

NYE 2021

pick up or dine in Friday 4:30-9:00 PM
order online @ bluehilltavern.com or call

Blue Hill Tavern

Shares

Fried Pickles and Banana Peppers \$9

Cajun corneal crust, soffritto remoulade sauce

Grilled Haloumi Cheese \$15

ouzo lemon sauce, charred cherry tomatoes, garlic bread

Oysters Rockefeller \$15

Blue Point oysters, spinach, parmesan, Noilly-Pratt Sauce

Grilled Octopus \$12

Mediterranean salsa, lyonnaise potatoes,
aged balsamic salmogrillio sauce

Crab Dip for Two \$18

old bay, garlic crostinis

P.E.I. Mussels \$14

buffalo blue white wine sauce, garlic baguette

Soup du Jour \$7

chefs weekly creation

Five Spice Tempura Cauliflower \$9

Roasted garlic lemon aioli

Shiso Shrimp \$14

tempura shrimp, shiso orange sauce, carrot, red onion

Cuban Pork Empanada \$14

pico de Gallo, cilantro crema, salsa verde

Salads

Chopped Salad \$10

mixed greens, cucumbers, sundries, olives, feta
cheese, red onion, cheese, red wine vinaigrette

Caesar Salad \$10

petite romaine lettuce, Parmesan
cheese, creamy Caesar dressing,
garlic crostini

Harvest Salad \$10

mixed greens, butternut, red onion, feta cheese,
toasted almonds, cranberries, apple cider vinaigrette

Calamari Salad \$14

peanuts, kaffir lime, cilantro, Thai chili vinaigrett

Dessert

Chocolate Peanut Butter Candy Bar \$8

Brioche Bread Pudding \$8

Caramel Apple Tart \$9

Triple Chocolate Mousse \$8

GF Flourless Chocolate Cake \$9

Showstoppers

Chateaubriand for Two \$64

Sous vide 16 oz. center cut filet mignon, red skin
mashed potato, garden vegetables, béarnaise sauce

Surf and Turf \$42

5 oz. filet mignon, 5 oz. crab cake, bearnaise sauce,
roasted corn, caper, and potato hash

Double Crab Cake Entree \$52

Twin 5 oz. crab cakes, corn, caper and potato hash,
remoulade sauce

Seared Yellowtail Snapper \$28

carrot ginger broth, jasmine ginger rice, green beans &
carrots

Petit Filet Mignon \$28

blue cheese crust, garlic parmesan red potato, green
beans & carrots, worcestershire gastrique

Signature Roasted 1/2 Chicken \$27

mac and cheese, green beans & carrots, mustard herb
sauce

Seared Salmon \$28

mushroom risotto, lobster cream sauce, green beans &
carrots

Seafood Puttanesca Pasta \$29

Shrimp, scallops, mussels, onions, sun dried tomato,
caper, olives, spinach, garlic cream sauce, bucatini pasta

Sous Vide Pork Tenderloin \$28

crispy red wine vinaigrette brussel sprouts, red potato,
coriander honey sweet and sour sauce

Smoked Duck Breast \$27

almond and fig quinoa, apple cider braised red cabbage,
blueberry gastrique

Sous Vide Lamb Lollipops \$32

48 hour sous vide rack of lamb, boursin cheese potato
au gratin, green beans, carrots, and red wine demi place