



MENU

BLUE WATER BISTRO

appetizers

SPINACH DIP GF V

Spinach, grilled artichokes, roasted tomatoes, sour cream, cream cheese, smoked gouda, mozzarella, parmesan, smoked provolone, American, Munster and cheddar cheese. Served with tortilla chips. 11

GRILLED ARTICHOKE GF V

Olive oil, herb marinated artichokes served with tortilla chips topped with feta, house made balsamic glaze. 12

MEATBALLS

6 of our homemade beef and pork meatballs served with our house marinara sauce and garlic bread. 14

fresh greens

CAPRESE V

Heirloom tomato medley tossed with house basil pine-nut pesto, fresh mozzarella balls, topped with shaved parmesan, romano, asiago cheese, house balsamic glaze and pine-nuts 8 15

CAESAR

Heart of romaine lettuce tossed with house caesar dressing, topped with shaved parmesan, romano, asiago cheese, croutons and anchovies upon request 8 17

HOUSE

Fresh mixed greens, julienne red onion, multicolor bell peppers, fresh mozzarella balls, heirloom tomatoes and bacon. Served with Nichole's famous homemade ranch 8 15

ANTIPASTO

Fresh mixed greens, salami, pepperoni, house smoked ham, fresh mozzarella balls, olive medley, heirloom tomatoes and banana white peppers. Served with house white balsamic Italian dressing 9 16

WEDGE

Crisp baby iceberg lettuce topped with bacon, blue cheese crumbles, heirloom tomatoes, green onion and house blue cheese dressing 8 15

GREEK GF

Fresh chopped heart of romaine topped with bell peppers, red onion, whole pepperoncini, crumbled feta, heirloom cherry tomato, kalamata olives and house made Greek dressing. 8 15

entrees

PASTA WITH HOUSE SAUCE

Your choice of pasta: Cavatappi, Fettuccini or Spaghetti
Your choice of sauce: Marinara, Meat, Alfredo or Pesto 15

Meatballs \$1.50 each

CHICKEN PARMESAN

5oz allO natural chicken breast brined and breaded in house parmesan crumb, pan fried and baked with house marinara and smoked provolone. Served over spaghetti, topped with shaved parmesan, romano and asiago mix 18

LASAGNA ★

Layered high with ground beef and pork sausage, herbed ricotta, house tomato sauce, 6 cheese blend and topped with parmesan, romano and asiago blend 16

BLUEWATER TRIO ★

Half portion of the house lasagna, chicken parmesan and fettucine alfredo 22

Extra portion of Lasagna or Chicken Parmesan \$6

BRISKET MAC ★

6oz of smoked brisket, bacon, 6 cheese blend, tossed with cavatappi, homemade alfredo sauce with a hidden layer of cheddar cheese topped with garlic bread crumbs and more cheese 20

BRISKET GRILLED CHEESE ★

Smoked and seasoned brisket layered with house 6 cheese blend sandwiched between fluffy Hawaii brioche, served with house tomato basil 20

CAPRESE PASTA V

Cavatappi noodles tossed with house basil pine-nut pesto, fresh heirloom tomatoes, mozzarella balls topped with shaved parmesan, Romano and asiago, house balsamic glaze and pine-nuts 18

SMOKED BRISKET DINNER

8 oz Smoked brisket served with baked mac & cheese and a seasonal vegetable. 25

greens/entree add-on

BACON

5

ALL-NATURAL GRILLED CHICKEN

6

EXTRA STARCH OR VEGETABLE

5

SAUTEED MUSHROOMS

1

SAUTEED ONIONS

1

EXTRA SAUCE

1

EXTRA CHEESE

1

EXTRA PIECE OF GARLIC BREAD

1

house made dressings

BLUE CHEESE GF

NICHOLE'S FAMOUS RANCH GF

ITALIAN VINAIGRETTE GF V VG

DARK BALSAMIC VINAIGRETTE
GF V VG

CAESAR

GREEK V

*Consumer Advisory Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.