

WELCOME TO BLACK&BLUE

CHILLED SEAFOOD

Seasonal Oysters ½ Dozen	24
<i>Pink Peppercorn Mignonette, Lemon</i>	
Jumbo Shrimp Cocktail	20
<i>Fresh Horseradish, Cocktail Sauce, Lemon</i>	
Seafood Opulence for Two	65
<i>Maine Lobster, King Crab Legs, Jumbo Shrimp, Oysters</i>	

SOUPS • SALADS • STARTERS

Seasonal Soup of the Day	10
<i>Fresh Ingredients from the Field, Farm or Ocean</i>	
House Salad	12
<i>Local Greens, Shaved Asparagus, Heirloom Tomatoes, Julienne Apple, Avocado, Radish, Fennel, Brioche Croutons, Meyer Lemon Vinaigrette</i>	
Caesar Salad	14
<i>Romaine, White Anchovies, Pecorino Romano, Brioche Croutons, Creamy Caesar Dressing</i>	
Wedge Salad	14
<i>Baby Iceberg, Bleu Cheese Crumbles, Crispy Pancetta, Creamy Basil Dressing</i>	
Lobster Avocado Tower	20
<i>Poached Lobster, Avocado, Grapefruit, Pineapple Vinaigrette</i>	
Arancini	16
<i>Arborio Rice Filled with Ricotta, Spinach, Sun Dried Tomatoes, Diablo Sauce</i>	
Confit Pork Belly	18
<i>Gochujang Glaze, Apple & Pineapple Relish</i>	
Mussels	18
<i>Chili, Garlic, Pinot Grigio Pan Sauce, Grilled Focaccia Bread, Fine Herbs</i>	
Calamari Misto	19
<i>Squid, Shrimp, Shishito Peppers, Diablo Sauce</i>	
Crab Cakes	19
<i>Mustard Remoulade, Preserved Lemon Chutney</i>	

CREATIVE SIDES 9

Fresh Cut Steak Fries
Fire Roasted Sweet Corn
Salt Crusted Baked Potato
Sautéed Asparagus, Roasted Pistachio
Roasted Garlic Mashed Potatoes
Sautéed Mushrooms

BRANDT FAMILY RANCH

Filet Mignon	7oz 45	10oz 65
Cap of Ribeye		10oz 60
New York Strip		14oz 55
Cowboy Ribeye		20oz 65
Porterhouse		20oz 70
Prime Rib		14oz 45

CHOPS • RACKS • STEAKS

Duroc Pork Chop	45
Colorado Rack of Lamb	60
Tomahawk Ribeye for Two	50oz 110
Free Range Chicken	35

SIGNATURE INDULGENCE

The Ultimate Surf & Turf

Brandt Filet, Australian Lobster Tail, Scallop, Jumbo Shrimp, King Crab, Garlic Mashed Potatoes, Sautéed Asparagus

115



FROM THE OCEAN

Fresh King Salmon	45
Fresh Chilean Sea Bass	45
Alaskan King Crab Legs	95
Australian Lobster Tail	Single 75
	Twin 115

PREMIUM SIDES 16

Lobster Mac & Brie
Grilled Jumbo Shrimp
Sautéed Sea Scallops

CHEF NICK'S SPECIAL 3 COURSE DINNER

STARTER

Enjoy today's Soup or any Salad from our menu

ENTRÉE

ORA KING SALMON

Sautéed Rainbow Chard, Israeli Cous Cous, Preserved Lemon Butter

CHILEAN SEA BASS

Ricotta Gnocchi, Sun Dried Tomatoes, Zucchini, Sweet Basil Pesto, Lemon Oil

BRANDT FILET MIGNON

Premium Brandt Beef, Garlic Mashed Potatoes, Seasonal Vegetables, Cabernet Wine Sauce

DUROC PORK CHOP

Garlic Mashed Potatoes, Seasonal Vegetables, Calvados Reduction

DESSERT

Choose From Our Homemade Creations

Soft Drink • French Pressed Coffee • Hot or Iced Tea

– 69 –

Bon Appétit

Thank You for Voting Us
San Diego's Best Steakhouse