



Lunch

At

BlueWater

*GF* = Gluten Free    *VE* = Vegetarian    *V* = Vegan

Please Notify Your Server  
Of Any Allergies or Dietary Restrictions

# Small Plates

Comes with toasted crostini, GF rice crackers, or soft baguette slices  
Extra bread \$1 \*Notify Server if requesting GF, VE, V\*

## Bruschetta \$10

Fresh bruschetta made with artichokes, olives, onion, and tomatoes GF, V

## Artichokes \$10

Grilled marinated artichokes served on crostini or GF crackers  
topped with feta and balsamic glaze GF, V

## Artichoke Spinach Dip \$10

Spinach, grilled artichokes, roasted tomatoes, sour cream, cream cheese, smoked gouda,  
mozzarella, parmesan, smoked provolone, muenster, and cheddar GF, V

## Bluewater Flaming Cheese \$12

Thick sliced muenster cheese breaded in house parmesan panko  
baked until gooey and bubbly, flamed tableside with Crown Royal VE

## Jumbo Hot Wings

Dozen- \$15 Half Dozen- \$8

Wings with either franks buffalo sauce or one of the house sauces

## Breadsticks

Sm \$7, Lg \$9

Eight or twelve breadsticks served with marinara or ranch (Add Cheese \$2)

## Mozzarella Cheese Sticks \$7

6 oven baked cheese sticks served with Nichole's famous ranch or marinara

## Meatballs \$8

6 homemade beef and pork meatballs served with marinara and crostini's

## Soup Du Jour: Ask Your Server

Cup - \$4 Bowl - \$6

\*Buy The Kitchen Staff a Round of Beer\* \$10 & \$20 Domestic \$30 Craft

# Fresh Greens

All salads can be made without items to be GF, V, VE

\*Large Salads for Two \$14\*

## House Made Dressings

Blue Cheese, Nichole's Famous Ranch GF, Italian Vinaigrette GF, V,  
Greek GF, V, Pomegranate Sumac Vinaigrette GF, VE, Caesar

## Beet Salad \$7

Fresh mixed greens topped with delicious house pickled golden and red beets, crumbled feta, marcona almonds and pomegranate sumac vinaigrette VE

## Greek \$7

Fresh chopped romaine topped with bell peppers, red onion, whole pepperoncini, crumbled feta, cherry tomatoes, kalamata olives, house pickled red and golden beets with greek dressing

## Caprese \$7

Cherry 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 VE

## Caesar \$7

Crisp romaine lettuce tossed with house caesar dressing, topped with shaved parmesan, romano, asiago cheese, croutons and anchovies upon request

## House \$7

Fresh mixed greens, julienne red onion, multicolor bell peppers, fresh mozzarella balls, heirloom tomatoes, Ebel's bacon and Nichole's famous ranch

## Wedge \$7

Crisp baby iceberg lettuce topped with Ebel's bacon, blue cheese, heirloom tomatoes, green onion and blue cheese dressing

## Add-Ons

-\$6 4 Sautéed Gulf Shrimp

-\$5 Per Sea Scallop

-\$4 4oz Ebel's Bacon

-Catch of the day over salad is priced at cost of special, please ask your server

-\$6 4oz Prime Sirloin Steak Tips

-\$5 5 oz All-Natural Grilled Chicken

-\$1 Extra Cheese -.50\$ Extra Dressing

Soup Du Jour: Ask Your Server

Cup - \$4 Bowl - \$6

# Pizza

*Calzones \$10 (3 Toppings, Add. \$75)*

*Handmade pocket pizza stuffed with cheese and your choice of three toppings  
Lobster calzone add \$4*

*Personal Cheese Pizza \$8 (\$.75 Add. Topping)*

*Sauce:*

*Basil Pesto, Alfredo, Barbeque, Pizza Sauce*

*Toppings:*

*Mushrooms, Wild Mushrooms, Red Onion, Fresh Pineapple, Kalamata Olives, Black Olives, Green Olives, Multicolor Bell Peppers, Pepperoni, Italian Sausage, Roast Beef, Smoked Chicken, Meatballs, Ham, White Anchovies, Hot Capicola, Lobster, Grilled Chicken, Ebel's Bacon, Grilled Artichokes, Fresh Tomato, Oven Roasted Tomato, Roasted Red Pepper, Banana Pepper, Mozzarella, Feta, Smoked Gouda, Swiss, Cheddar.*

# Handheld Subs

*Served with Great Lakes Potato chips and fresh pickle spear*

*Ham & Cheese – Whole \$10, Half \$7*

*House smoked ham with hellman's on a toasted bun with your choice of provolone, swiss, cheddar, or gouda*

*Bluewater Special – Whole \$15, Half \$10*

*Ham, capicola, pepperoni, mushrooms, bell peppers, green olives, onions, hellman's and provolone on a toasted bun*

*Pizza – Whole \$12, Half \$8*

*Pizza sauce and cheese with your choice of three toppings on a toasted bun*

*Chicken Parmesan – Whole \$14, Half \$10*

*Grilled or breaded chicken with marinara, parmesan and provolone on a toasted bun*

*Meatball – Whole \$14, Half \$10*

*House meatballs with marinara and provolone on a toasted bun*

*French Dip – Whole \$14, Half \$10*

*House smoked roast beef with swiss on a toasted bun served with a side of au jus*

# Handhelds Continued

*BBQ Chicken – Whole \$14, Half \$10*

*Grilled or breaded chicken, ebel's bacon, red onion and provolone on a toasted bun*

*The Smokey – Whole \$14, Half \$10*

*House smoked ham, ebel's bacon, red onion, and smoked gouda cheese on a toasted bun*

*Veggie – Whole \$14, Half \$10*

*Grilled artichokes, oven roasted tomatoes, mushrooms, roasted red peppers and provolone topped with mixed greens and extra virgin olive oil*

*Philly Cheese Steak – Whole \$14, Half \$10*

*House smoked roast beef and swiss loaded with sautéed peppers, onions, mushrooms and hellman's on a toasted sub*

*Roast Beef and Cheese – Whole \$14, Half \$10*

*House smoked roast beef with your choice of cheese on a toasted bun  
(Provolone, Cheddar, Swiss, Gouda, Blue Cheese)*

*Italian – Whole \$14, Half \$10*

*House smoked ham, capicola, pepperoni, bell peppers, red onion, banana peppers and italian dressing on a toasted bun*

## *Ask About our Fresh Homemade Desserts*

*\*Notify your server of any allergies\**

*\*Pasta contains eggs\* \*Sauces are made with gluten\**

*\*This facility has gluten that has been atomized into the air\**

*\*Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness\**

*\*Buy The Kitchen Staff a Round of Beer\**

*\$10 & \$20 Domestic \$30 Craft*

# BlueWater Bistro

## Kitchen Mission

*To provide the highest quality food we can while creating both comfort foods everyone knows and loves; while also providing new and interesting foods. We do our best to make everything we can in house and strive to improve it daily, through new techniques, ideas, and quality food.*

*\*Buy The Kitchen Staff a Round of Beer\**

*\$10 & \$20 Domestic*

*\$30 craft*