

SNACKS

TRUFFLE FRIES
HOUSE CUT FRIES, TRUFFLE OIL, PARMESAN
12

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

FRIED RAVIOLI
FOUR CHEESE PANKO CRUSTED RAVIOLI, TOMATO
SAUCE, FRESH BASIL, GARLIC AIOLI
18

ONION RINGS
HARISSA MAYO, SALSA VERDE
16

SALADS

CAESAR SALAD
ROMAINE HEARTS, CROUTONS, BACON,
HOUSE CAESAR DRESSING, PARMESAN
17

GREEN GODDESS SALAD
CUCUMBER, CHERRY TOMATOES, SHAVED FENNEL,
CORN, CRISPY CHICKPEAS
17

BEET SALAD
ARUGULA, PLUM DRESSING, GRAPEFRUIT,
MASCARONE CHEESE, ROASTED CASHEWS, PICKLED
CARROTS
17

STARTERS

SEAFOOD CHOWDER
COD, SALMON, BACON, MUSSELS,
ROOT VEGETABLES, FINE HERBS
17

MUSSELS SCAMPI
OLIVE OIL, BUTTER, LEMON JUICE, GARLIC, CHILI
20

TUNA TOSTADA
SEARED YELLOW FIN, KIMCHI, NORI, WASABI AIOLI,
SESAME SEEDS, PICKLED CARROT, RADISH,
CILANTRO, FLOUR TORTILLA
15

SCALLOPS
BUTTERNUT SQUASH RISOTTO, HERB OIL, WHIPPED
GOAT CHEESE, PARSNIP CHIPS
22

TUNA TARTARE
SHALLOTS, AVOCADO, SESAME SOY, DYNAMITE
SAUCE, LIME, SESAME, CRISPY FLOUR TORTILLA
22

PORK BELLY
HOISIN GLAZE, FENNEL & APPLE PUREE, ROASTED
BRUSSEL SPROUTS, SCALLIONS, PICKLED FENNEL,
KIMCHI, SESAME SEEDS
22

BEEF CARPACCIO
BLUE CHEESE, BASIL, PISTACHIOS, CAPER BERRIES,
ROASTED PINE NUTS BLACK GARLIC GASTRIQUE,
ARUGULA, PARMESAN
20

BLUE ON WATER

HOTEL • RESTAURANT • BAR

EST. 2004

DINNER MENU

AVAILABLE DAILY 4PM-CLOSE

ENTREES

MUSHROOM SWISS BURGER
TWO GROUND CHUCK PATTIES, SWISS, BACON,
RED WINE BRAISED MUSHROOMS, TRUFFLE AIOLI,
DIJON MUSTARD
22

TACOS & FRIES
2 GRILLED TACOS ON CORN TORTILLA, PURPLE
CABBAGE SLAW, PICO DE GALLO, SPICY SOUR CREAM,
PICKLED ONION
CHOICE OF: BEEF BARBACOA
22 BEER BATTERED COD

YELLOW FIN TUNA TATAKI
CITRUS & SOY MARINADE, ROASTED FINGERLINGS,
SOY MARINATED MUSHROOMS, POACHED RADISHES,
PICKLED RED ONION, ASPARAGUS, ARUGULA,
DYNAMITE SAUCE
38

SALMON
GARLIC SMASHED POTATO, ROASTED RUTABAGA,
WHITE WINE POACHED RADISH, HONEY ROASTED
BRUSSEL SPROUTS, PISTASHIO & ALMOND CRUMBLE
CAPER & SUNDRIED TOAMTO BEURRE BLANC
38

SEAFOOD LINGUINE
MUSSELS, SCALLOPS, SHRIMP, SMOKED CREAM
SAUCE, CHERRY TOMATO, BRAISED FENNEL,
CONFIT LEMON
38

ROASTED CHICKEN BREAST
GNOCCHI, ROASTED SQUASH, KALE,
WINDY HEIGHTS MUSHROOMS, CARROT CHIPS
36

BEEF STRIPLOIN
BROWN BUTTER & THYME ALIGOT, CHERRY
TOMATOES, ASPARAGUS, ROASTED WINDY HEIGHTS
MUSHROOMS, CRISPY LEEKS, HENNESSY BACON JUS
45

GRILLED LAMB LEG
CREAMY POLENTA, SMOKED CRISPY EGGPLANT,
CAPONATA, GRILLED ZUCCHINI, CONFIT TOMATO,
RED WINE JUS
45