

# BLUE ON WATER

HOTEL RESTAURANT BAR

## DINNER MENU

SERVED  
4PM DAILY

### SALAD

#### BEET SALAD

ROASTED BEETS, ARUGULA, PICKLED PEARS,  
CRANBERRIES, GOAT CHEESE, ROASTED SQUASH,  
TOASTED HAZELNUT CRUMBLE, HONEY  
BALSAMIC DRESSING  
17

#### CAESAR SALAD

ROMAIN HEARTS, CRISPY FOCACCIA CROUTONS,  
BACON, HOUSE DRESSING, PARMESAN  
17

#### GREEN GODDESS SALAD

MIXED GREENS, CUCUMBER, CHERRY TOMATO,  
SHAVED FENNEL, GRILLED CORN, CRISPY CHICK  
PEAS, GREEN GODDESS DRESSING  
17

### SNACKS

#### ONION RINGS

SALSA VERDE, HARISSA MAYO  
18

#### TRUFFLE FRIES

PARMESAN CHEESE, LEMON AIOLI  
15

#### BEETROOT ARANCINI

GOAT CHEESE, SQUASH PURÉE, FENNEL  
AIOLI, FENNEL FRONDS  
16

#### GARLIC PARMESAN WINGS

CHILI TRUFFLE HONEY, HOUSE BLUE  
CHEESE DRESSING  
22

### STARTERS

#### SEAFOOD CHOWDER

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

#### MUSSELS

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

#### TUNA TARTARE

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

#### SEARED SCALLOPS

CARROT PURÉE, ROASTED PECANS, KALE, CHILI BUTTER 22

#### HONEY GLAZED PORK BELLY

APPLE FENNEL SLAW, WHIPPED LEMON RICOTTA, CUCUMBER WATER,  
ROASTED PISTACHIOS  
22

#### BEEF TARTARE & FRITES

CAPERS, SHALOTTS, WHOLE GRAIN MUSTARD, FERMENTED  
TOMATO & CHILI EMULSION, BURBON & BONE MARROW AILOI  
24

## ENTREE

### BEEF BURGER

ASIAGO CHEESE, PARM CHIP, BACON, HENNESSY JUS, BONE MARROW AIOLI,  
SHALLOT JAM, ARUGULA, WITH FRIES  
24

### TACOS

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

### SEAFOOD PASTA

SHRIMP, SCALLOPS, MUSSELS, SMOKED PARMESAN CREAM SAUCE, PESTO,  
CONFIT LEMON, KALE, PARMESAN CHIPS  
38

### SEARED DUCK BREAST

PARSNIP PURÉE, ROASTED GNOCCHI, BROCCOLINI, MAPLE MUSTARD CARROTS,  
MUSHROOM & ORANGE DUCK JUS  
42

### SEARED SALMON

SPICY MISO FISH BROTH, MAPLE BROWN BUTTER GLAZE, LUILENNE CARROTS,  
LEEK, ROASTED CORN, SMASHED POTATO  
38

### PAN SEARED CHICKEN

MUSHROOM RISOTTO, ROASTED PUMPKIN SEEDS, ROASTED SQUASH, MUSHROOMS,  
BRUSSEL SPROUTS, WHISKEY THYME PAN SAUCE  
38

### GRILLED STRIPLOIN

ROASTED FINGERLING POTATO, TRUFFLED TURNIP, FRENCH BEANS,  
PEPPERCORN JUS, CRISPY PARSNIP CHIPS  
45

## WINE BY THE GLASS

### RED

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

### WHITE

WENTE MORNING FOG CHARDONNAY, CALIFORNIA	13/55
ALBINO ARMANI PINOT GRIGIO, VERONA, ITALY	13/55
LES JAMELLES, SAUVIGNON BLANC, FRANCE	13/55
TIDAL BAY, L'ACADIE BLEND, NOVA SCOTIA	13/55

### ROSE/SPARKLING

CHATEAU BEAULIEU ROSE, SOUTHERN FRANCE	13/55
TORLEY HUNGARIA, SPARKLING, HUNGARY	13/55