

**Lunch at Maison Bleu Restaurant**

**The Daily's**

**5 Cheese Grits Chowder** – nothing else like it! **Soup du Jour** - always homemade, everyday  
Cup 3.5 / Bowl 4.5

**Eggs du Jour - Market**

**Crêpe du Jour – Market**

**Bleu plate Special - Market**

**Our Ultimate ½ Pound Burger - 7**

*In house ground tenderloin served on a big toasted bun w/ lettuce, tomato & homemade steak cut fries*  
**Additions \$ 1 each:** sautéed mushrooms, sautéed onions, mozzarella cheese, bacon, bleu cheese

**Shrimp & Grits with Andouille Sausage - 10**

*Add side salad to any of the above: House or Caesar for \$3.5 or Maison Bleu for \$4.5*

**Sandwiches**

*Sandwiches come with choice of one of our homemade sides: soup, potato salad, pasta salad or coleslaw*

*Substitute side House or Caesar for \$2.95 or side Maison Bleu for \$3.95 - Sorry, steak fries cannot be substituted*

- Anne's Chicken Salad** - lettuce & cream cheese chive spread - 9 grain 7
- Veggie torte** - portabella, grilled onions, tomato, spinach, mozzarella & pesto - open faced-sourdough 7
- B.L.T. & A** - our take on a classic with thick sliced bacon & avocado - sourdough 7
- Coca Cola-Maple Roasted Pork Loin** - cream cheese chive & cranberry pepper jelly- toasted bun 7
- Po'boy-** catfish (fried or blackened), lettuce, tomato, remoulade sauce -toasted baguette 7
- shrimp (fried or blackened), lettuce, tomato, remoulade sauce -toasted baguette 8
- Crab Cake on a Roll** - lump and claw meat patty, lettuce, tomato & Srirachi aioli - toasted bun 8
- Panini** - turkey breast, cheddar, tomato, arugala & basil mayo - rosemary ciabatta 8
- Muffaletta** - ham, Genoa, cappocola, provolone, olive tapenade - ciabatta 8
- Grilled Chicken Sandwich** - ham, tomato, mozzarella - toasted bun 8
- Maison Bleu Cheesesteak** - beef tenderloin, mushrooms, onions & provolone - toasted bun 8

*Our sandwiches feature fresh baked bread delivered directly from Masada Bakery*

**Salads**

- Anne's Chicken Salad** - prepared with grapes, pecans, celery, red onion on greens w/ seasonal fruit 7
- Maison Bleu** - pears, grapes, French burnt walnuts, bleu cheese, mixed greens & citrus vinaigrette 8
- Pecan Crusted Chicken** - tomato, red onion, goat cheese on greens w/ balsamic-red grape vinaigrette 9
- Grilled Chicken Caesar** - romaine, parmesan, homemade croutons & Chef Anne's Caesar dressing 8
- Grilled Salmon** - tomato, cucumber, mandarin oranges, green onions on greens w / citrus vinaigrette 9
- Seafood Salad** - shrimp, scallops, crab, tomatoes, cucumbers, olives on greens w/ 3 herb vinaigrette 11

*Advisory: It is the practice of this restaurant to prepare foods safely, and to the customer's request. Therefore, we are required to post this advisory. The consumption of raw or undercooked foods such as meat, fish and eggs that contain harmful bacteria may cause serious illness or death. Please inform your server of any food allergies.*

**If you require separate checks, please tell your server when ordering. Separate checks not available after orders have been placed. Separate checks and parties of six or more people are subject to 20% gratuity.**

# Dinner at Maison Bleu

**Exécutive Chef: Anne Miller-Andersen**

## Starters

- Sautéed Escargot** - Gnocchi Parisian and Sauce Provençal 7
- Maryland Style Crab Cake** - Lump and crab claw meat w/ Srirachi aioli 8
- Pan Seared Scallops** - Mango-Cucumber Salsa, Hot & Sweet Raspberry Puree 9
- Prime Beef Carpaccio** - Arugala, Shaved Parmesan, White Truffle Oil & Cornichons 9
- Mussels Mouliere** - Mussels in White Wine Garlic Broth with Pomme Frites 8
- Bleu & Goat Cheese Spinach Artichoke Souffle** - Warm Fruit Compote & Croutes 6
- Mushroom Strudel** - Spinach & Pine Nuts in Phyllo & Three Cheese Mornay 7
- Charcuterie** - Seasonal Condiments and Tuscan Flatbread **Market**
- Risotto du Jour** **Market**

## Salads

- Greek** - Kalamata Olives, Feta Cheese, Red Onion, Tomatoes, Cucumber  
Our Red Wine Vinaigrette & Tuscan Flatbread 6
- Maison Bleu** - Pears, Grapes, French Burnt Walnuts, Bleu Cheese  
Our own Citrus Vinaigrette  
*Half 4.5 Whole 7*
- Classic Caesar** - Romaine, Parmesan, Homemade Croutons  
House made Caesar Dressing  
*Half 3.5 Whole 6*
- House** - Cherry Tomato, Cucumbers, Parmesan, Homemade Croutons  
Our own Three Herb Vinaigrette  
*Half 3.5 Whole 6*

**Entrées**

**Pan Seared Filet Mignon**

Roasted Garlic Mashed Potatoes & Cabernet Reduction 26

**Seared 10 oz. Ribeye**

Hand cut Fries & Portobello Demi Glace 27

**New Zealand Spring Rack of Lamb**

Caramelized Polenta & Roasted Garlic Mint Jus 26

**Pecan Crusted Pork Tenderloin**

Roasted Garlic Mashed Potatoes & Seasonal Fruit Chutney 17

**Pan Roasted Muscovy Duck Breast**

Wild Mushroom Rice Pilaf & Wild Cherry Pinot Reduction 22

**Pan Roasted Rustic Half Chicken**

Mushrooms, Shallots, Roasted Garlic Mashed Potatoes & Natural Pan Reduction 17

**Slow Roasted Scottish Salmon**

Wild Mushroom Rice Pilaf & Lemon Dill Hollandaise 20

**Crab Stuffed Tilapia Francaise**

Caramelized Polenta & Preserved Lemon Herb Broth 22

**Pan Seared Diver Scallops**

Smoked Cheddar Risotto & Walnut Pesto 25

**Market Bouillabaisse**

Fresh Fish, Shrimp, Scallops & Mussels in a Saffron Tomato Fumet and Rouille Toast 22

**Daily Specials – Market Price**

Fresh Market Catch      Risotto du Jour      Pasta du Jour

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Separate checks will be subject to 20% gratuity. Parties of six (6) or more people will be subject to 20% gratuity. In consideration of our guests, please refrain from cell phone use during dining.

## Sunday Brunch at Maison Bleu Restaurant

### Starters & Salads

Soup du Jour - cup 3.5 bowl 4.5

Breakfast Crepe w/Sweet Ricotta filling, Mixed Berries and Mandarin Oranges - 5

Crab Fritters w/ Jalapeño Crème Fraiche - 6

Maison Bleu Salad - Pears, Grapes, French Burnt Walnuts, Bleu Cheese & Our Own Citrus Vinaigrette

Half 4.5 Whole 7

Classic Caesar - Romaine, Parmesan, Homemade Croutons & House made Caesar Dressing

Half 3.5 Whole 6

### Entrées

Eggs du jour & Rosemary Smashed Potatoes - Market

French Toast w/Maple Syrup & Applewood Smoked Bacon - 7

Belgian Waffle w/Whipped Cream & Applewood Smoked Bacon - 8

Seared Ribeye Steak & 2 eggs, Choron Sauce & Rosemary Smashed Potatoes - 14

Batter Dipped-Cornflake Crusted Monte Cristo Sandwich w/ Applewood Smoked Bacon - 9

Portabella Veggie Benedict Anne w/ 2 poached eggs, Béarnaise & Rosemary Smashed Potatoes - 10

Salmon Benedict Lafayette w/2 poached eggs, Dill Hollandaise & Rosemary Smashed Potatoes - 11

Filet Benedict Arnold w/2 poached eggs, Béarnaise & Rosemary Smashed Potatoes - 12

Crab Cake w/2 eggs, Arugala, Remoulade & Rosemary Smashed Potatoes - 12

Shrimp & Grits with Andouille Sausage & Choron Sauce - 11

Maison Bleu Special of the Day - Market

### A la carte sides

Two eggs your way - 2

Rosemary smashed potatoes - 2

Cheese Grits - 3

Applewood smoked bacon or Andouille Sausage - 3

Fresh Seasonal Fruit Plate - market