

Bluewater Bistro

DINNER



APPETIZERS

& SMALL PLATES

Calamari, \$9

Seasoned & fried calamari / tartar sauce / sweet chili sauce

Dungeness Crab Cakes, \$13

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

Honey & Goat Cheese Flat Bread, \$10

Goat cheese / local honey / caramelized onions

BBQ Chicken Flat Bread, \$13

Grilled Chicken / bbq sauce / cheese blend / cilantro

Margherita Flat Bread \$10

Pesto sauce / Shredded mozzarella / Tomato

Spicy Clams \$14

Tomato sofrito / andouille sausage / scallions

Fish Taco, \$8

Grilled fresh Cod / chopped romaine / mango jalapeno salsa
hand made tortillas / chipotle aioli

Truffled Burrata & Prosciutto, \$15

Burrata cheese / Prosciutto / crostini / truffle oil / Himalayan salt

Spanish Manchego Mac & Cheese, \$8

House made Spanish Manchego Cheese sauce
toasted Panko crumbs / add bacon \$2 / add 2 crab cakes \$4

Roasted Beet Carpaccio, \$8

Singing Frogs Farm organic beets / olive oil / Valley Ford Gorgonzola
Mixed Greens / balsamic reduction

Pork Potstickers, \$8

Vegetable and pork filling / orange ponzu sauce / sweet chili sauce

Classic Chicken Wings, \$8

Flash fried / tossed in buffalo sauce / scallions / celery / ranch

Coconut Prawns, \$12

Sweet chili sauce / house made breaded coconut prawns

Sausage Sampler, \$15

Caggiano sweet Italian pork sausage / Caggiano Lamb sausage
Caggiano Andouille sausage / honey mustard / Sweet Potato fries

Lagunitas Pale Ale Fish & Chips, \$8

Fresh Rock Cod / Panko crust / Lagunitas Pale Ale Beer Battered
tarter sauce / fries

New England Style Clam Chowder

bread bowl, \$9 bowl, \$7 cup, \$4

Soup of the Day

bowl, \$7 cup, \$4

Chinese Salad, \$9 full, \$7 half

Napa cabbage / red cabbage / carrot / honey wontons / peanuts
spicy peanut dressing

add chicken \$5 / add 3 prawns \$9 / add bay shrimp \$7

Pear and Walnut Salad \$9 full, \$7 half

Mixed greens / Poached organic red pear / Walnuts /
Goat Cheese / Dried Cranberries / red onion /
honey citrus vinaigrette / Poppy seeds

add chicken \$5 / add 3 prawns \$9 / add bay shrimp \$7

Soup and Salad

Grilled Romaine Salad, \$9 full, \$7 half

Grilled Romaine lettuce / creamy anchovy dressing
Parmesan cheese / seasoned croutons / cherry tomatoes

Bistro Green Salad, \$8 full, \$6 half

Mixed greens / tomato / carrot / cucumber
Valley Ford Gorgonzola / Balsamic Dressing
add chicken \$5 / add 3 prawns \$9 / add bay shrimp \$7

ENTREES

Wild Salmon, \$26 (limited availability)

Quinoa, tomato, cucumber & kidney bean salad
fennel & apple relish / honey jalapeno vinaigrette

Thai Prawns, \$22

Coconut pineapple & lemongrass broth / large prawns
steamed white rice / Italian parsley

Cabernet Braised Short Ribs, \$25

Creamy bacon polenta / collard greens / baby carrots
Dry Creek Cabernet Demi Glaze

Pancetta & Scallop Risotto, \$24

Seared scallops / pancetta / Portobello risotto
balsamic reduction

Seafood Pasta, \$22

Sautéed wild salmon, clams, prawn, scallop / garlic
house made whole wheat pasta / white wine butter
sauce / Parmesan cheese

Cornish Game Hen, \$22

Half Hen with white wine & lemon herb sauce / white rice
seasonal vegetables / Asian pickled red onion

House Made Greek Wheat Pasta, \$20

House made wheat Fettucine / artichoke hearts / black olives
red onion / cherry tomato / Feta cheese / Olive oil

Spinach & Ricotta Florentine Ravioli, \$22

Sautéed spinach / sweet potato puree / seasonal vegetables
Buerre Rouge sauce

Bistro Burger, \$14

Angus beef patty / cheddar / Applewood smoked bacon / lettuce
tomato / onion / pickle / house salad
add mushrooms \$1 add avocado \$1

Split plates, \$5

Executive Chef, Ernesto Chimal