## **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 18 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 17 sautéed mushrooms, caramelized onions & brie served with toast and hashbrowns

#### Bacon Cheddar 17

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	3

# HOTEL RESTAURANT BAR

#### **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 romain hearts, croutons, bacon bits, house caesar dressing

Roasted Beet Salad 12 smoked mushrooms, toasted walnuts, house made queso fresco, truffle & herb vinaigrette

#### Panzanella Green Salad 12

organic greens, roasted peppers, cherry tomatoes, red onion, house made crispy focaccia, capers, dijon & champagne vinaigrette

Chowder 12 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, 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 red onion, cabbage, jalapeno jam, lime buttermilk

#### 10oz NY Striploin 32

house cut fries, green peppercorn sauce, grilled asparagus