

# 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

**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,  
CAPERS, 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

### BREAKFAST EXTRAS

TOAST	3	FRUIT BOWL	9
HASH BROWNS	6	SIDE SAUSAGE	6
SIDE BACON	5	SMOKED SALMON	8
TOUTONS	8	BAKED BEANS	8

### 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