

# Blake's

## BISTRO

### APPETIZERS

<b>BASKET OF CHIPS</b> Charred tomato salsa, green chili avocado ranch	8
Queso	10
add seasoned ground beef 3	
Guacamole	12
Trio of dips; Charred tomato salsa, queso, guacamole	14
<b>JUNK FRIES</b> Shaved sirloin, green chili queso, bacon, scallions, shredded cheddar and jack cheese, green chili avocado ranch	17
<b>QUESADILLA</b> Pepper jack cheese, pico de gallo, peppers, onions, cilantro, green chili avocado ranch	
Charbroiled chicken 16	Sirloin steak 18
	Shrimp 18
<b>SHRIMP COCKTAIL</b> (6) Cocktail sauce, remoulade sauce	20
<b>PRIME RIB SLIDERS</b> Slow roasted prime rib, crispy onions, horseradish dijonaise, smoked cheddar, Brioche bun	22
<b>CRISPY JUMBO PRETZEL</b> Queso, honey creole sauce	14
<b>DEVILED EGG FLIGHT</b> 4 Panko crusted egg white, pickle relish, minced celery. One of each: candied bacon and jalapeno, smoked salmon, blackened shrimp, caviar topped	18
<b>BLACKENED SNAPPER AND SHRIMP BITES</b> Crispy onion strings and jalapenos, lemon butter sauce	20
<b>CRISPY KOREAN RIBS</b> Sweet gochujang glaze, scallions, sesame seeds	18
<b>SHRIMP KISSES</b> Jumbo shrimp stuffed with pepper jack cheese and fresh jalapeño, wrapped in bacon, served with creamy Mexican street corn, spicy maple glaze	21
<b>SEAFOOD SPINACH DIP</b> Creamy spinach and artichoke dip with lump crab meat and blackened shrimp with tortilla chips	20

### TACOS & NACHOS

Tacos served with black beans or french fries

<b>CHICKEN TACOS</b> Grilled marinated chicken, corn tortillas, cabbage slaw, green chili avocado ranch, pico de gallo, cotija cheese	16
<b>BAJA FISH</b> (3) Corn tortillas, blackened mahi-mahi, spicy aioli, cabbage slaw, pineapple poblano salsa, avocado	20
<b>BEEF TACOS</b> Grilled sirloin, corn tortillas, cabbage slaw, green chili avocado ranch, pico de gallo, cotija cheese	18
<b>POKE NACHOS</b> Yellow fin tuna, carrots, jicama, edamame, jalapeno, avocado, eel sauce, dynamite sauce, furikake seasoning, wonton chips	24
<b>CHICKEN OR BEEF NACHOS</b> Grilled sirloin or chicken, black bean puree, cheddar and Monterey jack cheese, pico de gallo, sour cream, guacamole, with a side of chili con queso	19

### SOUPS & SALADS

<b>SOUP DU JOUR</b> Our daily Chef inspired soup	Cup 9	Bowl 11
<b>SHRIMP &amp; CRAB GUMBO</b> Steamed rice	Cup 11	Bowl 14
<b>SOUP &amp; SALAD</b> Cup of soup, your choice of a Garden or Caesar salad		17
<b>GARDEN SALAD</b> Celery, carrot, jicama, tomato, croutons, choice of dressing	Full Order 14	Half Order 8
<b>ICEBERG WEDGE</b> Tomato, bacon, red onion, avocado vinaigrette, blue cheese dressing	Full Order 15	Half Order 9
<b>CAESAR SALAD</b> Croutons, classic Caesar dressing		
Blackened or grilled chicken 20	Shrimp 24	Salmon 28
<b>COBB SALAD</b> Bacon, hardboiled egg, tomato, avocado, cucumber, blue cheese crumbles, choice of dressing		
Grilled chicken 22	Shrimp 25	Salmon 29
<b>GREEK CHICKEN SALAD</b> Breaded chicken breast, mixed greens, tomato, cucumber, red onion, pepperoncini, Kalamata olives, feta cheese, Greek vinaigrette, tzatziki sauce		22
sub Salmon + 6		
<b>ASIAN CHICKEN SALAD</b> Grilled chicken, crunchy noodles, almonds, sesame seeds, green onions, carrots, cilantro, sweet & spicy dressing		21

Dressings: Balsamic Vinaigrette, Ranch, Blue Cheese, Thousand Island, Honey Creole, Oil & Vinegar, Caesar, Italian, Champagne Vinaigrette

### WELLNESS CORNER

<b>OCTO AVOCADO TACOS</b> Grilled Spanish octopus, cabbage slaw, citrus wasabi aioli, avocado, corn tortillas, served with rice and beans	19
<b>MISO FIRE TOFU</b> Crispy seared tofu, gochujang aioli, miso glazed wild mushrooms, grape tomatoes, microgreens	19
<b>GARDEN SANDWICH</b> Vegetable patty with cannellini beans, mushrooms, onion, carrots, oats, panko breadcrumbs, tomato, sprouts, avocado, chipotle aioli, toasted seven grain bread	21

### SIGNATURE SANDWICHES & BURGERS

Served with chips or French fries. Substitutions: fresh fruit 2 | maple sugar sweet potato fries 2 | garden salad 5

<b>CRISPY CHICKEN SANDWICH</b> Mayonnaise, lettuce, tomato, pickle, on Brioche bun, also available with spicy Nashville sauce	19	<b>LOBSTER BLT ROLL</b> Creamy lobster salad, bibb lettuce, tomato, red onion, thick cut bacon, Brioche butter roll	28
<b>CALIFORNIA CHICKEN</b> Avocado, tomato, sprouts, pepper jack cheese, chipotle aioli on seven grain bread	19	<b>CHICKEN CAPRESE SANDWICH</b> Grilled chicken, marinated sundried tomato, pesto aioli, beefsteak tomato, mozzarella, arugula, balsamic glaze, char-grilled ciabatta roll	19
<b>CLUB</b> Turkey and ham, cheddar and Swiss cheese, lettuce, tomato, bacon, mayonnaise	21	<b>CHICKEN SALAD CROISSANT</b> Dill pickle, egg, celery, bibb lettuce, tomato, bakery fresh croissant	17
<b>FRENCH DIP</b> Provolone cheese, caramelized onion, thinly shaved striploin, Guinness au jus	20	<b>PANKO CRUSTED GROUPER</b> Sesame seed bun, jalapeno tartar, American cheese, lettuce, pickles, red onion	24
<b>THE REUBEN SANDWICH</b> Corned beef, sauerkraut, melted Swiss, Thousand Island on toasted marble rye	22	<b>FIG AND BRIE SANDWICH</b> Seven grain bread, caramelized onion, candied pecan cheddar, brie, fig preserves, spring mix	18
<b>BISTRO BURGER</b> Our signature smash burger with cheddar cheese, lettuce, tomato, red onions, pickles, Brioche bun	20		
Add Bacon 3	Avocado 2	Mushrooms 2	Prime Rib 8

### ENTRÉES

<b>SIMPLY SALMON</b> Broiled salmon, lemon butter sauce, baby spinach, sautéed vegetables	29	<b>ISLAND POKE BOWL</b> Yellow fin tuna, sticky rice, avocado, jicama, carrots, radish, black sesame seeds, edamame, ponzu, dynamite sauce	23
<b>CHARBROILED 8OZ. FILET MIGNON</b> Steakhouse butter, mashed potatoes, market vegetables	54	Poke Duo (Salmon & Tuna)	30
<b>CHAR-GRILLED, BLACKENED OR FRIED JUMBO SHRIMP</b> (7)	27	<b>BBQ BABY BACK RIBS</b> "Fall-off-the-bone", French fries	
Cocktail sauce, remoulade sauce, fries		Half rack 21	Full rack 34
<b>COUNTRY FRIED STEAK OR COUNTRY FRIED CHICKEN</b>	24	<b>BLACKENED SEAFOOD POT PIE</b> Red snapper, shrimp, jumbo lump crab, fresh veggies, in a seafood velouté	28
Cream gravy, mashed potatoes, Texas toast or Texas biscuit		<b>FISH &amp; CHIPS</b> Beer battered cod, French fries, jalapeno tartar	24
<b>FLOUNDER PICCATA</b> Pan seared flounder, grape tomatoes, capers, pine nuts, lemon beurre blanc, squid ink fettuccine	26	<b>STUFFED PORK CHOP</b> Double cut pork chop, stuffed with boudin, sous vide and blackened, creole green beans, Cajun cream sauce	36

NEW SENIOR MENU AVAILABLE 4PM - 6PM SUNDAY - FRIDAY (ASK YOUR SERVER FOR DETAILS)

Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.

BB\_MM\_0325

# Blake's

## BISTRO

### BREAKFAST

Monday - Friday | A la Carte Menu | 7:00am-11:00am  
 Saturday & Sunday | Breakfast Buffet | 7:00am-12:00pm

<b>BREAKFAST BURRITO</b> Scrambled eggs, bacon, breakfast potatoes, cheddar and jack cheese, flour tortilla, salsa, sour cream, fresh fruit 18	<b>CROISSANT SANDWICH</b> Fresh bakery croissant, scrambled egg, choice of ham, bacon or sausage, American cheese, served with breakfast potatoes 18
<b>THE "BIG" BREAKFAST</b> Two eggs, smoked bacon, sausage, two buttermilk pancakes, breakfast potatoes, choice of white, wheat, seven grain, English muffin, or bagel 20	<b>CHICKEN &amp; WAFFLES</b> Southern fried chicken, crispy waffles, hot honey butter, blackberries, bourbon spiked syrup 22
<b>BISCUITS &amp; GRAVY</b> Two large homemade biscuits, cream gravy, sausage, two eggs any style 15	<b>BREAKFAST FLATBREAD</b> Scrambled eggs, bacon, sausage, pico de gallo, pepperjack cheese, mozzarella cheese, roasted tomato salsa, chipotle aioli 20
<b>EGGS BENEDICT</b> Two poached eggs, English muffin, Canadian bacon, hollandaise 20	<b>CHILAQUILES</b> Crispy tortilla, roasted tomato salsa, braised pork shoulder, Cotija and pepperjack cheese, pickled onion, two eggs sunny side up 19
<b>HOUSE SMOKED SALMON AND BAGEL</b> Traditional condiments, toasted bagel, cream cheese 19	<b>STEAK AND EGGS</b> Grilled sirloin, sliced potato, caramelized onions, bell peppers, tomato sauce, cheddar cheese, pickled onions, two eggs sunny side up 23
<b>AVOCADO TOAST</b> Creamy avocado smash, seven-grain bread, caramelized onions, pepper, and corn, chili lime sauce, fresh fruit Add Eggs 6 14	

### ALL DAY BREAKFAST

#### Classic Breakfast

Two eggs, smoked bacon or sausage, breakfast potatoes, choice of white, wheat, seven grain, English muffin, or bagel 18

#### Texas-Sized Omelets

Choice of three: bacon, smoked ham, sausage, tomatoes, onions, peppers, mushrooms, spinach, feta cheese, Swiss cheese, cheddar cheese, American cheese. May substitute Egg Beaters or egg whites 18

Additional items 1

Choice of white, wheat, seven grain, English muffin, or bagel

### LIGHT STARTERS

<b>NATURAL NONFAT YOGURT</b> Berries 12
<b>SEASONAL FRUIT PLATE</b> 15
<b>ACAI BOWL</b> Acai banana blend, granola, fresh berries, pineapple, toasted coconut 15

### BAKERY

<b>FRESH CROISSANTS</b> - Plain or Chocolate 8/9
<b>TOASTED BAGEL</b> Cream cheese 7
<b>TOASTED WHITE, WHEAT, RYE OR SEVEN GRAIN</b> 6
<b>HOMEMADE CINNAMON ROLLS</b> 8

### À LA CARTE

<b>APPLEWOOD-SMOKED BACON</b>
<b>HILL COUNTRY SMOKED SAUSAGE PATTIES OR LINKS</b>
<b>BREAKFAST POTATOES</b>
<b>SOUTHERN STYLE GRITS</b>
<b>TWO EGGS ANY STYLE</b>
<b>OATMEAL</b> With Berries 9
<b>ASSORTED CEREAL</b> With Berries 9

### GRIDDLE

<b>BANANAS FOSTER PANCAKES</b> Two large fluffy pancakes, bananas, walnuts, brown sugar rum sauce 19
<b>STRAWBERRY FRENCH TOAST</b> Caramelized Brioche, fresh strawberries, whipped cream 13
<b>BELGIAN WAFFLE</b> Warm syrup, whipped butter Strawberries, whipped cream 14 12
<b>NUTELLA MONTE CRISTO</b> Battered Brioche stuffed with creamy Nutella and fresh strawberries 16

### BEVERAGES

<b>COFFEE</b> 
<b>JUICE</b> Orange, Apple, Cranberry, Grapefruit
<b>MILK</b> Whole, 2%, Skim, Chocolate
<b>ICED TEA</b>
<b>SOFT DRINKS</b> Coke, Diet Coke, Sprite, Barq's Root Beer, Dr. Pepper, Minute Maid Lemonade
<b>HARVEST GREEN</b> Fresh pressed cucumber, celery, kale, spinach, ginger, green grapes, red and green apples, lemon, lime

### BREAKFAST COCKTAILS

<b>LA MARCA MIMOSA</b>
<b>LOADED BLOODY MARY</b>

### MOCKTAILS

<b>PASSION FRUIT PINEAPPLE PARADISE</b> Passion fruit and pineapple juices, fresh muddled pineapple, grenadine, topped with Fever Tree ginger ale
<b>BLUEBERRY DRAGON FRUIT REFRESHER</b> Dragon fruit, smashed blueberries, topped with cranberry juice and lemonade
<b>BLOOD ORANGE LEMONADE</b> Citrus smash of lemons and orange, blood orange syrup, topped with lemonade

NEW SENIOR MENU AVAILABLE 4PM - 6PM SUNDAY - FRIDAY (ASK YOUR SERVER FOR DETAILS)

Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.

BB\_MM\_0325