

BLUE ON WATER

HOTEL • RESTAURANT • BAR

EST. 2004

BRUNCH

EXECUTIVE CHEF
DAVE MOULAND

MORNING FAVORITES

EGGS BENEDICT

TRADITIONAL BENNY
HOUSE PEAMEAL, HASHBROWNS
24

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

SMOKED SALMON
ROASTED BEETS, ORANGE AND PINK
PEPPERCORN CREAM CHEESE,
ORANGE SEGMENTS, 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
AGED WHITE CHEDDAR, RASPBERRY VANILLA
PRESERVE, GREEN APPLE, SALT AND PEPPER
PECANS HASHBROWNS
24

OMELETTES

MUSHROOM SPINACH
BRIE CHEESE, MUSHROOMS, SPINACH,
SHALLOTS, WHITE WINE CREAM SAUCE,
HASHBROWNS & TOAST
24

BACON CHEDDAR
DICED BACON, AGED CHEDDAR,
MARINATED PEPPERS,
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

STARTERS

ONION RINGS
SALSA VERDE, HARISSA MAYO
18

TRUFFLE FRIES
PARMESAN, TRUFFLE OIL, HARISSA MAYO
16

PAD THAI WINGS
CRISPY FIVE SPICE NOODLES,
SCALLIONS, SOY-ROASTED PEANUTS,
TOASTED SESAME SEEDS
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
19

SALAD

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

GREEN GODDESS SALAD
TOMATO, FENNEL, CUCUMBER, AVOCADO,
GRILLED CORN, MIXED GREENS, GREEN
GODDESS DRESSING, NUTRITIONAL YEAST
SM13 LG18

DESSERT

NEAPOLITAN TORTE
CHOCOLATE ALMOND CRUST, CHOCOLATE
GANACHE, STRAWBERRY CREAM CHEESE
FILLING, VANILLA & WHITE CHOCOLATE
MOUSSE
14

ROSE WATER, CHIFFON CAKE
PISTACHIO BAVARIAN CREAM, LEMON GEL,
CANDIED LEMON PEEL
14

BLUE ON WATER

HOTEL • RESTAURANT • BAR

EST. 2004

ENTREES

CHICKEN SANDWICH
GRILLED MARINATED PINEAPPLE, PURPLE CABBAGE
SLAW, BACON, AGED CHEDDAR, JALAPEÑO HONEY
GARLIC, CRISPY FRIED CHICKEN ON A KAISER,
WITH FRIES
26

TACOS
BEER BATTERED COD OR FRIED CHICKEN
GRILLED PINEAPPLE SALSA, PURPLE CABBAGE
SLAW, CHIPOTLE AIOLI, CRUDO RADISH, WITH FRIES
25

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

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

CHINCHED HOAGIE
CHICHED MEATS, ICEBERG LETTUCE,
MARINATED RED PEPPERS, PROVOLONE, CHIPOTLE
VINAIGRETTE, PEPPERCHINIS, TOMATOES, CHILI &
HONEY VINAIGRETTE, CHIPOTLE AIOLI WITH FRIES
26

TERIYAKI SALMON
SOY MARINATED CUCUMBER, ROASTED BRUSSEL
SPROUTS, TOMATO, RED ONION, SCALLIONS,
RADISH, SESAME SEEDS, ICEBERG LETTUCE,
CARROT, MISO & GINGER DRESSING
34