

Bluewater Bistro

DINNER



APPETIZERS

& SMALL PLATES

Dungeness Crab Cakes, \$13

2 crab cakes / tomato chutney / chipotle aioli / micro greens

Fried Brussel Sprouts, \$9

andouille sausage / lemon aioli

Champagne Clams, \$15

sautéed with andouille sausage / garlic / lemon

Soup and Salad

Seafood Bisque

bowl, \$7 cup, \$4

Soup of the Day

bowl, \$7 cup, \$4

Traditional Caesar Salad, \$8

Bistro House Salad, \$8

ENTREES

Surf & Turf, \$35

Bacon wrapped filet / prawns / garlic mashed potatoes
grilled asparagus

Crab Stuffed Petrole Sole, \$30

black rice / roasted baby carrots

Cabernet Braised Short Ribs, \$25

veggie couscous salad / steamed broccoli
Dry Creek Cabernet Demi Glace

Mushroom Tower, \$20

roasted Portobello mushroom cap / balsamic reduction
seasonal roasted vegetables / gorgonzola

Dessert

NY Cheesecake, \$8

with chocolate drizzle

Ice Cream Trio, \$8

house made chocolate / vanilla / berry