

# BLUE ON WATER

— HOTEL RESTAURANT BAR —

## BRUNCH

SERVED FROM 10AM - 4PM

### **Yogurt Bowl 14**

house made granola, fresh berries, fruit, blueberry preserve

### **Two Egg Breakfast 17**

eggs, choice of bacon, sausage or peameal, toast, & hashbrowns

### **Newfoundland Breakfast 17**

fresh toutons, sausage, baked beans

### **Banana Bread French Toast 18**

screech walnut sauce, chantilly cream, side fruit

### **Croque Madame 20**

house made peameal, bechamel, swiss, sunny side up egg, house mustard, hashbrowns

### **Steak & Eggs 32**

10oz striploin, two eggs, caramelized onion, sautéed mushroom, hashbrowns

## EGGS BENEDICT

### **Traditional Benny 17**

house made peameal, poached eggs with hollandaise on english muffins & hashbrowns

### **Tomato Benny 18**

tomato, basil, goat cheese & poached eggs with hollandaise on english muffins & hashbrowns

### **Smoked Salmon Benny 18**

red onion, capers with hollandaise on english muffins & hashbrowns

## OMELETTES

### **Mushroom Brie 18**

sautéed mushrooms, caramelized onions & brie served with toast and hashbrowns

### **Bacon Cheddar 18**

roasted peppers, caramelized onions, bacon & cheddar served with toast & hashbrowns

## BREAKFAST EXTRAS

Toast	3	Fruit Bowl	9
Toutons	7	Hash Browns	6
Extra Egg	3	Baked Beans	7
Side Bacon	4	Side Smoked Salmon	8
Side House Sausage	6	Side Avocado	4

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## STARTERS

### **Truffle Fries 12**

fresh cut fries, truffle oil, parmesan, parsley

### **Fish Cakes 14**

salted cod, house made mustard pickles

### **Steamed Mussels 14**

garlic, shallots, white wine, cream, cherry tomatoes, fresh herbs

## SOUP & SALAD

### **Caesar Salad 12**

romaine hearts, crispy focaccia croutons, spicy pancetta, house caesar dressing

### **Roasted Beet Salad 13**

smoked mushrooms, toasted walnuts, house made queso fresco, truffle & herb vinaigrette

### **Green Goddess Salad 13**

organic greens, corn, shaved fennel, avocado, cherry tomatoes, house green goddess dressing

### **Compressed Watermelon Salad 11 (add an Aperol Spritz for an additional 8)**

compressed watermelon, prosciutto, mint, queso fresco, arugula, balsamic reduction

### **Chowder 14**

cod, salmon, mussels, bacon, root vegetables, fine herbs

### **French Onion 12**

rich beef broth, caramelized onions, crouton, swiss cheese

## LUNCH ENTREES

choice of house cut fries or caesar salad

### **Duck BLT 18**

duck confit, duck prosciutto, tomato jam, juniper mayo, greens, on sourdough

### **Crispy Chicken Club 18**

fried chicken thigh, aged cheddar, lettuce, tomato, bacon, black garlic ranch

### **Beef Burger 19**

bacon, aged cheddar, greens, tomato jam, harissa mayo

### **Tacos 18**

choice of fried chicken or beer battered cod with mango salsa, pickled cabbage, jalapeno jam, lime buttermilk

### **10oz NY Striploin 32**

house cut fries, green peppercorn sauce, grilled asparagus