

BLUE ON WATER EST. 2004

— HOTEL RESTAURANT BAR —

BREAKFAST MENU

SERVED UNTIL 2:30PM DAILY

BREAKFAST BOWLS

YOGURT BOWL

HOUSE MADE YOGURT & GRANOLA, FRESH BERRIES, FRUIT
13

PB&J BOWL

PEANUT BUTTER & JELLY CHAI SEED PUDDING,
FRESH BERRIES, NUTS, FRUIT
13

ORGANIC OATMEAL

SEASONAL PRESERVE, WARM MILK, MAPLE SYRUP
13

OMELETS

(WITH HASH BROWNS & TOAST)

PROSCIUTTO, TOMATO, CARAMELIZED ONION,
PARMESEAN CHEESE
17

AVOCADO, PEPPERS, GRILLED CORN, SPINACH,
AGED CHEDDAR
17

MUSHROOM, BRIE CHEESE, ROASTED ASPARAGUS,
CARAMELIZED ONION,
17

EGGS BENEDICT

(WITH HASH BROWNS)

HOUSE MADE PEAMEAL BACON
17

FRESH TOMATO, BASIL & GOAT CHEESE
17

SMOKED SALMON, AVOCADO & CITRUS
18

BREAKFAST SANDWICHES

(WITH HASH BROWNS)

PEAMEAL BACON SANDWICH

AVOCADO, FRIED EGG, ARUGULA, SPICY MAYO
ON A KAISER BUN
17

BRIE, BACON & EGG SANDWICH

SCRAMBLED EGG, BRIE, BACON, PESTO, FRESH APPLE,
ON GARLIC BREAD
17

SMOKED SALMON BAGEL

SMOKED SALMON, CREAM CHEESE, HERBS, CAPERS, RED ONION
18

FULL BREAKFAST

TWO EGG BREAKFAST

BACON OR HOUSE SAUSAGE, HASHBROWNS, TOAST
16

TRADITIONAL NEWFOUNDLAND BREAKFAST

TOUTONS, MOLASSES, BAKED BEANS, HOUSE SAUSAGE
17

PORK BELLY & KIMCHI SKILLET

ROASTED POTATO, GREEN ONION, POACHED EGG,
HOLLANDAISE, TOUTONS
17

BANANA BREAD FRENCH TOAST

SCREECH WALNUT SAUCE, CHANTILLY CREAM, FRESH FRUIT
17

STEAK & EGGS

STRIPLOIN, TWO EGGS, POTATO ROSTI, CARAMELIZED
ONIONS, MUSHROOMS, WILTED GREENS
6oz - 24 10oz - 34

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

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HOTEL RESTAURANT BAR

LUNCH MENU

SERVED UNTIL 4PM DAILY

STARTERS

OYSTERS

HORSERADISH, TRADITIONAL MIGNONETTE, LEMON
10

ONION RINGS

HARISSA MAYO, SALSA VERDE
13

POPCORN ARANCINI

BROWN BUTTER MAYO, CHILI EMULSION, TRUFFLE OIL,
PARMESAN CHEESE
13

MUSSELS

TOMATO SAUCE, RAS-ELHANOUT SPICE,
CONFIT LEMON, CHIVES
12

FISH CAKES

SALT COD, HOUSE MADE MUSTARD PICKLES
14

CRISPY CALAMARI

ROASTED GARLIC MAYO, ROMESCO SAUCE,
CITRUS, RADISH
16

SANDWICHES

(SERVED WITH FRIES, SALAD OR SOUP OF THE DAY)

PULLED PORK SANDWICH

BLACK GARLIC BBQ SAUCE ARUGULA,
COLESLAW, FRIED PICKLE
17

FRIED CHICKEN SANDWICH

TONKATSU SAUCE, KIMCHI, RED CABBAGE, DYNAMITE SAUCE,
ON SOURDOUGH
17

DUCK BLT

DUCK CONFIT, DUCK PROSCIUTTO, TOMATO JAM, GREENS, JUNIPER
MAYO ON SOURDOUGH
17

BEEF BURGER

HOUSE GROUND PATTY, CHEDDAR, BACON, GREENS,
HARISSA MAYO, TOMATO JAM, DEEP FRIED PICKLE
18

TACOS

2 TACOS, JALAPENO JAM, CHARRED CORN SALSA,
RED CABBAGE SLAW, LIME BUTTERMILK
BBQ PULLED CHICKEN, CORNMEAL CRUSTED SHRIMP
OR BRAISED BEEF BRISKET
17

SOUP & SALAD

KALE CAESAR SALAD

FENNEL, BACON, CROÛTONS, PARMESAN, HOUSE MADE DRESSING
12

GREEN SALAD

AVOCADO, CUCUMBERS, TOMATOES, BROCCOLI, WALNUT CRUMBLE,
CRISPY CHICK PEAS, GREEN GODDESS DRESSING
12

BEET SALAD

KALE, BLACK PEPPER & ANISE DRESSING, GOAT CHEESE, STRAWBERRIES,
TOASTED ALMONDS
13

SOUP OF THE DAY

DAILY OFFERING OF HOUSE MADE SOUP
10

SEAFOOD CHOWDER

MUSSELS, SALMON COD, BACON, FRESH HERBS, CREAM,
ROOT VEGETABLES
14

ENTRÉES

FISH & CHIPS

BEER BATTERED COD, HOUSE FRIES,
TARTAR SAUCE, COLESLAW
17

UMAMI NOODLE BOWL

GRILLED TOFU, SHIITAKE MUSHROOMS, BEETS, SPINACH,
HOUSE KIMCHI, DYNAMITE SAUCE, UMAMI BOMB BROTH
18
ADD FRIED CHICKEN 6

SEARED TUNA

WARM KALE SALAD, HONEY BALSAMIC DRESSING, TRUFFLE AIOLI,
FENNEL, HEIRLOOM TOMATO, TOASTED ALMONDS
20

BEEF STRIPLOIN

TURNIP ALIGOT, CRISPY ONIONS, GRILLED ASPARAGUS, MUSHROOM
FRICASSÉE, HOUSE MADE SOUR CREAM,
BOURBON MUSTARD
6oz - 24 10oz - 34