

BLUE ON WATER EST. 2004

— HOTEL RESTAURANT BAR —

SNACKS & STARTERS

GREEN SALAD

GREEN GODDESS DRESSING, GRILLED CORN, TOMATO,
BROCCOLI, CRISPY CHICK PEAS, WALNUT CRUMBLE
12

KALE CAESAR SALAD

BACON, LEMON, CROUTONS, PARMESAN CHEESE
12

TACOS

GRILLED TACO ON HOUSE MADE FLOUR TORTILLA, GRILLED
CORN SALSA, PICKLED RED CABBAGE, LIME BUTTERMILK,
JALAPENO & TOMATILLO JAM

CHOICE OF:

FRIED CHICKEN OR BRAISED BEEF BRISKET

7 (EACH)

ONION RINGS

SALSA VERDE, HARISSA MAYO
12

POPCORN ARANCINI

BROWN BUTTER MAYO, JALAPENO JAM,
TRUFFLE OIL, PARMESAN
14

TRUFFLE FRIES

HOUSE CUT FRIES, TRUFFLE OIL, PARMESAN,
12

MUSSELS

STEAMED MUSSELS WITH SWEET CORN PUREE,
BACON, CELERY, CHILI OIL
12

SEAFOOD CHOWDER

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

SALT FISH CAKES

HOUSE MADE MUSTARD PICKLES
14

YELLOWFIN TUNA TARTARE

YUZU JUICE, SHALLOTS, AVOCADO, CHIVES,
DYNAMITE SAUCE, FRIED FLOUR TORTILLA
18

HOUSE CHARCUTERIE

ASSORTMENT OF HOUSE CURED MEATS, PICKLES,
PRESERVES, CRACKERS & ATLANTIC CANADIAN CHEESE

22

ENTRÉES

HOUSE BURGER

HOUSE MADE BEEF & MUSHROOM PATTY WITH BACON, AGED
CHEDDAR, TOMATO JAM, HARISSA MAYO
18

VEGETARIAN UNAMI BOWL

VEGETABLE UNAMI BOMB BROTH, RICE NOODLES, HOUSE MADE
KIMCHI, PICKLED BEETS, ROASTED MUSHROOM, GRILLED
TOFU, DYNAMITE SAUCE, FRESH GREENS
18

ADD FRIED CHICKEN 8

SEAFOOD MEDLEY

BRAISED OCTOPUS, SEARED SCALLOPS & MUSSELS, WITH
WHITE BEANS, CHORIZO, PARSLEY PUREE, TOMATO SAUCE,
CITRUS AIOLI
32

ROASTED CHICKEN BREAST

CURRIED APRICOT AGNOLOTTI, BUTTERNUT SQUASH PUREE,
GRILLED VEGETABLES, RICOTTA, BASIL
34

ROASTED DUCK BREAST

ROASTED WINDY HEIGHTS FARM MUSHROOMS,
GNOCCHI, WILTED GREENS, PARMESAN, TRUFFLE OIL,
FIG & BALSAMIC VINAIGRETTE
38

SEARED STRIPLOIN

POTATO ALIGOT, FRIED ONIONS, GRILLED ASPARAGUS,
BOURBON MUSTARD, MARCHAND DE VIN SAUCE
34

BEVERAGE MENU

