

ENTRÉES

bread is available upon request

MUSHROOM MARSALA STRIP* (GF)
12 oz usda choice heritage angus beef,
fingerling potatoes, green beans, cherry tomatoes,
caramelized onions, creamy mushroom sauce MP

BEEF TENDERLOIN* (GF)
6 oz usda choice heritage angus beef,
whipped yukon gold potatoes,
grilled asparagus, red wine demi-glace MP

ZUCCHINI NOODLE PASTA (GF) (VG)
caramelized onions, roasted garlic, cherry tomatoes,
roasted artichoke hearts, cauliflower, kalamata olives,
zucchini noodles, house red sauce,
vegan feta cheese, fresh basil 17

BLACKENED CHICKEN RISOTTO (GF)
blackened & grilled chicken breast, carrots,
asparagus, sweet corn, sun-dried tomatoes, parmesan
cheese risotto, balsamic glaze 25
(sub vegetarian chicken upon request)

BLUE WATER TACOS
choice of: blackened mahi-mahi, cajun tofu, braised chicken,
or vegan chorizo, artisan mixed greens, pico de gallo, guacamole,
cotija cheese, cilantro aioli, chipotle rice & beans,
warm flour tortillas 21 (gf corn tortillas available)

FAROE ISLAND SALMON*
grilled faroe island salmon, farro, spinach, peas,
butternut squash, garlic herb butter, cranberry mostarda 32

WILD RICE BOWL (GF)(VG)
wild rice, delicata squash, green beans, bell peppers, cauliflower,
cherry tomatoes, carrot purée, arugula, pickled onions 19

WILD-CAUGHT WALLEYE (GF)
pan-seared & oven-roasted, sautéed fingerling potatoes,
bell peppers, grilled asparagus, chili butter pan sauce,
charred lemon 29

BOLOGNESE
rigatoni, ground pork, braised pork shoulder, bacon, tomatoes,
carrots, onions, fennel, parmesan cheese, fresh basil 24

SANDWICHES & BURGERS

served with your choice of sweet chips or kettle chips (gluten-free buns available .5)

FRENCH DIP*
thin-sliced prime rib, provolone & mozzarella,
haystack onions, horseradish aioli, au jus,
toasted artisan roll 17 (add mushrooms 1.5)

BUFFALO VEGAN CHICKEN (VG)
crispy fried vegan chicken, pickled red onions, tomato,
lettuce, bread & butter pickles, vegan mayo, buffalo sauce,
toasted pretzel bun 16

BW CUBAN
braised mojo pork shoulder, shaved ham, swiss cheese,
dijonnaise, bread & butter pickles, pressed ciabatta 17

BLACKENED GROUPER
citrus remoulade, lettuce, shaved red onion, tomato, brioche bun 16

UPGRADE YOUR SIDE

- FRENCH FRIES 3
- SWEET POTATO FRIES 5
- PARMESAN & TRUFFLE FRIES 5
- WHIPPED YUKON GOLD POTATOES 3
- BRUSSELS SPROUTS WITH GLAZE 5
- SAUTÉED PEBBLE CREEK MUSHROOMS 5
- HALF GARDEN 6
- HALF CAESAR 8
- BROCCOLI 4
- GREEN BEANS 4
- GRILLED ASPARAGUS 4

BLACK N BLEU BURGER*
blackened usda choice custom-blended beef patty,
bleu cheese, green olives, haystack onions,
chipotle aioli, pretzel bun 18

BLUE WATER DELUXE BURGER*
usda choice custom-blended beef patty,
green leaf lettuce, sliced onions, tomato, brioche bun 16
(sub. vegan beef, vegan chicken, grilled chicken,
or black bean patty upon request)

BURGER TOPPINGS 1.5 ea
bacon, fried egg, caramelized onions, haystack onions,
guacamole, mushrooms, feta, cheddar, pepper jack, swiss,
bleu cheese, goat cheese, vegan mozzarella cheese

GLUTEN-FREE (GF)
We are not a gluten-free environment, but items indicated
by GF have gluten-free ingredients

VEGETARIAN (V) | **VEGAN** (VG)

*NOTICE: grilled to order - consuming raw or undercooked meats,
poultry, seafood, shellfish or eggs may increase your risk
of foodborne illness, especially if you have a medical condition.

HAPPY HOUR EVERY DAY 2-6PM

\$5 SHOT N'POP
\$2 OFF SELECT DRAFTS
\$5 HOUSE WINES
\$5 HOUSEMADE SANGRIA
ask for details

Blue Water's menu reflects our values, featuring sustainably
caught seafood, locally grown produce, & hormone/antibiotic
free meats. We've found that our guests share in our belief
that healthy dining can also be both inspiring and delicious.