excellent for everything from pharmaceutical meetings to more intimate affairs that require ultimate privacy. This space comes equipped with audio and visual equipment for presentations.

***Cocktail Reception Capacity 40***

### **The Cellar** - Seating Capacity of 40

A unique and gorgeous event space perfect for business meetings, intimate get-togethers, swanky cocktail soirees or a luxe holiday office party. This space comes equipped with audio and visual equipment for presentations.

***Cocktail Reception Capacity 60***

### **The Landing** - Seating Capacity of 50

The Landing is a semi-private space excellent for everything from pharmaceutical meetings to larger affairs. This space comes equipped with audio and visual equipment for presentations.

***Cocktail Reception Capacity 75***

### **The Basement** - Seating Capacity of 90

A unique and gorgeous event space perfect for business meetings, intimate get-togethers, swanky cocktail soirees or a luxe holiday office party. This space comes equipped with audio and visual equipment for presentations. The Basement is the perfect setting for any event you are hosting.

***Cocktail Reception Capacity 120***

### **The Lower Level** - Seating Capacity of 120

The Lower Level is a complete buyout of the Captain's Room, The Cellar and The Landing. The Lower Level offers a perfect atmosphere for rehearsal dinner, reception dinner or quarterly sales celebration. As our largest space, The Lower Level provides the most flexibility. This space comes equipped with audio and visual equipment for presentations.

***Cocktail Reception Capacity 150***