

BLUE ON WATER

— HOTEL RESTAURANT BAR —

SNACKS & STARTERS

ROASTED BEET SALAD
SMOKED MUSHROOMS, TOASTED WALNUTS,
HOUSE MADE QUESO FRESCO, TRUFFLE & HERB VINAIGRETTE
13

GREEN GODDESS SALAD
ORGANIC GREENS, CORN, CHERRY TOMATOES,
SHAVED FENNEL, AVOCADO, GREEN GODDESS DRESSING
13

WATERMELON SALAD
COMPRESSED MELON, MINT, ARUGUAL, PROSCIUTTO,
QUESO FRESCO, BALSAMIC REDUCTION
11
ADD AN APEROL SPRITZ FOR AN ADDITIONAL 8

SEAFOOD CHOWDER
MUSSELS, COD, BACON, FRESH HERBS, ROOT VEGETABLES
14

STEAMED MUSSELS
GARLIC, SHALLOTS, WHITE WINE, CREAM,
CHERRY TOMATO, FRESH HERBS
14

SPICY SHRIMP
SAMBAL, GARLIC, GINGER, SESAME OIL, GREEN ONION
16

YELLOWFIN TUNA TARTARE
SHALLOTS, GHERKINS, LEMON VINAIGRETTE,
DIJON MUSTARD AIOLI
18

SCALLOPS
RISOTTO, CONFIT LEMON, PARMESAN CHIPS
20

TRUFFLE FRIES
HOUSE CUT FRIES, TRUFFLE OIL, PARMESAN
12

TACOS
GRILLED TACO ON HOUSE MADE FLOUR TORTILLA,
MANGO SALSA, PICKLED RED CABBAGE, LIME BUTTERMILK,
JALAPENO JAM

CHOICE OF:
7 (EACH) DUCK CONFIT
FRIED CHICKEN
BEER BATTERED COD

POPCORN ARANCINI
BROWN BUTTER MAYO, JALAPENO JAM,
TRUFFLE OIL, PARMESAN
16

FRIED RAVIOLI
PANKO CRUSTED, STUFFED WITH MOZZARELLA, RICOTTA,
PARMESAN & AGED CHEDDAR, GARLIC AOILI,
ROASTED TOMATO SAUCE
16

BEEF TARTARE
SHALLOTS, CAPERS, HOUSE MUSTARD, FRESH HERBS,
BONE MARROW AIOLI
20

RABBIT STEAM BUNS
BRAISED RABBIT, SAUTÉED MUSHROOMS, RABBIT JUS,
PICKLED PEARS, CRISPY CHILIS, SHAVED HAZELNUT
18

MEAT & CHEESE BOARD
ASSORTMENT OF CURED MEATS FROM CHINCHED BISTRO,
PRESERVES, GRILLED BREAD & CANADIAN CHEESE
22

CAST IRON VEGETABLES
GRILLED ASPARAGUS, ROASTED BRUSSEL SPROUTS,
TOMATOES, TEMPURA MUSHROOMS,
GARLIC, PARMESAN, AVOCADO HOLLANDAISE,
22

BEVERAGE MENU



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ENTRÉES

HOUSE BURGER

HOUSE MADE BEEF & MUSHROOM PATTY WITH BACON,
AGED CHEDDAR, TOMATO JAM, HARISSA MAYO

20

SEARED SALMON

LEMON & GOAT CHEESE CROQUETTE, ROASTED BEETS,
SMOKED PARISIAN POTATOES, TARRAGON AVOCADO HOLLANDAISE

34

SEAFOOD LINGUINE

MUSSELS, SCALLOPS, SHRIMP, SMOKED CREAM SAUCE,
CHERRY TOMATO, BRAISED FENNEL, CONFIT LEMON

34

ROASTED CHICKEN BREAST

FINGERLING POTATO, ROASTED BRUSSEL SPROUTS,
SAUTÉED MUSHROOMS, RED WINE & CREAM PAN JUS

34

ROASTED DUCK BREAST

GNOCCHI, GREEN PEAS, CARAMELIZED ONION,
RED WINE JUS, PARMESAN

38

GRILLED TENDERLOIN

GRILLED ASPARAGUS, GREEN PEPPERCORN SAUCE,
POMMES ANNA

38