

# BLUE ON WATER

HOTEL · RESTAURANT · BAR

EST. 2004

## DINNER MENU

EXECUTIVE CHEF  
KEVIN FOLEY

### SNACKS

#### ONION RINGS

SALSA VERDE, HARISSA AIOLI  
18

#### TRUFFLE FRIES

PARMESAN CHEESE, HARISSA AIOLI  
16

#### MUSHROOM ARANCINI

TRUFFLE BROWN BUTTER MAYO, PESTO,  
GOAT CHEESE  
18

#### ADOBO SPICED WINGS

CABBAGE SLAW, CANDIED PEANUT CRUMBLE,  
HONEY DRIZZLE, SESAME SEEDS  
22

### STARTERS

#### MISO GLAZED CARROTS

WHIPPED PEPPERED GOAT CHEESE, GREEN  
GODDESS DRESSING, ROASTED PINE NUTS,  
CHIVES, ARUGULA, HERB OIL  
19

#### SEAFOOD CHOWDER

COD, SALMON, MUSSELS, ROOT  
VEGETABLES, BACON, WHITE WINE CREAM  
18

#### MUSSELS

TARRAGON CREAM BROTH, FENNEL,  
TOMATO, SCALLIONS, PARMESAN,  
GRILLED SOURDOUGH  
20

#### TUNA TARTARE

SHALLOTS, AVOCADO, SESAME SOY,  
DYNAMITE SAUCE, YUZU, SESAME SEEDS,  
CRISPY WONTONS  
24

#### SEARED SCALLOPS

PARSNIP PURÉE, FERMENTED BLUEBERRY  
BALSAMIC REDUCTION, CRUDO RADISH  
22

#### BRAISED BEEF CHEEK

RED WINE SAUCE, TURNIP "PAPPARDELLE",  
GREEN PEAS, GARLIC CROSTINI,  
CRISPY ONIONS  
23

#### DUCK CONFIT WONTONS

BLACK GARLIC RANCH, CANDIED PEANUTS,  
SCALLIONS, SESAME SEEDS, CARAMELIZED  
ONION, PICKLED GINGER  
20

### SALADS

#### PICKLED BEET SALAD

ARUGULA, ROASTED WALNUTS, CRAISINS,  
SPICED CARROT CHIPS, ORANGE POPPYSEED  
DRESSING, WHIPPED MASCARPONE YOGURT  
17

#### CAESAR SALAD

ROMAINE HEARTS, CRISPY CROUTONS,  
BACON, HOUSE DRESSING, PARMESAN  
17

#### FALL GREENS

SPINACH, APPLE, ROASTED CINNAMON  
SQUASH, GOLDEN RAISINS, ROASTED  
PECANS, MAPLE VINAIGRETTE, GOAT CHEESE  
17

## ENTREE

### BEEF BURGER

CANDIED BACON, ASIAGO CHEESE, BONE MARROW AIOLI,  
SHALLOT JAM, PARMESAN CHIP, ARUGULA, SERVED WITH FRIES  
24

### TACOS

BEER BATTERED COD, FRIED CHICKEN  
OR PORK CARNITAS, CORN & BLACK BEAN SALSA,  
ONION, PICKLED JALAPENO, GUACAMOLE,  
CILANTRO & LIME CREMA  
24

### SEAFOOD PASTA

SHRIMP, SCALLOPS, MUSSELS, SMOKED PARMESAN CREAM SAUCE,  
PESTO, CHERRY TOMATO, CONFIT LEMON, KALE, PARMESAN CHIPS  
40

### SEARED DUCK BREAST

RED WINE CHERRY REDUCTION, CARROT PURÉE, POTATO CRUMBLE,  
CONFIT ORANGE, ARUGULA, BROCOLINI  
42

### SEARED SALMON

SUNDRIED TOMATO & CAPER BEURRE BLANC, GNOCCHI, KALE, ROASTED  
BEETS, PINE NUTS, GOAT CHEESE  
38

### LEMON & HERB HALF CORNISH HEN

SMASHED POTATOES, BRUSSEL SPROUTS, ROASTED SQUASH,  
BERRY PAN SAUCE  
38

### P.E.I. BEEF (CHEFS CUT)

BROWN BUTTER POTATO ALIGOT, ROASTED CARROTS & PARSNIP,  
GREEN BEANS, MUSHROOM & RED WINE JUS  
MP

## DESSERT

### CHOCOLATE ESPRESSO TART

ALMOND CRUST, RICOTTA CHANTILLY,  
RASPBERRY "CAVIAR"  
14

### BOURBON GLAZED CARROT CAKE

CREAM CHEESE FROSTING, BROWN BUTTER  
CARAMEL, CANDIED CARROTS  
14

## SPECIALTY COFFEE

### ESPRESSO MARTINI

VANILLA VODKA, KAHLUA,  
CHILLED ESPRESSO  
15

### CARAJILLO

CHILLED ESPRESSO, LICOR 43,  
ORANGE ZEST  
15

### IRISH COFFEE

HOT COFFEE, JAMESON, SUGAR RIM,  
CHANTILLY CREAM, CINNAMON  
15

### SPANISH COFFEE

HOT COFFEE, ELDORADO 8,  
TRIPLE SEC, KAHLUA, CHANTILLY,  
CREAM, SUGAR, NUTMEG  
15

## PORT

(BY THE GLASS)

NEWMAN'S	10
TAYLOR FLAGGATE "CHIP DRY" WHITE PORT	10
TAYLOR FLADGATE 10YR	16
TAYLOR FLADGATE 20YR	24