

Bluewater Bistro

LUNCH



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

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

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

Lagunitas Pale Ale Fish & Chips, \$13

Fresh Rock Cod / Panko crust / Lagunitas Pale Ale beer
batter / house coleslaw / tarter sauce / fries

Baja Style Grilled Fish Tacos, \$13

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

Golfer Hot Dog, \$10

Caggiano Sweet Italian Pork Sausage / Chipotle aioli
Applewood smoked bacon / house salad

Turkey Croissant, \$13

Seared turkey / bacon / lettuce / Swiss cheese / croissant
cranberry aioli / tomato / onion / house salad

Chicken Pesto Sandwich \$13

Breaded Chicken / Pesto Aioli / Jack cheese / Sun dried
tomato aioli / Beer bun / Lettuce / Tomato / Onion /

Fish Sandwich \$13

Battered Rock Cod / house tarter sauce / lettuce
tomato / house salad

Sausage Sampler, \$15

Caggiano sweet Italian pork sausage / Caggiano Lamb sausage
Caggiano Andouille sausage / honey mustard / sweet potato fries

Bistro Reuben, \$13

Seared corned beef / sauerkraut / sourdough / 1000 island
Swiss cheese / rye / salad

Veggie Burger, \$13

Portobello, veggies & grain patty / fresh pesto / beer bun / lettuce
tomato / onion / pickle / mozzarella / house salad

Bistro Burger, \$14

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

Caggiano Ham & Bacon Grilled Cheese, \$13

Parmesan Crusted Toasted Sourdough / Cheddar Cheese
Applewood Smoked Bacon / Smoked Caggiano Ham

Classic BLT \$13 full \$7 half

Applewood smoked bacon / wheat bread / mayo / lettuce / onion

Bluewater Bistro

BREAKFAST



Eggs & Things

Two Egg Breakfast, \$12

2 eggs any style / bacon or sausage
country house potato / choice of toast
add half waffle \$4

Healthy Omelet \$10

Egg white omelet / sautéed spinach
mushrooms / jack cheese / grilled tomato
country house potato / choice of toast
add fruit, \$3

Eggs Benedict \$12

Two poached eggs / Canadian bacon / house
hollandaise sauce / English muffins / country
house potato
add bacon, \$4

Eggs Florentine \$12

Two poached eggs / sautéed spinach / house
hollandaise sauce / English muffins / country
house potato
add fruit, \$3

Walnut Waffle \$9

Vanilla house waffle / walnuts inside
maple syrup / butter

Bacon Waffle \$10

Vanilla house waffle / crispy Applewood
smoked bacon / maple syrup / butter

Without Bacon \$8

Vanilla house waffle / maple syrup / butter

WAFFLES and such

Yogurt and granola \$6

Plain yogurt / Fresh berries / honey granola

SIDES

Fruit \$3	Bacon \$4
Potatoes \$3	One Egg \$2
Toast \$2	Sausage \$3

BEVERAGES

Coffee / Tea \$3

Juice / Soda \$3

Espresso

Single \$2

Double \$4

Latté \$4

Cappuccino \$4

Mocha \$4

Coffee Cocktails \$8

Harbour Coffee (*Baileys and Amaretto*)

Keoke Coffee (*Brandy and Kahlua*)

Irish Coffee (*Jameson and sugar*)

Mexican Coffee (*Tequila and Kahlua*)

Bavarian Coffee (*Kahlua & Peppermint Schnapps*)

Baileys and Coffee

Executive Chef, Ernesto Chimal