

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

TARRAGON ARANCINI
VINLAND ACRES TARRAGON, SCALLIONS,
PARMESAN, BLACK GARLIC AIOLI, TRUFFLE
OIL, PICKLED RED ONION, JALAPEÑO JAM,
SMOKED CHEDDAR
19

PAD THAI WINGS
CRISPY FIVE SPICE NOODLES, SCALLIONS,
SOY-ROASTED PEANUTS, SESAME SEEDS,
DILL LIME CREMA
24

SALADS

GREEN GODDESS
TOMATO, FENNEL, CUCUMBER, AVOCADO,
GRILLED CORN, MIXED GREENS, GREEN
GODDESS DRESSING, NUTRITIONAL YEAST
18

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

STARTERS

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

MISO PARMESAN ASPARAGUS
CANDIED ROASTED ALMONDS, CITRUS AIOLI,
SHALLOTS, GARLIC, BLACK PEPPER,
PARMESAN
20

SEAFOOD CHOWDER
COD, SALMON, MUSSELS, ROOT
VEGETABLES, BACON, WHITE WINE CREAM
19

MUSSELS
SHALLOTS, GARLIC, WHITE WINE, CREAM,
GREEN ONIONS, FRESH PARMESAN
20

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

PAN SEARED SHRIMP
SAUTÉED WITH SPINACH, OLIVES, MUSH-
ROOMS, CHERRY TOMATOES, CITRUS,
FRESH HERBS
22

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— HOTEL RESTAURANT BAR —

ENTREE

BEEF BURGER

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

TACOS

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

CATCH OF THE DAY

LEEK PURÉE, POTATO CRUMBLE, ROASTED
CHERRY TOMATO, KALE, BRUSSELS SPROUTS,
SZECHUAN PEPPER LEMON BUTTER SAUCE,
CRISPY CAPERS
MP

SEAFOOD PASTA

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

SEARED SALMON

GNOCCHI, PARSLEY CREAM SAUCE, SPINACH,
CONFIT LEMON, FETA, FRESH DILL,
CANDIED ALMONDS, SUN-DRIED TOMATOES,
CITRUS DRESSING.
40

ADOBO CHICKEN BREAST

COCONUT RICE, HOT HONEY, SCALLIONS,
SOY PEANUTS, EDAMAME, SESAME SEEDS
38

SEARED DUCK BREAST

BABY BOK CHOY, HONEY YUZU CARROTS,
KIMCHI, WASABI ALIGOT
45

BUTCHERS CUT

SOY-LIME MARINADE, CHIMICHURRI,
PARMESAN SMASHED POTATOES, ARUGULA,
CHILI VINAIGRETTE, ROASTED CORN,
RED PEPPERS, BLACK BEANS, JALAPEÑOS
MP

SPECIALTY COFFEE

ESPRESSO MARTINI

VANILLA VODKA, KAHLUA, CHILLED ESPRESSO
16

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

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