



BLU JAM

Cafe By Day, Bistro By Night

Cafe Hours: 8am to 5pm *Everyday*

Bistro Hours: 6pm to 10pm *Wednesday to Saturday*

Catering • Take Out • Corporate Events

We strive to use organic produce, fresh seafood and free range meats
with no added hormones or antibiotics.

We use nearby farms to support the local economy.

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

Parties of six or more, 18% gratuity added.

Breakfast Menu

Served from 8am to 5pm daily

Breakfast Trio

Two eggs any style, two classic pancakes or French toast with smoked bacon, bockwurst, or chicken apple sausage 11.95

Simply Eggs

Three eggs fried, scrambled or poached, accompanied by crispy red potatoes and toast 8.95

(chicken apple sausage, bockwurst, or bacon add 1.95)

Eggs Bohemia

Two over easy eggs baked with black forest ham, smoked bacon and chives, served with crispy red potatoes and toast 9.95

Morning Hash

Eggs tossed with black forest ham, sun-dried tomatoes, spinach, onions, red potatoes and mozzarella, served with toast 10.95

Roma Via Paris

Three farm fresh eggs scrambled with spinach, sun-dried tomatoes, zucchini, chopped tomatoes, bell peppers, fresh basil, Montchevre goat cheese and mozzarella, served with potatoes and toast 11.95

Loxex

Three farm fresh eggs scrambled with smoked salmon, onions, tomatoes and brie cheese, topped with sour cream and chives, served with toast and potatoes 14.95

Burgundy Omelette

Three egg omelette, spinach, mushrooms, Montchevre goat cheese, sun-dried tomatoes & chives, w/ crispy red potatoes & toast 11.95

California Omelette

Three egg omelette, crispy smoked bacon, fresh tomato, avocado, sour cream & cheddar cheese, served with potatoes & toast 11.95

Kamil's Breakfast

Pan-roasted macaroni scrambled with eggs, smoked bacon, ham, garlic, chives, and cheddar 12.95

Old World

Eggs scrambled with sautéed onions, fresh mushrooms, chives and mozzarella, served with potatoes and toast 10.95

Eggwich

Over easy eggs, strips of crispy smoked bacon, fresh avocado, sliced tomatoes, micro greens, pesto aioli on a toasted ciabatta, with crispy red potatoes 11.95

Salmon Hash

Chopped fresh salmon sautéed with red potatoes, tomatoes, capers, chives and olives topped with poached eggs and dill hollandaise, served with toast 14.95

Blu Jam Benedict

Poached eggs on a toasted English muffin with Black Forest Ham, crispy bacon, topped with hollandaise, served with potatoes 11.95

Florentine Benedict

Poached eggs on a toasted English muffin with sautéed fresh spinach, mushrooms, sun-dried tomatoes, and brie cheese, topped with hollandaise, served with potatoes 11.95

Norwegian Benedict

Toasted English muffin, smoked salmon, poached eggs, sautéed spinach, tomato and dill hollandaise, served with potatoes 14.95

Migas

Spicy combination of eggs scrambled with jalapeños, chipotle, beef chorizo sausage, bell peppers, tortilla chips and mozzarella, topped with homemade tomato salsa, served with flour tortilla and potatoes 11.95

Wrap On Fire

Fresh eggs scrambled w/ spicy chipotle peppers, black beans, cilantro, tomato, bell peppers & cheddar rolled up in a large grilled flour tortilla, served with sour cream and crispy red potatoes 11.95

Breakfast Quesadilla

Grilled chopped chicken breast scrambled with eggs, tomatoes, spinach and cheddar in grilled flour tortilla, topped with avocado, homemade salsa and sour cream, served with potatoes 12.95

Rancheros

Two fried eggs, bell peppers, chipotle, cilantro & black beans, topped with cheddar, tomato salsa, avocado and sour cream all on top of corn tortillas, served with potatoes 10.95

Steak and Eggs

Grilled all natural Angus beef tenderloin with gorgonzola cheese, caramelized onions, red potatoes, topped with fresh eggs and hollandaise 19.95

Mazatlan Shrimp Scramble

Eggs scrambled with fresh sautéed shrimp, onions, roasted red bell peppers, fresh jalapeños, cilantro, and mozzarella, topped with sour cream and fresh chives, served with crispy red potatoes and toast 12.95

You may substitute potatoes for mixed greens or fresh fruit. Choices of toast: sourdough, whole wheat, or rye.

Served from 8am to 5pm daily

Designer Special

Design your own omelette or scramble with up to four items with toast and potatoes. 10.95

Turkey Sausage, Smoked Bacon, Black Forest Ham, Chopped Chicken Breast, Roasted Tomato Salsa, Spinach, Avocado, Tomato, Bell Peppers, Zucchini, Olives, Mushrooms, Onions, Basil, Chives, Sun-Dried Tomatoes, Cilantro, Mozzarella, Cheddar, Brie, Goat Cheese, Gorgonzola, Cream Cheese, Black Beans, Sour Cream.

Substitute eggs for tofu with homemade basil-tomato sauce add 1.50.

Substitute eggs for egg whites add 1.50.

Health & Fitness Breakfast

Spicy Tex Mex Tofu Hash (vegan)

Organic Tofu scrambled with black beans, onion, chipotle, cilantro, potatoes, tomatoes, salsa fresca, and avocado, served with corn tortillas 10.95

Far East (vegan)

Organic roasted tofu, fresh mint, carrots, zucchini, bean sprouts, spinach, ginger & soy-citrus vinaigrette, served with toast 10.95

Smoked Salmon Platter

Smoked salmon, red onions, capers, cream cheese, lemon, sliced tomatoes, cucumbers & plain or onion bagel 12.95

Power House

Six egg whites scrambled with spinach, topped with flame-broiled chicken breast and sautéed tomatoes and basil 13.95

Calories: 419 Fat: 3.5g Carbohydrates: 14g Protein: 80.1g

Muscle Beach

Six egg whites scrambled with fresh thyme, ground turkey, onions, spinach and chopped tomatoes, served with a cup of low fat cottage cheese and toast 12.95

Calories: 280 Fat: 6.5g Carbohydrates: 12.5g Protein: 42.5g

Olympus

Six egg whites scrambled with chopped flame-broiled chicken breast, spinach, zucchini and fresh tomato-basil sauce, served with mixed greens and toast 13.95

Calories: 411 Fat: 3.3g Carbohydrates: 12.3g Protein: 79.7g

Hearty Granola

Oats, wheat, honey, and almonds with milk or low fat vanilla yogurt topped with fresh berries, bananas and black currants 7.95

Hot Oatmeal

Cooked to order, topped with fresh berries, bananas and black currants, served with brown sugar on the side 7.95

Large Fresh Fruit Bowl

Served with low fat vanilla yogurt 9.95

(add granola 1.50)

From The Griddle

Three Pancakes

with powdered sugar 8.95

Blueberry Pancakes

with fresh blueberries & powder sugar 10.95

Fresh Banana Pancakes

with strawberries, candied walnuts, whipped cream and dark chocolate 10.95

French Toast

with fresh berries and bananas 9.95

Vanilla French Toast

with blackberry jam, vanilla yogurt, fresh berries & bananas 10.95

All pancake mixes are house made using fresh ingredients

Sides & Extras

German Bockwurst Pork Sausage 3.95

Chicken Apple Sausage 3.95

Smoked Bacon 3.95

One Egg 1.95

Crispy Red Potatoes 3.50

One Classic Pancake 3.95

One Fruit Pancake 4.95

Small Fruit Bowl 4.95

Bagel w/ Cream Cheese or Butter (plain or onion) 2.95

Sautéed Spinach with Garlic & Olive Oil 4.95

Fresh Avocado 1.95

Cottage Cheese or Low Fat Vanilla Yogurt 2.95

Freshly Sliced Tomatoes 2.50

Pure Maple Syrup (2 oz.) 1.00

Served from 8am to 5pm daily

Lunch Menu

Soups & Starters

Homemade Vegan Split Pea Soup 4.95 6.95
with Herb Croutons

Kamil's Famous Goulash Soup 6.95 7.95

Soup of the Day 4.95 6.95

Shrimp Ceviche 9.95
Lime marinated shrimp, onions, cilantro, minced tomatoes, chipotle aioli, crispy corn tortillas

Burrata and Strawberries 9.95
On three crostini, micro greens and balsamic syrup

Ahi Tuna Tartar 11.95
With avocado, black truffle oil and chives, served with crispy corn tortillas

Cheese Trio 12.95
With sliced apple, dried cherries, fruit-chili chutney and grilled bread

Paninis

Grilled sandwiches served with organic mixed greens, crispy red potatoes, or seasonal fresh fruit.

Turkey Pesto
Oven-roasted turkey breast, grilled tomatoes, house made pesto and provolone cheese on grilled focaccia 13.95

Steak
Beef tenderloin, roasted red bell peppers, sautéed mushrooms, caramelized onions, gorgonzola, provolone and balsamic aioli on grilled focaccia 17.95

Garden
Baby spinach, sautéed mushrooms, mozzarella, sun-dried tomatoes, caramelized onions, fire-roasted red bell pepper, Montchevre goat cheese and house made pesto on grilled focaccia 12.95

Lunch Combos

With Goulash add 1.50

Cup of Soup & Half Gourmet Sandwich 12.95
Except Ahi tuna

Cup of Soup & Half Salad 12.95
Except Ahi Tuna Salad or Steak Bistro Salad

Gourmet Sandwiches

Served on toasted ciabatta with either organic mixed greens, crispy red potatoes, or seasonal fresh fruit.

Rare Tuna Sandwich
Sashimi grade Ahi tuna seared rare, topped with micro greens, avocado and chipotle-mint aioli 16.95

B.L.T.A.
Strips of smoked crispy bacon, lettuce, tomato, avocado, pesto and mayo 11.95

Uptown
Oven-roasted turkey breast, sliced tomato, cucumber, mayo, Dijon mustard, avocado and provolone cheese 12.95

Veggiewich
Grilled tomato, micro greens, basil, avocado, roasted red bell peppers, beets, pesto aioli & provolone on whole wheat 11.95

BBQ Chicken
Grilled breast of chicken, smoked bacon, caramelized onion, melted provolone, mayo, tomato & BBQ sauce 12.95

Venetian Chicken
Grilled chicken breast, melted mozzarella, pesto, mayo, fire-roasted red bell pepper and fresh tomato 12.95

L.A. Club
Sliced turkey breast, black forest ham, crispy bacon, avocado, tomato, cucumber, mayo and provolone 13.95

Grilled Cheese
Grilled sandwich with melted mozzarella, Montchevre goat cheese, cheddar and sliced tomatoes on sourdough bread 9.95
Add Ham or Bacon 1.95

Served from 8am to 5pm daily

Grilled Burgers

Served with organic mixed greens, crispy red potatoes, or seasonal fresh fruit.

The Burger

Grilled ground beef, micro greens, tomato, & caramelized onions on a burger bun, served with side of mayo 11.95

Gourmet Burger

Grilled ground beef, pesto aioli, sautéed mushrooms, gorgonzola, smoked bacon, caramelized onions, and micro greens on a burger bun 14.95

Turkey Burger

Lean ground turkey, micro greens, lettuce, caramelized onions, and pesto aioli on a burger bun 11.95

Vegan Burger

House made vegan patty rolled in herb bread crumbs with grilled tomatoes, caramelized onions & micro greens on ciabatta 11.95

Add Any Cheese 1.00

Add Smoked Bacon or Avocado 1.95

Main Courses

Grilled Fresh Salmon

Lemon-caper sauce, mashed potatoes and pan roasted green beans 14.95

Salmon and Spinach

Grilled salmon on a bed of wilted baby spinach and zucchini, topped with sauce of tomatoes, olives, capers, and basil 14.95

Herb Chicken

Grilled chicken breast, mashed potatoes, herb-sundried tomato butter and pan-roasted green beans 13.95

Chicken Schnitzel

Breast of chicken, breaded and pan-fried, served with mashed potatoes, pan-roasted green beans and lemon 14.95

Filet Mignon

Grilled Niman Ranch filet mignon, mashed potatoes, green beans, and balsamic-red wine reduction 19.95

Kamil's Lunch

Macaroni topped with our famous Czech style meat goulash 13.95

Fresh and Crisp Salads

Served with bread upon request

Red Beets and Greens

Organic greens, fresh red & golden beets, roasted red bell peppers, gorgonzola cheese, Black currants, candied walnuts and balsamic vinaigrette 12.95

Sonoma

Organic mixed greens, candied walnuts, sliced granny smith apples and seedless grapes with gorgonzola cheese and balsamic vinaigrette 11.95

Steak Bistro Salad

Sliced Niman Ranch beef tenderloin, sun-dried tomatoes, roasted red bell peppers, gorgonzola cheese, and organic mixed greens with balsamic vinaigrette 17.95

Rare Ahi Tuna Salad

Greens with seared rare sashimi grade Ahi tuna, bean sprouts, julienne of carrots & zucchini, avocado, fresh mint and soy-citrus vinaigrette 17.95

Blu Jam Cobb

Marinated chopped grilled chicken breast, crispy smoked bacon, chives, chopped tomato, avocado, gorgonzola, and ranch dressing on a bed of organic mixed greens 13.95

Warm Mushroom Salad

Sautéed fresh mushrooms, organic mixed greens, chopped tomatoes, goat cheese, chives and balsamic vinaigrette dressing 11.95

Add sliced grilled to order chicken breast 3.95

Add grilled salmon 7.95

Add chopped grilled natural prime beef tenderloin 8.95

Add sashimi grade seared Ahi tuna 8.95

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Cafe By Day, Bistro By Night

Sweet Temptations

Ask your server about today's selection of desserts

Coffee Drinks

Organic Coffee 2.50

Organic Latte or Cappuccino 3.95

Vanilla or Mocha Latte w/ whipped cream 4.50
(Hot or ice blended)

Organic Espresso single 1.95 double 2.50

Americano 2.50

Machiato 2.95

Wake Up Call 2.95

Tea Drinks

Organic Iced Tea 2.50

Palmer 2.50

Organic Loose Teas 3.95

From Art of Tea Company

Juice Bar

Freshly Squeezed Juice small 3.50 large 4.50

Orange, Grapefruit, Carrot, Apple

Designer Juice Combos small 3.95 large 4.95

Combine any of these: Orange, Grapefruit,
Carrot, Apple, Celery, Beet, Ginger

Beverages

Spiced Chai Tea Latte 3.95

Hot or Ice Blended

Hot Chocolate w/ whipped cream 3.50

Lemonade 2.50

Coke, Diet Coke 2.50

Small Sparkling or Flat Water 3.00

Large Sparkling or Flat Water 6.00

Tisane/Fusions

ORGANIC CHAMOMILE/CAFFEINE FREE Meditation & reflection

The sweet calming taste of organic Egyptian chamomile helps to ease the mind and soothe the soul.

ORGANIC MINT/CAFFEINE FREE Digestive Fuel & Soothing

Farm Direct Organic Mint fusion.

CHOCOLATE MONKEY Rich Creamy & Wild

Ohhhhhhhhhhhhh my!!!

Chocolate, banana, rooibos and pink peppercorn blended together with apple bits to create an incredible dessert tea. Great hot or iced.

White

WHITE PEACH Luscious & Succulent

White Peach offers an organic white tea blended with peach and apricot essence infused with osmanthus flowers. Delicate, aromatic and fruity with hints of apricot guava & persimmon.

Green

WHITE TIP JASMINE Calming & Centering

Hand picked organic green tea leaves and buds scented 9-12 times with fresh jasmine blossoms.

ORGANIC GUNPOWDER Smoky & Fresh Cut Greens

Fresh green tea leaves rolled into small spheres resembling gunpowder, producing a grassy infusion with a slightly smoky flavor.

Oolong

PLUM OOLONG Sweet Spicy and Autumnal Fruits

Succulent schizandra berries & sweet amber oolong leaves blended with the tender essence of plum. Steeped multiple times, the gentle, sweet taste and pleasant characters of this sublime organic fusion perfectly grace any meal.

Black

ORGANIC BREAKFAST Rise & Shine

This is our traditional blend of organic black tea. It provides a robust flavor perfect for starting the day. A collection of black teas delivering a smooth malty brew with a clean finish.

ORGANIC EARL GREY CREAM Silky, Brisk & Clean

Our blend of hand picked organic black teas, from select gardens in China and India. The full bodied leaves are then blended with oil of bergamot, offering a light citrus aroma.

Customized by ArtOfTea.com

Executive Chef/Owner: Kamil Majer

Designer/Owner: David Fris