

BLUE ON WATER EST. 2004

— HOTEL RESTAURANT BAR —

BREAKFAST

SERVED UNTIL 230PM DAILY

COLD BERRY SOUP

FRESH BERRIES, HEMP HEARTS
12

ORGANIC OATMEAL

SEASONAL PRESERVE, MILK, MAPLE SYRUP
12

BREAKFAST PARFAIT

YOGURT, FRESH BERRIES, GRANOLA, DRIED FRUIT
13

SMOKED SALMON BAGEL

HERBS, CREAM CHEESE, CAPERS, RED ONION, SIDE GREENS
17

EGGS BENEDICT

(WITH HASH BROWNS)

HOUSE MADE PEAMEAL BACON

17

FRESH TOMATO, BASIL, GOAT CHEESE

17

SMOKED SALMON, AVOCADO, CITRUS

17

OMELETES

(WITH HASH BROWNS, TOAST)

RICOTTA, SPINACH, PICKLED RED ONION

17

SAUTÉED PEPPER, ONION, CHEDDAR, BACON

17

ROASTED MUSHROOM, CARAMELIZED ONIONS, QUEBEC BRIE

17

TRADITIONAL NEWFOUNDLAND BREAKFAST

TOUTONS, MOLASSES, BAKED BEANS, SAUSAGE
17

TWO EGG BREAKFAST

BACON OR HOUSE MADE SAUSAGE,
HASHBROWNS, TOAST

16

BANANA BREAD FRENCH TOAST

SCREECH WALNUT SAUCE, CHANTILLY CREAM, FRESH FRUIT

17

STEAK & EGGS

STRIPLOIN, 2 EGGS, POTATO ROSTI, CARAMELIZED ONIONS,
MUSHROOMS WILTED GREENS

6oz - 24 10oz - 34

EXTRAS

TOAST	3	FRUIT BOWL	9
TOUTONS	7	HASH BROWNS	6
EGG	3	BAKED BEANS	7
BACON	4	SMOKED SALMON	8
HOUSE MADE SAUSAGE	6	AVOCADO	3

LUNCH

STARTERS

OYSTERS

HORSERADISH, MOROCCAN SPICED COCKTAIL SAUCE,
MIGNONETTE, LEMON
10

ONION RINGS

HARISSA MAYO, SALSA VERDE
12

POPCORN ARANCINI

BROWN BUTTER MAYO, CHILI EMULSION, TRUFFLE OIL
11

MUSSELS

WHITE WINE, THYME & MUSTARD CREAM
11

FISH CAKES

HOUSE MADE MUSTARD PICKLES
13

SOUP & SALAD

CAESAR SALAD

BACON, CROUTONS, PARMESEAN, LEMON, HOUSE MADE DRESSING
11

GREEN SALAD

VERJUS EMULSION, SPICED PECANS, DRUNKEN RAISINS,
AGED CHEDDAR, GREEN APPLE
12

BEEF SALAD

KALE, POMEGRANATE VINAIGRETTE, SMOKED GOAT CHEESE,
CONFIT LEMON, LAVASH CRACKERS, HEMP SEED CRUMBLE
12

SOUP OF THE DAY

DAILY OFFER OF HOUSEMADE SOUP
10

SEAFOOD CHOWDER

MUSSELS, SALMON, COD, BACON, FRESH HERBS, ROOT VEGETABLES
13

SANDWICHES

SERVED WITH YOUR CHOICE OF FRIES,
SALAD OR SOUP OF THE DAY

GRILLED BRIE SANDWICH

QUEBEC BRIE, GARLIC BREAD, GREEN APPLE,
ARUGULA, TRUFFLE OIL
14

SMOKED MEAT SANDWICH

HOUSEMADE PASTRAMI ON RYE BREAD, CIDER MAPLE MUSTARD,
KOSHER PICKLES
15

DUCK BLT

DUCK CONFIT & DUCK PROSCIUTTO ON SOURDOUGH,
TOMATO JAM, JUNIPER MAYO, GREENS
15

TACOS

TWO CHICKEN OR SALMON TACOS, RED CABBAGE SLAW, JALAPEÑO
JAM, LIME BUTTERMILK, CORN SALSA
16

BEEF BURGER

TOMATO JAM, BACON, GREENS, ACED CHEDDAR, HARISSA MAYO
18

ENTRÉES

FISH & CHIPS

BEER BATTERED COD, COLESLAW, TARTARE SAUCE
17

SALMON

A LA BARIGOULE
ARTICHOKES, CAULIFLOWER, GREEN BEANS, CARROTS,
WHITE WINE BROTH, QUINOA, FRESH FENNEL
30

BEEF STRIPLIN

RUTABEGA ALIGOT, WILD MUSHROOM SAUCE, COFFEE OIL,
CRISPY ONIONS, MISO MUSTARD
6oz - 24 10oz - 34

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HOTEL · RESTAURANT · BAR

EST. 2004