

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

BACON, CHEDDAR, ROASTED PEPPERS,
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

PEAMEAL BACON SANDWICH

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

BRIE, BACON & EGG SANDWICH

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

SMOKED SALMON BAGEL

SMOKED SALMON, CREAM CHEESE, HERBS, CAPERS,
RED ONION, FRESH GREEN SALAD
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 PAVE, 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

BLUE ON WATER EST. 2004

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

LIGHT CURRY VELOUTÉ, PICKLED RED ONION,
CILANTRO, LIMÉ BUTTERMILK
12

FISH CAKES

SALT COD, HOUSE MADE MUSTARD PICKLES
14

PO-BOY SHRIMP

PICKLED CUCUMBER, DILL, PRESERVED LEMON AIOLI,
CRISPY CAPERS
16

SANDWICHES

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

BRAISED BRISKET SANDWICH

RED CURRY SAUCE, PICKLED RED ONION,
HARISSA MAYO, COLESLAW, CRISPY CHILIES
17

FRIED CHICKEN SANDWICH

HABANERO ORANGE HOT SAUCE, COLESLAW,
TRUFFLE HONEY BUTTER ON SOUR DOUGH
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, JALAPEÑO JAM, CHARRED CORN SALSA,
RED CABBAGE SLAW, LIME BUTTERMILK

BBQ PULLED CHICKEN, CORNMEAL CRUSTED SHRIMP
OR BRAISED BEEF BRISKET
17

SOUP

SOUP OF THE DAY

DAILY OFFERING OF HOUSE MADE SOUP
10

SEAFOOD CHOWDER

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

SALAD

KALE CAESAR SALAD

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

GREEN SALAD

ROASTED SQUASH, SMOKED MUSHROOM, CUCUMBER, APPLE, CRISPY
CHICK PEAS, WALNUT CRUMBLE, TAHINI DRESSING
12

BEET SALAD

HONEY LEMON YOGURT, PICKLED BEETS, GRANOLA, GREENS,
PUFFED WILD RICE, BLUEBERRY & BALSAMIC DRESSING
13

ADD TO ANY SALAD

FRIED CHICKEN	8	PO-BOY SHRIMP	8
SEARED SALMON	8	GRILLED STRIPLOIN	10
SEARED TUNA	8		

ENTRÉES

FISH & CHIPS

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

UNAMI BOWL

GRILLED TOFU, SHIITAKE MUSHROOMS, BEETS, SPINACH,
HOUSE MADE KIMCHI, DYNAMITE SAUCE, UNAMI BOMB BROTH
18
ADD FRIED CHICKEN 8

SEARED TUNA

COUSCOUS, ROASTED VEGETABLES, MISO MAPLE BBQ SAUCE,
SESAME, SEEDS, CRISPY CHILIES
22

BEEF STRIPLOIN

POTATO PAVÉ, CRISPY ONIONS, GRILLED ASPARAGUS,
CARROT, TURNIP, CARAMELIZED ONION JUS
6oz - 24 10oz - 34