

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, BONE MARROW AIOLI
16

ARANCINI
SPINACH, ARTICHOKE & MOZZARELLA
STUFFED, JALAPENO JAM, TRUFFLE OIL,
FETA, BROWN BUTTER MAYO
19

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

SALADS

CAESAR SALAD
ROMAINE HEARTS, CRISPY CROUTONS,
BACON, HOUSE DRESSING, PARMESAN
18

PICKLED BEET SALAD
ORANGE PEPPER MASCARPONE YOGURT,
CRAISINS, ARUGULA, TOASTED WALNUTS,
HERB OIL, PICKLED CARROT, HONEY
BALSAMIC DRESSING, GOAT CHEESE
18

STARTERS

TEMPURA MUSHROOMS
DYNAMITE SAUCE, CHILIES, SESAME SEEDS,
SCALLIONS, ARUGULA, FRESH HERBS.
20

ROASTED BRUSSELS
QV DAYBOIL, HONEY, YUZU, CHILI
NUT CRISP, PARMESAN
20

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

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

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

PAN SEARED SCALLOPS
SQUID INK SPAGHETTI, BEETROOT PURÉE,
CAPERS, SHALLOT, GARLIC, BASIL
23

HOISIN GLAZED PORK BELLY
SWEET POTATO PURÉE, SCALLIONS,
SESAME SEEDS
23

ENTREE

BEEF BURGER

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

TACOS

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

CHICKEN SHAWARMA SALAD

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

PAN SEARED CHICKEN BREAST

MUSHROOM RISOTTO, PUMPKIN SEEDS, GOAT CHEESE,
ROASTED SQUASH, SMOKED REDUCTION, FIG MUSTARDO
38

SEARED SALMON

PEPPERED PARSNIP PURÉE, RED WINE BRAISED FENNEL, LEEKS,
FINGERLING POTATO, SUNDRIED TOMATO PESTO, SWEET CARROT REDUCTION
40

MISO TUNA BOWL

MISO FISH BROTH, RICE NOODLES, MARINATED MUSHROOMS, PICKLED BEETS,
KIMCHI, SESAME SEEDS, SCALLIONS, NORI, DYNAMITE SAUCE
40

SEAFOOD PASTA

SHRIMP, SCALLOPS, MUSSELS, SMOKED PARMESAN CREAM SAUCE, PESTO,
FENNEL, KALE, CHERRY TOMATO, CONFIT LEMON, PARMESAN CHIPS
42

CRISPY DUCK BREAST

PAN SEARED GNOCCHI, BEET PURÉE, HONEY & BALSAMIC CARROTS,
BLUEBERRY JUS
45

BRAISED SHORT RIB

BLACK GARLIC ALIGOT, KALE, CHERRY TOMATO, BROWN BUTTER PARSNIPS,
TEMPURA MUSHROOM, CRISPY LEEKS, RED WINE PEPPERCORN SAUCE
50

SPECIALTY COFFEE

ESPRESSO MARTINI

VANILLA VODKA, KAHLUA, CHILLED ESPRESSO
16

CARAJILLO

CHILLED ESPRESSO, LICOR 43, ORANGE ZEST
16

IRISH COFFEE

HOT COFFEE, JAMESON, SUGAR RIM, CHANTILLY
CREAM, CINNAMON
16

SPANISH COFFEE

HOT COFFEE, ELDORADO 8, TRIPLE SEC,
KAHLUA, CHANTILLY CREAM, SUGAR, NUTMEG
16

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