



Blue Wing Restaurant

DINNER

Water and bread served on request.
v = vegan, gf = gluten free

Appetizers & Starters

Boursin Cheese Spread 12
walnut crusted with crostini

House-made Seasoned Crackers & Dip 8

Blue Wings 11
chicken wings, hot sauce, blue cheese crumbles

Crab Cakes 13
two cakes with red pepper aioli

Salt & Pepper Calamari 10
lemon garlic aioli

House Fries 5
Garlic or Sweet Potato Fries 7

Soups & Salads

Additions: salmon 9, shrimp, calamari or chicken 7

Soup of the Day Cup 5/Bowl 7

House Side Salad (gf) 6

Classic Caesar Salad 6/10
house-made croutons (anchovies 1)

Roasted Beet Salad 8/12
oranges, fennel, feta, hazelnuts, seasoned crackers

Wilted Spinach Salad (gf) 8/12
pancetta, mushrooms, parmesan

Entrées

Penne Pasta and Meat Balls 18
organic pork from Six Sigma Ranch,
cherry tomatoes, pesto cream sauce, parmesan

Blue Wing Beef Stew 22
boneless short ribs, vegetables, creamy polenta,
red wine au jus

Cider Brined Pork Chop (gf) 24
mushroom risotto, rapini

Chicken Mole (gf) 19
Blue Wing mole sauce, chicken breast,
vegetables, dirty rice

Mushroom Risotto (gf) 15
wild mushrooms, asparagus, truffle oil, parmesan
(vegan on request)

Seafood Pasta 22
bucatini pasta, crab, shrimp, salmon,
vegetables, lemon cream sauce

Pan Seared Salmon (gf) 21
herb butter, spinach, baby potatoes

Pan Seared Sea Scallops (gf) 24
herb sauce, vegetables, orange rice pilaf

House-made Veggie Burger 12
risotto, black beans, carrots, onion,
lettuce, tomato, telera roll, fries or salad

Side Orders (5 each): vegetables, polenta, rice pilaf, risotto, baby potatoes

Beef or J & S Ranch Bison Burgers with House Fries or Salad

Substitute for standard sides: cup of soup or sweet potato / garlic fries 2

Blue Wing Classic beef 12 / bison 14
sharp cheddar

Mushroom beef 14 / bison 16
mushrooms, swiss

Western Bacon beef 14 / bison 16
bacon, cheddar, bbq sauce

Black & Blue beef 14 / bison 16
blackening spices, blue cheese, bacon

Desserts

Strawberry Rhubarb Cobbler 9
house-made vanilla ice cream

Affogato 8
house-made vanilla ice cream
with shot of hot espresso

Crème Brûlée 7

Chocolate Torte 7
with berry sauce

House-made Ice Cream 7

Beverages & Specialty Coffees

Ice Tea & Sodas (free refills) 2.75

Fresh Squeezed Lemonade 3

Bundaberg Ginger Beer 3.5

Old fashioned Root Beer 3.5

Pellegrino Sparkling Water (500ml) 3

Selection of Hot Teas 2.75

Black Oak Coffee 2.75

Iced Coffee 3

Americano 4

Espresso 3/4

Latte or Cappuccino 4/5

Selected Specialty Cocktails

California Sunset 8
Ventura lemoncello, cranberry juice,
soda water

Maple Bourbon Smash 10
Jack Daniels whiskey, pure maple syrup,
lemon juice, simple syrup

Mendo Sour 10
Seagram's gin, blueberry coulis, triple sec,
sweet & sour mix

French 75 8
Tangeray gin, simple syrup, fresh squeezed
lemon juice, sparkling wine

Disaronno Apple Cobbler 9
Disaronno Italian liqueur with apple, cranberry
and lemon juice

Lake County Wines, Lagers & Ales, Signature Cocktails

See our wine and beverage list

\$15 Corkage Charge. Maximum 4 credit cards per group. No Checks Please.

State Mandated Statement: Rare and undercooked food can result in possible food-borne illness.

Please inform us of any food allergies before ordering.

We will disclose our ingredients but cannot guarantee against possible cross contact of food items.