

# DEBLAZE AT 131

## STARTERS

**PARMESAN FRIED CALAMARI-16**  
Diablo Sauce| Shaved Parmesan| Herbs

**STUFFED ZUCCHINI- 13**  
Italian Sausage| Goat Cheese|  
Sundried Tomato Romesco

**CARAMELIZED BRUSSELS- 12**  
Chipotle Maple Glaze| Smoked Blue  
Cheese| Bacon Lardoons| Spiced Pecans

**BAKED BRIE-14**  
Warm Baguette| Smoked Honey|  
Macerated Raspberries| Champagne  
Pickled Shallots

**RISOTTO BALLS- 12**  
Shaved Parmesan| Tomato Sauce| Basil

**PETITE CRAB CAKES-15**  
Honey Dijon Aioli| Pickled Fennel &  
Orange Salad| Spiced Pecan

**HOUSE MADE MEATBALLS- 18**  
Three 4oz Meatballs| Marinara|  
Shaved Parmesan

**DEBLAZE BRUSCHETTA- 13**  
Fresh Tomato| Basil| Aged Balsamic|  
Parmesan

**GREENS AND BEANS-14**  
Braised Butter Beans| Frankie's Italian  
Sausage| Spinach| Parmesan

## SOUPS & SALADS

### SALAD ADDITIONS

6oz Chicken- 6| 6oz Sirloin-13| 5oz Salmon-11

**FRENCH ONION SOUP- 9**  
Caramelized Onions| Gruyere Cheese| Herb Crostini

**SOUP OF THE MOMENT-7**  
Chef's Selection of Seasonal & Local Ingredients

**DEBLAZE HOUSE SALAD HALF-6| FULL-12**  
Mixed Greens| Heirloom Tomato| Shaved Red Onion|  
Cucumber| Fresh Mozzarella| Banana Peppers| Olives|  
White Balsamic Vinaigrette

**CAESAR HALF-6| FULL-12**  
Crisp Romaine| Cabernet Pickled Egg| Shaved Parmesan|  
Garlic & Herb Croutons| Caesar Dressing

**WEDGE SALAD HALF-6| FULL-12**  
Bacon| Red Onion| Bleu Cheese| Creamy Blue Cheese Dressing

**DRESSING SUBSTITUTIONS**  
House Italian| Ranch| 1000 Island| Creamy Blue Cheese| White  
Balsamic| Caesar

## VALENTINES FEATURES

**\*5OZ FLAT IRON & BUTTER POACHED LOBSTER TAIL-55**  
Garlic & Caramelized Parmesan Whipped Potatoes| Wilted Spinach| Roasted Tomato & Basil Butter Sauce

**\*AIRLINE CHICKEN CARBONARA-32**  
Roasted Garlic Cream| Asiago Stuffed Gnocchi| Sweet Pea| Crispy Bacon

**\*8oz CENTER CUT FILET- 60**  
White Chocolate & Cracked Pepper Risotto| Broccolini| Chambord Macerated Raspberry & Shallot Jam

**BONE IN VEAL CHOP PICCATA-65**  
14 Oz Veal Chop| Cappellini| Capers| Roasted Garlic & Lemon Butter| Crispy Prosciutto

**PAN SEARED DIVER SCALLOPS-50**  
Crab Raviollo| Spinach| Heirloom Tomato| Rock Shrimp Scampi Butter

**22oz BONE IN RIBEYE-65**  
Smoked Gouda Potato Pavé| Carmelized Green Beans| Bacon & Onion Jam

**8oz PROSCUITTO POACHED SEA-45**  
Heirloom Tomato "Water"| Baby Heirloom Carpaccio| Basil Pesto Risotto| Crispy Prosciutto

**CORNMEAL CRUSTED SALMON-32**  
Creamy Polenta| Golden Raisin & Tomato Chutney| Roasted Asparagus

**WARM TOMATO PIE-26 <sup>VEG</sup>**  
Puff Pastry| Fresh Mozzarella| Basil Pesto| Simple Green Salad

### **VALENTINES' DINNER FOR TWO PACKAGE-199 RESERVATION ONLY**

#### CHOICE OF STARTER

Baked Brie| Brussel Sprouts| Risotto Balls

&

#### 34oz TOMAHAWK

Loaded Whipped Potatoes| Buttered Broccolini| Bell Pepper Jam| Horseradish Crème| Rosemary Demi-Glace

&

#### CHAMPAGNE & STRAWBERRIES

Champagne For Two| Four Chocolate Covered Stem Strawberries

**EXECUTIVE CHEF** Dean Hill  
**SOUS CHEF** Alex Stevens

Parties of 6 or more are subject to 20% Gratuity. Large party split checks are available. Individual separate checks for large parties are not accepted.

Items Marked With An Asterisk\* May Be Served Raw Or Under Cooked; Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish Or Eggs May Increase Your Risk Of Foodborne Illness, Especially If You Have Certain Medical Conditions.

**\*\*WE APPLY A 3% CREDIT CARD SURCHARGE TO EVERY NON-CASH TRANSACTION\*\***