



starters

Root Chips 10

assorted root vegetable chips, kettle chips, goat cheese fondue, red pepper aioli, add 2 each for additional sauces

Tomato Bruschetta 12

fresh basil pesto, marinated tomatoes, parmesan cheese, balsamic drizzle, grilled artisan bread

Calamari 13

flash fried, horseradish aioli, cocktail sauce

Classic Whitefish Dip 12

fresh vegetables, tomato basil jam, assorted crackers

Blu Bar Egg Rolls 13

blackened steak, bleu cheese, pickled peppers, sweet soy, red pepper aioli

Broccoli Cheddar Eggrolls 11

cheddar, broccoli, sweet chili aioli

Sesame Crusted Seared Ahi Tuna 15

wasabi, sweet soy, cucumber & carrot slaw, pickled ginger.

Fried Artichokes (Vegan) 8

flash fried artichokes, herb aioli

salads

Add To Your Salad

bacon 2, tofu 4, chicken 5, steak 7, shrimp 7, salmon 10

Black & Bleu Salad 17

baby spinach, kale, bleu cheese, grape tomatoes, haystack onions, vidalia onion dressing, choice of blackened chicken, steak, tofu, vegan chicken or mahi

Chopped Salad 12

romaine, kale, barley, spelt grain, red onions, cucumbers, red quinoa, dried cranberries, dried apricots, feta, avocado dressing

Ahi Tuna Salad 16

organic mixed greens, mango, edamame, avocado, red onions, crispy wontons, sweet soy, sriracha, mango sorbet

Superfood Salad 14

spinach, bleu cheese crumbles, red onions, sunflower seeds, pumpkin seeds, strawberries, blackberries, dried cranberries, sweet vidalia onion dressing

burgers and sandwiches

Served with your choice of root chips, kettle chips or pasta salad, substitute french fries for 2, substitute parmesan truffle fries for 3 (single) or 7 (basket), crispy fried brussels sprouts 3 (single) or 7 (basket)

Classic Reuben 14

thin sliced corned beef, swiss cheese, housemade sauerkraut, thousand island dressing, toasted marble rye

French Dip 14

thin sliced prime rib, provolone & mozzarella cheeses, haystack onions, horsey aioli, au jus, asiago roll add mushrooms 1.50

Chili Crusted Burger 13

certified angus beef patty, pepper jack cheese, fresh guacamole, sliced tomatoes, haystack onions, chipotle aioli, pretzel bun (substitute chicken upon request)

BWG Deluxe Burger 10

certified angus beef patty, bibb lettuce, sliced onion, sliced tomato, challah bun (substitute grilled chicken upon request)

Black Bean & Lentil Burger 12

green leaf lettuce, guacamole, white cheddar, tomato, cilantro aioli, pretzel bun

Burger Substitutes

before the butcher began beef, vegan chicken, black bean & lentil patty, grilled chicken

Burger Cheeses 1.5 each

cheddar, pepper-jack, dill havarti, feta, swiss, bleu cheese, goat cheese

Burger Toppings 1 each

fried egg, caramelized onions, mushrooms, avocado, bacon

wood fired pizzas

Add 4.25 for gluten free crust

Create Your Own 10

four cheese blend, your choice of sauce: traditional red, pesto, herb oil, barbecue or alfredo

Sausage & Goat Cheese Pizza 14.5

herb oil, italian sausage, goat cheese, caramelized onions, baby spinach with our 4 cheese blend

Blue Water Margarita 13

basil pesto sauce, roma tomatoes, fresh mozzarella, basil chiffonade, pizza cheese blend

Americano 15

red sauce, pepperoni, sausage, mushrooms, green peppers, red onions, cheese blend

Barbecue Chicken & Bacon 14

root beer barbecue sauce, pulled fajita chicken, red onions, jalapeños, cilantro, chihuahua cheese, mozzarella & provolone cheese blend

Mediterranean Jackfruit (Vegan) 15

herb spread, jackfruit, spinach, roma tomatoes, mixed olives, red onions, banana peppers, vegan mozzarella cheese

entrees

Blackened Tacos 18

choice of: blackened mahi, chicken, pork, tofu or jackfruit, with feta, green leaf lettuce, marinated tomatoes, mango salsa, guacamole, fresh cilantro, cilantro aioli, chipotle rice & beans, warm flour tortillas (gluten-free corn tortillas available)

Grilled Fresh Salmon 24

grain salad, asparagus, avocado vinaigrette, prickly pear honey glaze, fried leeks

Top Sirloin 27

8oz., roasted garlic whipped potatoes, spring garlic butter, mushroom gravy, wood-oven roasted vegetables, garden herbs

Grilled Ribeye 34

12oz., chilled bleu cheese potato salad, crispy brussels sprouts, fresno butter, dried cranberries, balsamic reduction

Grilled Herbed Chicken 15

yukon gold potatoes, swiss chard, roasted red peppers, red onions, goat cheese fondue, marinated tomatoes, add additional chicken breast for 5

grains and pastas

Chicken Risotto 17

pulled fajita chicken, corn, kale, broccoli, confetti tomatoes, tri-colored peppers, red onions, chive pesto, chihuahua cheese

Cauliflower & Chickpea Curry (Vegan) 16

basmati rice, peach chutney, fried lentils, lime, fresh cilantro, flatbread

Shrimp Scampi 23

zucchini noodles, grape tomatoes, roasted red peppers, bacon, green peas, grilled lemon, garlic wine sauce, fresh basil

Superfood Sauté

brussels sprouts, summer squash, zucchini, spelt grain, rainbow carrots, quinoa, caramelized onions, rainbow swiss chard, michigan cherry glaze, crushed pepitas, lentils

brunch

Bloody Mary Bar

11am-3pm every sunday

Brunch Sides

toast 2.25

brown 2.5

bacon 2

fresh fruit 2.25

Kids Brunch

egg sandwich 4

scrambled eggs 4

BWG Steak & Eggs 15

4oz top sirloin steak, grilled asparagus, bacon strips, 2 fried eggs, sriracha aioli, english muffin biscuit

Blue Water Menu

Pecan Waffles 9

honey butter, pecan, michigan maple syrup

Brunch Nacho 12

two mexican cheeses, sunny side up farm eggs, avocado, red onion, chorizo, jalapeno, tomato, sour cream, cilantro, homemade bacon

BWG Classic Waffles 8

fresh fruit, michigan maple syrup

Nutella Waffles 7

banana, whipped cream

Monte Cristo 10

ham, turkey, capicola, avocado, baby kale, vans french toast, oaxaca cheese, cherry glaze, fingerling potato-sundried tomato hash

Chef's Famous French Toast 10

mixed berries, michigan maple syrup, powdered sugar

Breakfast Scramble 13

chef's choice of meat, 2 fried eggs, tomatoes, asparagus, kale, caramelized onions, fingerling potatoes, chihuahua cheese, cilantro aioli, wheat toast

desserts

Sorbet Bite 2.5

chef's choice sorbet, chocolate piece, blackberries

Cheesecake 6

choice of caramel, chocolate sauce & toffee crumbles or berry sauce & fresh berries, topped with whipped cream

Truffle Bite 2.5

one truffle with fresh berry sauce

Creme Brulee 6

rich vanilla bean custard, caramelized sugar, fresh berries

Chocolate Torte 7

salted caramel gelato, fresh berry sauce, fresh berries

Peanut Butter Pie 6

housemade peanut butter pie, shaved chocolate, caramel & chocolate drizzle

Season Vegan Fruit Tart 6

oatmeal maple tart, fresh fruit compote, lavender whipped cream, pickled berries

kids menu

Fried Cod & Shrimp 7

2 battered shrimp, 2 fried cod fingers, tartar sauce, choice of side

Kids Burger 5.5

mini brioche bun, mini burger patty, served well done, cheddar cheese, french fries

Kids Veggie Burger 5

mini brioche bun, black bean & lentil burger, lettuce, white cheddar cheese, carrots & cucumbers

Cavatappi Pasta 5

choice of marinara sauce or buttered noodles, choice of side

Grilled Mahi Fillet 6

Blue Water Menu

grilled 4oz mahi mahi, mashed potatoes, broccoli

Mac & Cheese 5

cavatappi noodles, housemade four cheese blend, mandarin oranges

Chicken Dinner 6

choice of grilled chicken breast or breaded chicken strips, french fries choice of ranch, honey mustard or barbecue sauce

Sirloin Steak 8

grilled 4oz. sirloin, choice of side

Kids Pizza 5

traditional red sauce, four cheese blend, choice of one topping

Grilled Cheese 5

grilled english muffin bread, cheddar cheese, mandarin oranges