

BLUE ON WATER

— HOTEL RESTAURANT BAR —

SNACKS & STARTERS

CAESAR SALAD

ROMAINE HEARTS, CRISPY FOCACCIA, SPICY PANCETTA,
HOUSE CAESAR DRESSING, PARMESAN

13

GREEN GODDESS SALAD

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

14

WATERMELON SALAD

COMPRESSED MELON, MINT, ARUGULA, PROSCIUTTO,
QUESO FRESCO, BALSAMIC REDUCTION

12

ADD AN APEROL SPRITZ FOR AN ADDITIONAL 8

TRUFFLE FRIES

HOUSE CUT FRIES, TRUFFLE OIL, PARMESAN

12

BEEF TARTARE

SHALLOTS, CAPERS, HOUSE MUSTARD, FRESH HERBS,
BONE MARROW AIOLI

22

MEAT & CHEESE BOARD

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

24

CAST IRON VEGETABLES

GRILLED ASPARAGUS, ROASTED BRUSSEL SPROUTS,
TOMATOES, TEMPURA MUSHROOMS,
GARLIC, PARMESAN, AVOCADO HOLLANDAISE,

22

SEAFOOD CHOWDER

MUSSELS, COD, BACON, FRESH HERBS, ROOT VEGETABLES

16

STEAMED MUSSELS

GARLIC, SHALLOTS, WHITE WINE, CREAM,
CHERRY TOMATO, FRESH HERBS

16

SPICY SHRIMP

SAMBAL, GARLIC, GINGER, SESAME OIL, GREEN ONION

18

YELLOWFIN TUNA TARTARE

SHALLOTS, CHERKINS, LEMON VINAIGRETTE,
DIJON MUSTARD AIOLI

20

SCALLOPS

RISOTTO, CONFIT LEMON, PARMESAN CHIPS

22

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— HOTEL RESTAURANT BAR —

ENTRÉES

HOUSE BURGER

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

22

TACOS & FRIES

2 GRILLED TACOS ON FLOUR TORTILLA, MANGO SALSA,
PICKLED RED CABBAGE, LIME BUTTERMILK, JALAPENO JAM

CHOICE OF: 20
DUCK CONFIT
FRIED CHICKEN
BEER BATTERED COD

SEARED TUNA

PAN ROASTED FINGERLING POTATO, SAUTÉED RADISH, ASPARAGUS,
SOY MARINATED MUSHROOMS PICKLED RED ONION,
DYNAMITE SAUCE, ARUGULA, SESAME SEEDS

28

SEARED SALMON

FINGERLING POTATO, ROASTED BEETS, ARUGULA, LEMON VINAIGRETTE,
HERB GOAT CHEESE, TARRAGON AVOCADO HOLLANDAISE

36

SEAFOOD LINGUINE

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

36

ROASTED CHICKEN BREAST

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

36

ROASTED DUCK BREAST

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

38

GRILLED STRIPLIN

GRILLED ASPARAGUS, GREEN PEPPERCORN SAUCE,
TRUFFLE POTATO ALIGOT

40