



General Manager, Terry Kalb
Executive Chef, Carl Barnard

BB KING'S BLUES CLUB *The* HISTORY

His reign as King of the Blues has been as long as that of any monarch on earth yet B.B. King continues to wear his crown well. Even at his current age, he is still light on his feet, singing and playing the blues with relentless passion. Time has no apparent effect on B.B. other than to make him more popular, more cherished and more relevant than ever. Don't look for him in some kind of semi-retirement; look for him out on the road, playing for people, popping up in a myriad of T.V. commercials or laying down tracks for his next album. B.B. King is as alive as the music he plays and a grateful world simply can't get enough of him.

For more than half a century, Riley B. King - best known as B.B. King - has defined the blues for a worldwide audience.

Since he started recording in the 1940s, he has released over fifty albums, many of them classics. He was born September 16,

1925, on a plantation in Itta Bena, Mississippi, near Indianola. In his youth, he played on street corners for dimes, and would sometimes play in as many as four towns a night. In 1947, he hitchhiked to Memphis, Tennessee, to pursue his music career. Memphis was where every important musician of the South gravitated, and which supported a large musical community where every style of African American music could be found. B.B. stayed with his cousin Bukka White, one of the most celebrated blues performers of his time, who schooled B.B. further in the art of the blues.

B.B.'s first big break came in 1948 when he performed on Sonny Boy Williamson's radio program on KWEM out of West Memphis. This led to steady engagements at the Sixteenth Avenue Grill in West Memphis, and later to a ten-minute spot on black-staffed and managed Memphis radio station WDIA. "King's Spot," became so popular,

it was expanded and became the "Sepia Swing Club." Soon B.B. needed a catchy radio name. What started out as Beale Street Blues Boy was shortened to Blues Boy King and eventually B.B. King.

On May 3, 1991 the original B.B. King's Blues Club opened on the historic Beale Street. Serving as the catalyst, it has now become the number one tourist destination in Tennessee. Like every good blues tune, the audience demanded more, and B.B. King's Blues Clubs began expanding into Nashville, Orlando, Las Vegas and, with the most recent addition in West Palm Beach.

While the clubs are famous for World Class House Bands and great Southern cuisine, they are also known for spontaneous jams featuring the Rolling Stones, U2, Eric Clapton, Aerosmith, Lenny Kravitz, Tom Jones, Paul McCartney, The Beach Boys, John Lee Hooker, Buddy Guy, the Black Crowes, Billy Joel and the King of Blues himself, B.B. King.



The Clubs:

LAS VEGAS

The Mirage
3400 Las Vegas Blvd. So.
702-242-KING (5464)

MEMPHIS

143 Beale St.
901-524-KING (5464)

NASHVILLE

152 2nd Ave. N.
615-256-2727

ORLANDO

Pointe Orlando
9101 I-drive #2230
407-370-4550

WEST PALM BEACH

550 Rosemary Ave.
Suite 236
561-420-8600

BBKINGCLUBS.COM


STARTERS

-  **FRIED DILL PICKLES** **small/large 5/8**
A BB King tradition and an old south favorite! Fried dill pickle chips served with horseradish dipping sauce
- CHICKEN TENDERS** **8**
Four hand breaded crispy chicken tenders served with fries and choice of honey mustard, buffalo sauce or BBQ sauce
- JALAPENO CHEESE DIP** **8**
Creamy cheddar cheese dip, mixed with jalapenos and served with tri-color nacho chips
- CREAMY PARMESAN SPINACH DIP** **9**
Chopped spinach baked with creamy house cheese sauce and sautéed onions, topped with shaved parmesan. Served with salsa, sour cream and tri-color nacho chips
-  **MEMPHIS STYLE SAUSAGE & CHEESE PLATTER** **11**
Smoked, grilled, and sliced kielbasa sausage, cheddar cheese sticks sprinkled with our dry rub, pickle spears, pepperoncini peppers and crackers, served with Creole mustard and BBQ sauce for dipping
- CATFISH BITES** **9**
A basket of fresh cut imported catfish bites in our house breading, flash fried and served with lemons and remoulade or tartar sauce
- PILE OF NACHOS** **10**
Tri-colored corn tortilla chips topped with BBQ sauce and jalapeño cheese sauce, fresh pico de gallo, sliced jalapeños, scallions, sour cream and shredded cheese. Add chopped BBQ pork, beer chili or grilled chicken \$3 add shrimp \$5
-  **SOUL SAMPLER** **15**
Our table party platter with a selection of fried pickles, imported catfish nuggets, Memphis wings and BBQ ribs. Wings tossed in your choice of BBQ or buffalo sauce
- CORN HUSK TAMALES** **9**
Two freshly steamed masa corn meal tamales filled with BBQ shredded beef with ranchero sauce, sour cream and scallions. Add chili \$3
- MEMPHIS WINGS** **8**
Nine buffalo chicken wings served with celery, carrot sticks and blue cheese dressing. Tossed in your choice of BBQ or buffalo sauce
- SWEET POTATO PUFFS** **6**
Pop in your mouth light, sweet and crispy sweet potato puffs served with warm caramel
- CHILLED PEEL AND EAT SHRIMP** **14**
1/2 pound of imported fresh peel and eat shrimp cooked in our own shrimp boil. Served chilled with coleslaw and cocktail sauce

SOUPS & SALADS

- HOUSE BLT CHOPPED SALAD** **11**
Chopped mixed lettuce tossed with bacon crumbles, diced tomatoes, sweet yellow onions and buttermilk ranch, topped with applewood smoked bacon
-  **MEMPHIS STYLE CHICKEN SALAD** **14**
Chilled mixed lettuce with shredded jack and cheddar cheese, corn kernels, bacon, tomatoes and cucumbers, topped with fried onions and chicken tossed in a chipotle ranch dressing. Choice of chicken topping: crunchy fried, hot buffalo style or grilled
- SHRIMP LOUIE SALAD** **15**
Chopped mixed lettuce with shrimp, tomatoes, cucumbers, black olives and boiled egg with our own zesty louie sauce topped with parsley and a side of lemon wedges
- GREEK SALAD** **11**
Chilled mixed lettuce with cucumbers, tomatoes, feta cheese and kalamata olives with red wine herbed vinaigrette. Add chicken \$3 add shrimp \$5
- GUMBO YA YA** **cup 6, bowl 8**
Smoked chicken, andouille sausage, crawfish, okra, peppers, onions and diced tomatoes, simmered in dark Louisiana roux topped with white rice
-  **BB'S FAMOUS BEER CHILI WITH A HINT OF OUR HOPS** **cup 5, bowl 7**
Ground beef chili with tomatoes, onions and bell pepper in a spicy cumin and chili tomato broth simmered in our own BB Brew. Topped with diced onions, sour cream and shredded cheddar cheese

DRESSINGS: chipotle ranch, buttermilk ranch, honey mustard, red wine vinaigrette, louie, oil and vinegar, chunky blue cheese

 Denotes BB King's Signature dishes. 18% gratuity will be added to parties of 6 or more


ENTRÉES

-  **OUR FAMOUS LIP SMACKING RIBS** **half slab 18, whole slab 25**
BBQ rubbed hickory smoked loin back ribs basted with our sweet and smoky BBQ sauce. Served with baked beans and coleslaw. Can also be served Memphis style (dry)
- GRILLED MAHI MAHI or FRESH SALMON** **19**
8oz. mahi mahi or fresh salmon fillet grilled and topped with lemon butter sauce, served with rice pilaf and sautéed green beans
- ROASTED CHICKEN DINNER** **16**
Roasted marinated half chicken served with a side of our sweet smoky BBQ sauce, garlic mashed potatoes and collard greens
-  **CHICKEN FRIED CHICKEN** **13**
Buttermilk marinated, breaded fried chicken breast served with white cheddar mac n' cheese and caramelized onion pan gravy
- SOUTHERN FRIED CATFISH DINNER** **17**
Cornmeal breaded crispy fried imported catfish fillets with fries, sweet onion hushpuppies, coleslaw, remoulade and tartar sauce
-  **CHOPPED BBQ PORK PLATTER** **14**
A generous portion of our fresh chopped BBQ pork topped with our sweet and smoky BBQ sauce served with baked beans and coleslaw
- CHICKEN AND RIBS COMBO** **20**
Half barbecued chicken and lip smacking ribs. This platter is complete with BBQ baked beans and coleslaw
-  **BB'S PORK CHOP DINNER** **21**
Two 6 oz. pork chops grilled and accompanied by cinnamon apples, green beans and garlic mashed potatoes
- 7 oz. USDA FILET MIGNON** **23**
Melts in your mouth, the leanest and most tender of all steaks grilled to perfection. Served with garlic mashed potatoes and green beans
- 12 oz. USDA BOURBON GLAZED RIBEYE** **28**
Hand cut to our specifications, this is the juiciest and most flavorful of all steaks. Fire-grilled with brown sugar bourbon glaze and well marbled for peak flavor. Served with garlic mashed potatoes and green beans
- THE MEMPHIS FLAT IRON STEAK** **19**
An seasoned prime USDA flat iron steak topped with a crawfish creole butter, served with maque choux mashed potatoes, collard greens and finished with crispy fried onions
-  **CAJUN CARBONARA** **18**
Applewood smoked bacon, sautéed onions, scallions, crushed red pepper, ziti pasta and parmesan cream sauce, topped with blackened chicken breast and served with grilled garlic bread
- TWO WAY CHILI SPAGHETTI** **15**
Our famous beer chili over spaghetti noodles topped with shredded cheddar cheese and a side of garlic toast
- BB'S MEDITERRANEAN PESTO PASTA** **18**
Spaghetti noodles tossed in basil pesto with tomatoes, kalamata olives and feta cheese with a side of garlic toast.
Add chicken \$4, add shrimp \$5
-  **CAROLINA BBQ SALMON** **25**
A grilled salmon filet brushed with our Carolina BBQ glaze and served over creamed corn and andouille sausage, topped with plump shrimp and crispy onions

Add a mixed green salad to any entree for \$3

Add a sautéed mushrooms to steaks for \$3

Steaks prepared to medium well & well done take longer to prepare

 *Denotes BB King's Signature dishes. 18% gratuity will be added to parties of 6 or more*

BURGERS & SANDWICHES

Served with fries and a pickle spear

GOOD 'OL CHEESEBURGER 10

A mouth-watering cheeseburger with lettuce, tomato and onion

HICKORY BURGER 12

A sweet and smoky burger basted with BBQ sauce, topped with cheddar cheese and applewood smoked bacon with crispy fried onions on top

CHAR GRILLED MAHI MAHI SANDWICH 12

Blackened, served on a warm bun with lettuce, tomato, onion and remoulade sauce, served with coleslaw

CHOPPED BBQ PORK SANDWICH 10

Our house rubbed pork chopped and covered in BB's sweet smoky BBQ sauce, topped with coleslaw on a burger bun

CATFISH PO BOY 10

Golden-fried imported catfish chunks on a toasted hoagie with lettuce and tomato. Served with coleslaw, remoulade or tartar sauce and lemon

HICKORY CHICKEN SANDWICH 12

A grilled chicken breast basted in our smoky BBQ sauce, topped with cheddar cheese, applewood smoked bacon, lettuce and sliced tomato with crispy fried onions on top

HOT DIGGIN IT BIG DOG 9

An 8 oz. 100% beef big dog, split lengthwise and grilled served on a hoagie bun. Get it either topped with our BBQ sauce, tangy yellow mustard with coleslaw OR make it a chili dog topped with onions and cheese

SIDES

FRENCH FRIES add bacon .75, cheese .50 or beer chili \$2 4

HUSH PUPPIES 4

SWEET AND TANGY COLE SLAW 3

BBQ BAKED BEANS 4

COLLARD GREENS 4

SAUTEED GREEN BEANS 4

WHITE CHEDDAR MAC & CHEESE 4

GARLIC ROASTED MASHED POTATOES 4

CORN BREAD 3

GARLIC BREAD 3

DESSERTS

BANANA BREAD PUDDING 8

STRAWBERRY SHORTCAKE 8

HOT FUDGE BROWNIE SUNDAE 8

SWEET POTATO PUFF SUNDAE 8

VANILLA ICE CREAM 4

BEVERAGES

SOFT DRINKS 2

Coke
Diet Coke
Sprite
Dr. Pepper
Mello Yellow
Lemonade
Bottled Water

TEA & COFFEE 2.50

Sweet Tea
Unsweet Tea
Hot Tea
Coffee

FLOATS 6

THE BROWN COW
*Blue Bell Vanilla Ice Cream
with IBC Root Beer*
THE ATLANTA FLOAT
*Blue Bell Vanilla Ice Cream
with Coca Cola*

BEER

DRAFT BEER

Bud 4.25
Bud Light 4.25
Miller Lite 4.25
Coors Light 4.25
BB Kings Blues Brew 5.25
Blue Moon 5.25
Yeungling 5.25
Guinness 6.25

BOTTLED BEER

Bud 4.25
Bud Light 4.25
Miller Light 4.25
Coors Light 4.25
Heineken 5.25
Heineken Light 5.25
Newcastle 5.25
PBR 3.00
Amstel Light 5.25
Michelob Ultra 4.25
Corona 5.25
Corona Light 5.25
Woodchuck Pear 5.25
Woodchuck CidEr 5.25
Sam Adams 5.25
Amstel 5.25
Smirnoff Ice 5.25

**Ask your server about
our souvenir glass and
beverage promos - drinks,
shots, and beer!*

WINE

Our wine menu changes seasonally. Please ask your server for our latest selections