

BLUE ON WATER

— HOTEL RESTAURANT BAR —

BRUNCH

TWO EGG BREAKFAST 18

EGGS, CHOICE OF BACON, SAUSAGE OR PEAMEAL,
TOAST
& HASHBROWNS

PEAMEAL BENNY 20

HOUSE MADE PEAMEAL, POACHED EGGS
WITH HOLLANDAISE ON ENGLISH MUFFINS
& HASHBROWNS

TOMATO BASIL BENNY 20

TOMATO, BASIL, GOAT CHEESE & POACHED EGGS
WITH HOLLANDAISE ON ENGLISH MUFFINS
& HASHBROWNS

SMOKED SALMON BENNY 21

AVOCADO, ORANGE SEGMENTS, WITH
HOLLANDAISE ON ENGLISH MUFFINS
& HASHBROWNS

NEWFOUNDLAND BREAKFAST 20

BAKED BEANS, SAUSAGE, TOUTONS, MOLASSES

FISH CAKES & EGGS 20

TWO SALT COD CAKES, MUSTARD PICKLES, EGGS,
TOAST, HASHBROWNS

BREAKFAST EXTRAS

TOAST	3
HASH BROWNS	6
SIDE BACON	5
TOUTONS	8

BACON CHEDDAR OMELETTE 20

ROASTED PEPPERS, CARAMELIZED ONIONS, BACON
& CHEDDAR SERVED WITH TOAST & HASHBROWN

MUSHROOM BRIE OMELETTE 20

SAUTEED MUSHROOMS, BRIE, GREEN APPLE, BASIL
PISTOU, TOAST & HASHBROWNS

GRILLED BRIE SANDWICH 21

BRIE, BACON, BLUEBERRY COMPOTE, HONEY
ROASTED PEANUTS, HASHBROWNS

SMOKED SALMON BAGEL 21

LEMON HERB CREAM CHEESE, HOUSE PICKLES,
CAPPERS, RED ONION, DILL, HASHBROWNS

BANANA BREAD FRENCH TOAST 21

SCREECH WALNUT SAUCE, CHANTILLY CREAM,
FRESH FRUIT

HUEVOS RANCHEROS 21

BEEF CHORIZO, GUACAMOLE, REFRIED BEANS,
TOMATO SALSA, FRIED EGG ON A CORN TORTILLA
WITH HASHBROWNS

LUNCH STARTERS

CAESAR SALAD SM 12 LG 17

ROMAINE HEARTS, CRISPY FOCACCIA CROUTONS,
BACON, HOUSE CAESAR DRESSING, PARMESAN

GREEN GODDESS SALAD SM 12 LG 17

MIXED GREENS, CUCUMBER, CHERRY TOMATO,
SHAVED FENNEL, CORN, CRISPY CHICK PEAS

BEET SALAD SM 12 LG 17

ARUGULA, PLUM DRESSING, GRAPEFRUIT,
MASCARPONE CHEESE, ROASTED CASHEWS
& PICKLED CARROT

TRUFFLE FRIES 12

FRESH CUT FRIES, TRUFFLE OIL, PARMESAN,
PARSLEY

ONION RINGS 16

PANKO CRUSTED RINGS, HARRISSA MAYO,
SALSA VERDE

MUSSELS 20

RED CURRY, PEANUTS, PICKLED ONIONS, CILANTRO

SEAFOOD CHOWDER 17

COD, SALMON, MUSSELS, BACON,
ROOT VEGETABLES, FINE HERBS

SALT FISH CAKES 17

SALT COD FISH CAKES, MUSTARD PICKLES

LUNCH ENTREES

FRIED CHICKEN SANDWICH 22

FRIED CHICKEN THIGH, SAMBAL BUFFALO SAUCE,
HOUSE PICKLES, BLACK GARLIC RANCH

MUSHROOM & SWISS BURGER 22

TWO GROUND CHUCK PATTIES, SWISS, BACON, RED
WINE BRAISED MUSHROOMS, DIJON, TRUFFLE AIOLI

BRAISED BEEF SANDWICH 22

BUTTER TOASTED BUN, ESPRESSO AIOLI,
CARAMELIZED ONIONS, PROVOLONE, AU JUS

TACOS 20

BEEF BARBACOA, CHICKEN OR BEER BATTERED COD,
WITH PICO DE GALLO, RED CABBAGE SLAW, SPICY
SOURCREAM, PICKLED ONION, FLOUR TORTILLA

CAPRESE TART 21

CONFIT TOMATO, FRESH MOZZA, BASIL, ARUGULA,
TOMATO SAUCE, BALSAMIC REDUCTION,
PUFF PASTRY TART

SEARED YELLOW FIN TUNA 30

PAN ROASTED FINGERLING POTATO, SAUTEED
RADISH, ASPARAGUS, SOY MARINATED MUSHROOMS,
PICKLED RED ONION, DYNAMITE SAUCE, ARUGULA,
SESAME SEEDS