

## Starters

**french onion soup** gruyère / crostini 11

**shrimp cocktail GF** harissa cocktail sauce / horseradish gremolata 17

**hawaiian poke\*** ahi tuna / cucumber / mango  
avocado / ponzu / sesame seeds / seaweed salad 17

**curry roasted cauliflower bites** spicy thai ginger sauce  
pickled red jalapeños / sesame seeds 13

**crispy brussels sprouts GF** cotija / pomegranate  
chipotle vinaigrette 13

## Salads

**caesar** garlic crouton / shaved parmesan 11

**cobb GF** pecanwood smoked bacon / tomato / maytag blue cheese  
egg / pickled red onion / avocado / ranch 14

**baby wedge GF** point reyes blue cheese / pecanwood smoked bacon  
tomato / spiced pecans / green goddess 12

**bloomsdale spinach GF** roasted beets / feta / marcona almonds  
lemon mint vinaigrette 12

**add to any salad** grilled chicken 7 / ny steak\* 14  
tuna\* 12 / salmon\* 12 / shrimp\* 12

## Sandwiches

**rueben** grilled rye / shaved corned beef / sauerkraut  
swiss cheese / 1000 island dressing 17

**bluember signature burger\*** house ground brisket / chuck  
top round / arugula / white cheddar / rosemary aioli  
red wine caramelized onion / brioche bun 17  
add pecanwood smoked bacon 2

**beyond burger GF VG** tomato / arugula / sweet pepper relish  
roasted garlic vegenaïse / pretzel bun 17

**WARNING:** Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to [www.P65Warnings.ca.gov/restaurant](http://www.P65Warnings.ca.gov/restaurant).

**GF** gluten-free    **VG** vegan

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy.

## Entrées

entrées served with broccolini / herb roasted tomato  
truffle fries or butter whipped yukon gold mashed potatoes

**roasted boneless half chicken** sage roasted garlic pan reduction 27

**prime grilled 14 oz. ny steak\*** cilantro chimichurri 42

**Slow-Braised Boneless Short Ribs** sweet corn roasted pepper jus  
lime crème fraîche 33

## Bowls

**korean barbecue shrimp\*** bamboo rice / carrots  
bok choy / bean sprouts / edamame / kimchi / cucumber / kaiware  
sesame seeds 26

**sesame ahi\*** jasmine rice / peas / carrots / bok choy / sweet soy / garlic  
enoki mushrooms / crispy shallots / sriracha aioli / chuka salad 26

**sonoran salmon or tofu\*** charred corn / red peppers  
black beans / quinoa / spinach / kale / cherry tomato  
cilantro pasilla pesto 27

## Sides

**jasmine rice GF** 8

**garlic broccolini GF** 8

**sautéed mushrooms GF** 8

**butter whipped yukon gold potato GF** 8

**truffle parmesan fries** 10

**grilled jumbo asparagus GF** 8

## Sweet Treats

**warm chocolate cookie** baked to order  
vanilla gelato / chocolate glaze 10

**crème brûlée** seasonal berries  
shortbread cookie 10



18% service charge on parties of 8 or more  
\$25 corkage fee per bottle (maximum two bottles)

**blu** *Ember*