

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

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

GREEN GODDESS SALAD

MIXED GREENS, CUCUMBER, CHERRY TOMATO,
SHAVED FENNEL, GRILLED CORN, CRISPY
CHICKPEAS, 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

DAY BOIL BRUSSELS

CANDIED WALNUTS, PARMESAN, BACON, SESSION
IPA DRESSING, POMEGRANATE REDUCTION
18

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

POTATO ALIGOT, ASPARAGUS, CRISPY SHALLOTS
22

BEEF TARTARE & CHIPS

CAPERS, SHALLOTS, WHOLE GRAIN MUSTARD, FERMENTED
TOMATO & CHILI EMULSION, BOURBON & BONE MARROW AIOLI
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, JULIENNE CARROTS,
LEEKS, ROASTED CORN, SMASHED POTATO
38

PAN SEARED CHICKEN

MUSHROOM RISOTTO, ROASTED PUMPKIN SEEDS, ROASTED SQUASH, MUSHROOMS,
BRUSSELS 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