

BLUE ON WATER

HOTEL RESTAURANT BAR

BRUNCH

MON-FRI 730AM-4PM
SAT & SUN 9AM-4PM

BREAKFAST

YOGURT BOWL

HOUSEMADE GRANOLA, HONEY LEMON YOGURT, RASPBERRY PRESERVE, FRESH FRUIT AND BERRIES

18

TWO EGG BREAKFAST

BACON, SAUSAGE, OR PEAMEAL, HASHBROWNS, EGGS, TOAST

20

FISH CAKES & EGGS

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

21

BANANA BREAD FRENCH TOAST

SCREECH WALNUT SAUCE, CHANTILLY CREAM, FRESH FRUIT, AND BERRIES

22

SMOKED SALMON BAGEL

SMOKED SALMON, LEMON AND HERB CREAM CHEESE, PICKLES, CAPERS, RED ONION, FRESH HERBS, HASHBROWNS

24

GRILLED BRIE SANDWICH

BRIE CHEESE, BACON, PICKLED PEAR COMPOTE, MAPLE GLAZED WALNUTS, FRIED SAGE

24

EGGS BENEDICT

TOMATO PEAMEAL

CONFIT TOMATO, HOUSE PEAMEAL, GOAT CHEESE, HASHBROWNS

22

MUSHROOM BRIE

WHITE WINE SAUTEED MUSHROOMS & LEEKS, GARLIC BUTTER, BRIE CHEESE, HASHBROWNS

22

SMOKED SALMON

SMOKED SALMON, AVOCADO, ORANGE SEGMENTS, HASHBROWNS

22

OMELETTES

MUSHROOM SPINACH

CARAMELIZED ONIONS, GRUYERE, CRISPY PROSCUITTO, TOAST & HASHBROWNS

22

BACON CHEDDAR

DICED BACON, AGED CHEDDAR, SCALLIONS, TOAST & HASHBROWNS

22

VEGETARIAN

FETA CHEESE, OLIVES, MARINATED PEPPERS, CUCUMBER, CHERRY TOMATO, TZATZIKI,

TOAST & HASHBROWNS

22

SIDES

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| SIDE TOAST | 4 |
| FRUIT BOWL | 9 |
| HASHBROWNS | 7 |
| SIDE SAUSAGE | 7 |
| TOUTONS (3) | 9 |
| SIDE BACON | 6 |
| SMOKED SALMON | 10 |
| EXTRA SAUCE/AIOLI | 1 |

STARTERS

ONION RINGS

SALSA VERDE, HARISSA MAYO
18

TRUFFLE FRIES

PARMESAN, TRUFFLE OIL, GARLIC & ROSEMARY AIOLI
16

GARLIC PARMESAN WINGS

CHILI TRUFFLE HONEY, HOUSE BLUE CHEESE DIP
22

FISH CAKES

THREE SALT FISH CAKES, MUSTARD PICKLES
17

MUSSELS

WHITE WINE, GARLIC, & DILL CREAM SAUCE.
NORI BUTTER TOAST, GRILLED LEMON
20

TUNA TARTARE

SHALLOTS, AVOCADO, SESAME SOY, DYNAMITE SAUCE,
LIME SESAME SEEDS, CRISPY TORTILLA
22

HANDHELDS

FRIED CHICKEN CLUB

LETTUCE, TOMATO, BACON, CHEDDAR,
BLACK GARLIC RANCH
24

TACOS

BEER BATTERED COD OR FRIED CHICKEN
PICO DE GALLO, LIME CREMA, JALAPENO JAM,
PURPLE CABBAGE SLAW, PICKLED RED ONION
22

BEEF BURGER

ARUGULA, BACON, ASIAGO CHEESE, HENNESSY JUS,
BONE MARROW AIOLI, SHALLOT JAM, PARMESAN CHIP
24

FRENCH DIP

BRAISED SHORT RIB, CRISPY SHALLOTS, WHOLE GRAIN
MUSTARD, CARAMELIZED ONION AIOLI, ON BAGUETTE
24

DUCK BLT

DUCK CONFIT, DUCK PROSCIUTTO, TOMATO JAM,
JUNIPER MAYO, GREENS ON SOURDOUGH
24

SERVED WITH FRIES

SOUP & SALAD

SEAFOOD CHOWDER

COD, SALMON, MUSSELS, BACON, ROOT
VEGETABLES, CREAM, FINE HERBS
17

FRENCH ONION SOUP

RICH RED WINE & BEEF BROTH,
CARAMELIZED ONIONS, GRUYERE,
CROUTONS
17

CAESAR SALAD

ROMAIN HEARTS, CRISPY FOCACCIA,
BACON, HOUSE DRESSING, PARMESAN
SM13 LG17

GREEN GODDESS SALAD

MIXED GREENS, CUCUMBER, CHERRY TOMATO,
FENNEL, GRILLED CORN, GREEN GODDESS DRESSING
SM13 LG17

BEEF SALAD

ROASTED BEETS, ARUGULA, PICKLED PEARS,
CRANBERRIES, GOAT CHEESE, ROASTED SQUASH,
TOASTED HAZELNUT CRUMBLE, HONEY BALSAMIC
DRESSING
SM13 LG17

ENTREE

SEARED SALMON

RISOTTO MILANESE, GREEN PEAS, ARUGULA, TOMATO,
GOAT CHEESE, CONFIT LEMON, DILL OIL
30

DUCK CONFIT

CONFIT DUCK LEG, ROASTED GARLIC PARMESAN
POTATO, BABY CARROT, ORANGE DEMI GLACE,
ARUGULA, FENNEL, RADISH, TOASTED ALMONDS,
POPPY SEED DRESSING,
30

WINE BY THE GLASS

RED

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| TOM GORE CABERNET CALIFORNIA | 14/60 |
| GRANDUCATO BERSANO CHIANTI ITALY | 13/60 |
| BREAD & BUTTER PINOT NOIR CALIFORNIA | 14/60 |
| LOS MORAS ORGANIC MALBEC ARGENTINA | 13/55 |

WHITE-ROSE-SPARKLING

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| WENTE MORNING FOG CHARDONNAY CALI | 13/55 |
| ALBINO ARMANI PINOT GRIGIO VERONA, ITA | 13/55 |
| LES JAMELLES SAUVIGNON BLANC FRA | 13/55 |
| TIDAL BAY L'ACADIE BLEND NS | 13/55 |
| CHATEAU BEAULIEU ROSE, FRA | 13/55 |
| TORLEY HUNGARIA SPARKLING, HUN | 13/55 |