

BLUE FIRE TOMAHAWK FLAME STATION

*Whole bone in tomahawk ribeyes, marinated, fire seared, dramatically displayed and carved to order by a Blue Fire chef.
Select one globally inspired menu profile.*

Chef Brian Litolff approaches each Tomahawk menu as a complete culinary profile, pairing the fire seared, chef carved ribeye with regionally inspired seasonings, composed sides and distinctive sauces.

Each selection is designed to feel authentic, balanced and visually impressive while remaining approachable for a wide range of guests.

TEJANO MESQUITE TOMAHAWK \$32 per person

Mesquite Grilled Tomahawk Ribeye seasoned with Ancho Chile, Garlic and Cracked Black Pepper
Smoked Cheddar and Poblano Whipped Potatoes
Charred Calabacitas with Corn, Zucchini, Tomato and Cotija
Fire Roasted Salsa Verde
Tequila Lime Steak Jus

CAJUN TOMAHAWK \$36 per person

Cajun Seasoned Tomahawk Ribeye paired with Blackened Shrimp and Remoulade Butter
Cajun Dirty Rice with Andouille Sausage, Peppers, Celery and Green Onion
Roasted Corn Maque Choux

MEXICO CITY AL PASTOR TOMAHAWK \$32 per person

Achiote, Guajillo Chile, Pineapple and Citrus Marinated Tomahawk Ribeye
Street Vendor Elotes Cup with Fresh Grilled Corn off the Cob, Mexican Crema, Cotija, Lime, Cilantro and Valentina Hot Sauce
Cilantro Lime Rice
Roasted Pineapple Salsa
Avocado Crema

BRAZILIAN CHURRASCO \$32 per person

Garlic and Sea Salt Marinated Tomahawk Ribeye
Brazilian Style Fried Rice with Bell Peppers, Green Onion, Cilantro and Toasted Farofa
Fire Roasted Vegetables
Fresh Red Chimichurri
Roasted Garlic Aioli

KOREAN STEAKHOUSE \$32 per person

Gochujang and Soy Marinated Tomahawk Ribeye
Vegetable Fried Rice
Sesame Roasted Broccolini
Korean Barbecue Sauce
Gochujang Aioli

The Tomahawk Carving Station requires **two chef attendants** for preparation, presentation and service.

SPANISH TAPAS

Chef Brian Litolff's approach to Spanish cuisine reflects a lifelong passion for studying the world's great culinary traditions. Inspired by the distinctive flavors and regional specialties of Andalusia, Catalonia, Galicia, Valencia, and the Basque Country, each dish is prepared using authentic techniques, premium ingredients, and a deep respect for Spain's culinary heritage. Designed to be shared, these tapas and traditional Spanish specialties celebrate the spirit of the Spanish table, where exceptional food, conversation, and hospitality come together to create memorable dining experiences.

SPANISH CHARCUTERIE & CHEESE BOARD

Cured Meats \$12

Salchichón Ibérico, Longaniza, Chorizo Ibérico, Lomo Embuchado, 12 Month Jamón Serrano

Cheeses \$12

Manchego, Queso Ibérico, Queso de Cabra

Breads & Crisps \$8

Pan con Tomate, Grilled Rustic Bread, Picos Españoles

Spreads & Accompaniments \$8

Alioli, Truffle Honey, Boquerones en Vinagre, Roasted Piquillo Peppers, Marcona Almonds, Dried Apricots and Figs, Fresh Grape Clusters

Olives & Pickled Vegetables \$8

Tangerine and Chile Marinated Spanish Olives, Marinated Artichoke Hearts, Peppadew Peppers, Guindillas, Spanish Pickled Green Peppers

TAPAS FRÍAS | COLD TAPAS

PASSED OR STATION

12-Month Jamón Serrano con Pan con Tomate \$12

Hand-sliced Ibérico ham draped over toasted bread rubbed with ripe tomato, garlic, and Arbequina olive oil

Gazpacho Andaluz \$8

Chilled Andalusian tomato soup with cucumber, green pepper, sherry vinegar, and cold-pressed olive oil; finished with a brunoise of garden vegetables

Ensaladilla Rusa \$8

Classic Spanish potato salad with house-made aioli, brined tuna, caperberries, roasted peppers, and French green beans

Tabla de Quesos Españoles \$12

Manchego, Queso Ibérico and Queso de Cabra, accompanied by Marcona almonds, quince paste and honey.

TAPAS CALIENTES | HOT TAPAS

PASSED OR STATION

Gambas al Ajillo \$9

Wild-caught shrimp sautéed à la minute in extra-virgin olive oil with thinly sliced garlic, guindilla chili, dry sherry, and flat-leaf parsley

Croquetas de Jamón y Bechamel \$9

Silky béchamel enriched with hand-chopped Serrano ham, chilled, breaded, and fried to a crisp golden shell

Patatas Bravas con Aioli \$8

Crispy fried potatoes with a smoky bravas sauce of roasted tomatoes and smoked paprika de La Vera; finished with house-made garlic aioli

Albóndigas en Salsa de Tomate \$10

Pork and beef meatballs slow-simmered in a rich sofrito of tomato, saffron, and dry white wine; finished with toasted almonds and fresh herbs

Champiñones al Ajillo \$9

Wild and cultivated mushrooms sautéed with garlic, dry Amontillado sherry, fresh thyme, and olive oil; garnished with shaved Manchego

PAELLA & RICE

DISPLAY OR STATION

Paella Valenciana \$12

Saffron infused Bomba rice with free range chicken, Spanish chorizo, flat green beans and garrofó beans, traditional Valencian butter beans with a creamy texture, cooked in a paella pan and finished with socarrat, the prized crisp, caramelized layer of rice formed along the bottom.

Paella de Mariscos 12

Saffron infused Bomba rice with shrimp, mussels and clams, simmered in a concentrated fish stock with pimentón and ripe tomato sofrito.

FAMILY STYLE À LA CARTE PLATTERS (serves 10)

Gambas al Ajillo	\$145 per platter
Croquetas de Jamón (24 pieces)	\$130 per platter
Pimientos de Padrón	\$90 per platter
Albóndigas en Salsa de Tomate	\$140 per platter
Champiñones al Ajillo	\$110 per platter
Tabla de Quesos Españoles	\$165 per platter
Jamón Serrano con Pan con Tomate	\$190 per platter
Ensaladilla Rusa	\$95 per bowl
Gazpacho Andaluz	\$85 per bowl
Pan con Tomate (platter)	\$55 per platter
Olives & Marcona Almonds	\$60 per bowl
Paella Valenciana	\$210 per platter
Paella de Mariscos	\$220 per platter

Family style dinners require an additional **\$8 per person** for serving bowls, platters and serving utensils.