

# 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

### 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

### 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

### 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

### EGGS BENEDICT

(WITH HASH BROWNS)

HOUSE MADE PEAMEAL BACON  
17

FRESH TOMATO, BASIL & GOAT CHEESE  
17

SMOKED SALMON, AVOCADO & CITRUS  
18

### 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