

BLUE ON WATER

HOTEL · RESTAURANT · BAR

EST. 2004

BRUNCH

MORNING FAVORITES

EGGS BENEDICT

TRADITIONAL BENNY
HOUSE PEAMEAL, HASHBROWNS
24

FLORENTINE
CONFIT TOMATO, SPINACH &
ARTICHOKE CREAM CHEESE, SPICY
BALSAMIC REDUCTION, HASHBROWNS
24

SMOKED SALMON
LEMON & GARLIC YOGURT,
PICKLED SHALLOTS, CAPERS,
FRESH DILL, HASHBROWNS
24

YOGURT BOWL
HOUSE MADE GRANOLA, HONEY LEMON
YOGURT, BERRY PRESERVE,
FRESH FRUIT AND BERRIES
20

TWO EGG BREAKFAST
BACON, SAUSAGE, OR PEAMEAL, EGGS,
HASHBROWNS, TOAST
22

FISH CAKES & EGGS
SALT FISH CAKES, MUSTARD PICKLES,
EGGS, TOAST, HASHBROWNS
24

BANANA BREAD FRENCH TOAST
SCREECH WALNUT SAUCE, CHANTILLY CREAM,
FRESH FRUIT, BERRIES
25

GRILLED CHEESE SANDWICH
BACON, EMMENTAL, CARAMELIZED ONION,
FIG COMPOTE ON SOURDOUGH,
HASHBROWNS
24

OMELETTES

SPINACH & FETA
SPINACH, FETA CHEESE, CONFIT
TOMATO, PICKLED SHALLOT
HASHBROWNS & TOAST
24

BACON & MUSHROOM
DICED BACON, MARINATED MUSHROOMS
AGED CHEDDAR, SCALLIONS
HASHBROWNS & TOAST
24

SIDES

SIDE TOAST	4
FRUIT BOWL	10
HASHBROWNS	8
HOUSE SAUSAGE	9
SIDE BACON	8
SMOKED SALMON	10
EXTRA SAUCE/AIOLI	1

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ENTREES

FRIED CHICKEN CLUB
CRISPY FRIED CHICKEN, CHEDDAR, GREENS,
TOMATO, BACON, BLACK GARLIC RANCH,
WITH FRIES
26

TACOS
BEER BATTERED COD OR FRIED CHICKEN
PICO DE GALLO, PURPLE CABBAGE SLAW,
CHIPOTLE AIOLI, CRUDO RADISH, WITH FRIES
25

BEEF BURGER
BACON, ASIAGO CHEESE,
BONE MARROW AIOLI, SHALLOT JAM,
PARMESAN CHIP, ARUGULA, WITH FRIES
25

DUCK BLT
DUCK CONFIT, DUCK PROSCIUTTO, GREENS,
TOMATO JAM, JUNIPER MAYO, WITH FRIES
26

CHICKEN SHAWARMA SALAD
MARINATED CHICKEN, ROASTED GARLIC HUMMUS,
CUCUMBERS, TOMATO, PICKLED RED ONION,
OLIVE, TZATZIKI, GREENS, CRISPY CHICK PEAS,
FETA CHEESE, PITA
26

BEEF PAPPARDELLE
BRAISED SHORT RIB RAGU, CONFIT TOMATO,
BASIL & PARMESAN CHIP, HERB OIL, GARLIC TOAST
30

STARTERS

ONION RINGS
SALSA VERDE, HARISSA MAYO
18

TRUFFLE FRIES
PARMESAN, TRUFFLE OIL,
BONE MARROW AIOLI
16

KOREAN BBQ WINGS
SOY PEANUTS, PICKLED GINGER,
SESAME SEEDS, SCALLIONS, NORI AIOLI
24

MUSSELS
SHALLOTS, GARLIC, WHITE WINE, CREAM,
GREEN ONIONS, CHERRY TOMATO,
FRESH PARMESAN
20

TUNA TARTARE
SHALLOTS, AVOCADO, YUZU,
SOY VINAIGRETTE, DYNAMITE SAUCE,
SESAME SEEDS, CRISPY WONTONS
25

SEAFOOD CHOWDER
COD, SALMON, MUSSELS, BACON, ROOT
VEGETABLES, WHITE WINE, CREAM
20

SALAD

CAESAR SALAD
ROMAINE HEARTS, CRISPY CROUTONS,
BACON, HOUSE DRESSING, PARMESAN
SM13 LG18

PICKLED BEET SALAD
ORANGE PEPPER MASCARPONE YOGURT,
CRAISINS, ARUGULA, TOASTED WALNUTS,
HERB OIL, PICKLED CARROT, HONEY
BALSAMIC DRESSING, GOAT CHEESE
SM13 LG18

DESSERT

BLACK FOREST ENTREMET
DARK CHOCOLATE JOCONDE, CHOCOLATE
ESPRESSO MOUSSE, CHERRY COMPOTE,
MASCARPONE CREAM
14

CANNOLI
BROWN BUTTER CARAMEL RICOTTA, WHISKEY
POACHED PEARS, CANDIED ORANGE PEEL
14

FEATURE CREME BRULÉE
WEEKLY FEATURED FLAVOR
14