CHEF'S FAVORITES

SHAREABLES

BLU BAR EGGROLLS

blackened ribeye, caramelized onions, cauliflower, pickled peppers, bleu cheese blend, red pepper aioli, sweet soy 14

BWG CHIPS (GF)(V)

housemade chips, goat cheese fondue, red pepper aioli $\,12\,$ additional sauces $\,2\,$

TOMATO BRUSCHETTA (V)

fresh basil pesto, marinated tomatoes, parmesan cheese, balsamic glaze, grilled artisan bread $\,$ 14

SESAME CRUSTED AHI TUNA*

pan-seared sesame crusted ahi tuna, chilled noodle salad, marinated cucumbers, pickled & marinated peppers, crispy rice noodles, sriracha aioli, chili oil, scallions 19 (wasabi & soy sauce upon request)

BRUSSELS SPROUTS (V)

flash fried, peppadew glaze, feta cheese 14

CLASSIC SMOKED WHITEFISH DIP (GF upon request) fresh vegetables, tomato basil jam, assorted crackers 15

SALADS

BLACKENED SALMON COBB SALAD (GF)

blackened & chilled faroe island salmon, smoked bacon, pico de gallo, chili spiced sweet corn, hard-boiled egg, cotija cheese, romaine lettuce, lime-avocado dressing 23

MAPLE KALE SALAD (GF)(V)

shredded kale, shaved brussels sprouts, fried garbanzo beans, roasted sweet potatoes, avocado, pickled onions, toasted pepitas, miso maple vinaigrette 18

AHI TUNA SALAD*

pan-seared sesame-crusted ahi tuna, artisan mixed greens, mango, edamame, avocado, red onions, crispy wontons, cilantro-ginger vinaigrette, sriracha, sweet soy 21

CLASSIC CAESAR SALAD*

romaine, parmesan, housemade caesar dressing, croutons $\ 8\ /\ 11$

ROASTED BEET SALAD (GF)(V)

mixed greens, citrus-roasted beets, apple, red onions, goat cheese, spiced walnuts, sweet onion dressing 16

GILMORE GARDEN SALAD (V)

artisan mixed greens, cucumbers, carrots, cherry tomatoes, croutons, choice of dressing 6/9

ranch, bleu cheese, housemade caesar, french, italian, 1000 island, balsamic vinaigrette, raspberry vinaigrette, cilantro-ginger vinaigrette, sweet onion vinaigrette, honey dijon vinaigrette, lime-avocado dressing, mango vinaigrette

ADD TO ANY ITEM

bacon 4 / vegan chicken 4 / crispy vegan chicken 5 / grilled chicken 6 / vegan beef patty 6 / steak* 12 / oishii shrimp 12 / grilled faroe island salmon* 13

WOOD-FIRED PIZZAS

AMERICANO

red sauce, italian sausage, pepperoni, red onions, green peppers, roasted mushrooms, mozzarella & provolone cheese blend 17

GREEK VEGGIE (V)

basil pesto, red onions, roasted artichoke hearts, roma tomatoes, kalamata olives, roasted garlic, mozzarella & provolone cheese blend, feta cheese 16

VEGAN MUSHROOM PIZZA (VG)

herb oil, roasted pebble creek mushroooms, asparagus, sun-dried tomatoes, red onions, vegan mozzarella, vegan feta cheese, black truffle sea salt 16

BLUE WATER MARGHERITA (V)

basil pesto, roma tomatoes, fresh mozzarella, fresh basil, mozzarella & provolone cheese blend, balsamic glaze 16

BUFFALO CHICKEN

buffalo sauce, braised chicken, bacon, red onions, jalapeños, bleu cheese crumbles, mozzarella & provolone cheese blend 17

SAUSAGE & GOAT CHEESE

herb oil, italian sausage, goat cheese, caramelized onions, baby spinach, mozzarella & provolone cheese blend 17



mozzarella & provolone cheese blend, choice of sauce: traditional red sauce, alfredo, buffalo, herb oil, pesto 13 / gluten-free crust available add 4

proteins 2.5 ea

pepperoni, ham, italian sausage, braised chicken, bacon, vegan chorizo, vegan beef, vegan chicken, vegan bacon, tofu

cheeses 2 ea

feta, goat cheese, bleu cheese, fresh mozzarella, vegan mozzarella cheese

veggies 1.5 ea

mushrooms, red onions, caramelized onions, green peppers, banana peppers, jalapeños, roma tomatoes, sun-dried tomatoes, artichokes, asparagus, pineapple, roasted garlic, spinach, basil, black olives, green olives, kalamata olives

GLUTEN-FREE (GF) 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.

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

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.

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)

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HAPPY HOUR

EVERY DAY 2-6PM

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

ask for details