

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

BRAISED BEEF BRISKET

7 (EACH)

SEAFOOD CHOWDER

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

SALT FISH CAKES

HOUSE MADE MUSTARD PICKLES
14

YELLOWFIN TUNA TARTARE

YUZU JUICE, SHALLOTS, CHIVES, DYNAMITE SAUCE,
FRIED HOUSE MADE FLOUR TORTILLA
18

STEAMED MUSSELS

SWEET CORN PUREE, BACON, CELERY, CHILI OIL
12

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 STRIPLIN

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

EXECUTIVE CHEF
ADAM GREVATT