



THE
BLENNERHASSETT
RESTAURANT

STARTER PLATES

CALAMARI

Calamari, Cherry Pepper, Banana Pepper Lightly Breaded and Fried, Parmesan Peppercorn Sauce 18

MINI BEEF WELLINGTON

Filet Tips, Mushroom Duxelles, Puff Pastry, Blackberry Demi, Micro-greens 20

OISHII SHRIMP COCKTAIL

Oishii Shrimp Poached, Lemon, Citrus Chili Cocktail Sauce 19

JUMBO LUMP CRAB COCKTAIL

Jumbo Lump Crab, Tarragon Aioli, Citrus Chili Cocktail Sauce, Lemon 24

BACON WRAPPED DATES

Medjool Dates, Apple-wood Bacon, Micro-greens, Balsamic Reduction 16

CHARCUTERIE

Chef's Selection of Cured Meats and Cheeses, Seasonal Accoutrements 16 Half / 30 Full



SOUPS

FRENCH ONION SOUP

Savory Beef Broth, Caramelized Onions, Sherry, Herbed Croutons, Swiss, Provolone Cheese 12

CREAMY BROCCOLI CHEDDAR 6 Cup / 9 Bowl

SOUP DU JOUR 5 Cup / 8 Bowl

SALADS

BLENNERHASSETT HOUSE SALAD

Mixed Seasonal Greens, Cherry Tomatoes, Cucumbers, Red Onion, Bell Peppers, Croutons, Signature Balsamic Vinaigrette 8 Small / 14 Large

WILTED SPINACH SALAD

Baby Spinach, Red Onion, Apple-wood Bacon, Golden Delicious Apples, Warm Bacon Vinaigrette 14

SMOKED BLEU

Moody Bleu Smoked Cheese, Mixed Seasonal Greens, Sliced Radishes, Spiced Pecans, Granny Smith Apples, Maple Cider Vinaigrette 16

STEAK KNIFE BLT WEDGE

Iceberg Lettuce, Heirloom Cherry Tomatoes, Crispy Bacon, Bleu Cheese, Balsamic Vinaigrette 9 Small / 16 Large

CAESAR

Romaine Lettuce, Parmesan Crisp, Croutons, House Caesar Dressing 9 Small / 16 Large



ADD TO YOUR SALAD

~Grilled Chicken 5

~Poached Shrimp 8

~Grilled Salmon 10

~Grilled Flank Steak 10

please inform your server of food allergies



THE

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ENTREE FEATURES

All steaks sauced with herbed demi reduction and topped with crispy onion straws

FILET MIGNON 4oz 42 / 8oz 79

NEW YORK 12oz 66

DELMONICO 14oz 69

PORTERHOUSE 16oz 73

JAPANESE A5 WAGYU

Limited Availability

FILET 4oz 85

NEW YORK 4oz 91

FILET FLIGHT

WAGYU, PRIME, BLACK

ANGUS 4oz 150

TOMAHAWK FOR TWO 32oz

Prime 30 Day Dry Aged 179

RAISE THE STEAKS

- ❖ **Crab Oscar**
Jumbo Lump Crab, Hollandaise 15
- ❖ **Bleu Butter**
Moody Bleu Smoked Bleu Cheese, Butter, Fine Herbs 7
- ❖ **Bearnaise**
Hollandaise, Tarragon, Shallot, Black Pepper 7
- ❖ **Brandy Green Peppercorn**
Demi Glace, Brandy, Green Peppercorn, Cream 9
- ❖ **Truffle Butter**
Black Truffle, Thyme, Roasted Garlic, Butter 9

ROASTED BLEU BLENNY SEA BASS

Sea Bass, Bleu Cheese Sauce, Chives, Buttermilk Whipped Potatoes, Sautéed Vegetables 39

CHEF RON'S MARYLAND CRAB CAKE

Jumbo Lump Crab, Old Bay Tartar, Cocktail Sauce, Buttermilk Whipped Potatoes, Sautéed Vegetables
Single 35 / Double 50

ROASTED SALMON

6oz Faroe Island Salmon, Turmeric Coconut Rice, Tomato Chutney, Raita, Sautéed Vegetables 35

CHICKEN CORDON WELLINGTON

Chicken Breast, Smoked Ham, Swiss Cheese, Puff Pastry, Whole Grain Dijon Cream Sauce, Buttermilk Whipped Potatoes, Sautéed Vegetables 40

GLAZED PORK CHOP

Frenched Pork Chop, Cider, Brown Sugar, Maple, Pineapple Juice, Spices, Sautéed Golden Delicious Apples, Buttermilk Whipped Potatoes, Sautéed Vegetables 14 oz 40

SALMON FETTUCCHINI

Poached Salmon, Alfredo Sauce with Black Olives, Mushrooms & Capers 30

SIDES MATTER

- Buttermilk Whipped Potatoes* 8
- Loaded Baked Potato* 12
- Sautéed Sweet Corn* 8
- Creamy Mac and Cheese* 13
- Creamed Spinach* 12
- Roasted Brussel Sprouts* 12
- Sautéed Wild Mushrooms* 8
- Broccoli, Asparagus, or Spinach* 6

Please relax and enjoy your evening at The Blennerhassett Restaurant while our Chefs take the time to prepare your made-to-order dish with careful detail