

SNACKS & STARTERS

TACOS

RED CABBAGE SLAW, CHARRED CORN SALSA, JALAPEÑO JAM,
LIME BUTTERMILK

CHOICE OF:

BBQ PULLED CHICKEN
CORNMEAL CRUSTED SHRIMP
BRAISED BEEF BRISKET

7 (EACH)

POPCORN ARANCINI

BROWN BUTTER MAYO, JALAPENO JAM, PARMESAN
TRUFFLE OIL

13

ONION RINGS

HARISSA MAYO, SALSA VERDE

13

ROASTED CAULIFLOWER

GARAM MASALA, SMOKED DATE PURÉE, PISTACHIO

14

GREEN SALAD

AVOCADO, CUCUMBERS, TOMATOES, BROCCOLI, WALNUT
CRUMBLE, CRISPY CHICK PEAS, GREEN GODDESS DRESSING

12

KALE CAESAR SALAD

FENNEL, PARMESAN CHEESE, BACON, CROÛTONS, LEMON

12

BEET SALAD

KALE, BLACK PEPPER & ANISE VINAIGRETTE,
GOAT CHEESE, STRAWBERRIES, TOASTED ALMONDS

13

PORK & SHIITAKE GYOZA

BLACK GARLIC GLAZE, SMOKED LIME VINAIGRETTE, SESAME
SEEDS, CILANTRO

16

SEARED PORK BELLY

APPLE BUTTER, PICKLED PEARS, BOURBON MUSTARD,
TRUFFLE AIOLI, GRILLED SOURDOUGH

17

HOUSE CHARCUTERIE

ASSORTMENT OF HOUSE CURED MEATS, PICKLES,
PRESERVES, CRACKERS & ATLANTIC CANADIAN CHEESE

22

FRESH SHUCKED OYSTERS (3)

HORSERADISH. TRADITIONAL
MIGNONETTE & LEMON

10

MUSSELS

TOMATO SAUCE, RAS-ELHANOUT SPICE,
CONFIT LEMON, CHIVES

12

SEAFOOD CHOWDER

MUSSELS, COD, SALMON, BACON, FRESH HERBS,
ROOT VEGETABLES

14

SALT FISH CAKES

HOUSE MADE MUSTARD PICKLES

14

CRISPY CALAMARI

ROASTED GARLIC MAYO, ROMESCO SAUCE, CITRUS, RADISH

16

CORN MEAL CRUSTED SHRIMP

RED ONION, CAPERS, HOUSE RANCH DRESSING

16

WILD NEWFOUNDLAND SCALLOPS

BROCCOLI PESTO, FENNEL AND PEAR SALAD, BEURRE BLANC

18

YELLOWFIN TUNA TARTARE

AVOCADO, SHALLOTS, TOASTED SESAME SEEDS, YUZU,
DYNAMITE SAUCE, HOUSE MADE TORTILLA CHIPS

18

BLUE ON WATER

HOTEL · RESTAURANT · BAR

EST. 2004

EXECUTIVE CHEF
ADAM GREVATT

BLUE ON WATER EST. 2004

— HOTEL RESTAURANT BAR —

ENTRÉES

HOUSE BURGER & FRIES

BACON, AGED CHEDDAR, GREENS, TOMATO JAM, HARISSA MAYO, DEEP FRIED PICKLE

18

UMAMI NOODLE BOWL

GRILLED TOFU, SHIITAKE MUSHROOMS, BEETS, SPINACH, HOUSE KIMCHI,
DYNAMITE SAUCE, UMAMI BOMB BROTH

18

ADD FRIED CHICKEN 6

SEARED SALMON

PANZANELLA SALAD OF FOCACCIA, ROASTED PEPPERS, ROASTED TOMATOES,
ZUCCHINI, TURNIP, BASIL, ARUGULA CHILI ORANGE VINAIGRETTE

32

SEARED WHITE FISH

TRUFFLED POLENTA RAVIOLI, CORN PURÉE, ROASTED TOMATO, BROCCOLI, BLACK GARLIC, STEWED GREENS

MARKET PRICE

ROASTED CHICKEN BREAST

MUSHROOM RISOTTO, GREEN PEAS, ASPARAGUS, TURNIP, FINE HERBS, PARMESEAN, TRUFFLE OIL

34

PROSCIUTTO WRAPPED PORK LOIN

MASHED POTATO, WHEY BRAISED VEGETABLES, ROASTED APPLES, MUSTARD JUS

34

DUCK BREAST

POTATO PAVÉ, CARAMELIZED FENNEL AND CARROT, ASPARAGUS, FIVE SPICED JUS

38

BEEF STRIPLOIN

TURNIP ALIGOT, CRISPY ONIONS, GRILLED ASPARAGUS, MUSHROOM FRICASSÉE,
HOUSE MADE SOUR CREAM AND BOURBON MUSTARD

6oz - 24 10oz - 34

GRILLED LAMB LEG

ROMESCO SAUCE, EGGPLANT FRITTER, GRILLED ZUCCHINI, ASPARAGUS, WILTED KALE, CHIMICHURRI

6oz - 28 10oz - 38