

BRUNCH

MENU

BLUE WING

BREAKFAST DISHES

Bernie's Omelet	15
bacon, tomatoes, caramelized onions, cheese, avocado	
Veggie Omelet	14
gruyere cheese, mushrooms, spinach	
Eggs Benedict	16
black forest ham, bacon, poached eggs, English muffin, hollandaise	
Florentine Benedict	14
tomato, spinach, poached eggs, English muffin, hollandaise	
Huevos Rancheros	19
poached eggs, black beans, avocado, feta, tortillas, ranchero sauce	
French Toast & Pork Sausages	16
stuffed with berry cream cheese, pure maple syrup	
Italian Doughnut Holes	5/8
five or eight served with fruit compote	

LUNCH DISHES

Caesar Salad	10
hearts of romaine, toasted croutons, shaved parmesan (additions: ask your server)	
Roasted Beet Salad	12
oranges, goat cheese, greens, hazelnuts, seasoned crackers	
Wilted Kale Salad	12
shaved brussels sprouts, apples, pancetta, almonds, parmesan	
Fish & Chips	12/14
two/three beer battered rock cod filets, coleslaw, fries	
Blue Wings	12
chicken wings, hot sauce, blue cheese crumbles	
Salt & Pepper Calamari	11
roasted garlic and ranchero aioli	
House Fries	6
Garlic or Sweet Potato Fries	8

BURGERS

Served with lettuce, tomato, onion and house fries or salad
Substitute sweet potato or garlic fries \$2

Beef or J-S Ranch Bison Burgers (add \$2 for bison)

Blue Wing Classic	12	The Outlaw	14
cheddar cheese		bacon, cheddar cheese, bbq sauce	
The Prohibition	14	Black & Blue	14
mushrooms, gruyere cheese		bacon, blackening spices, blue cheese	

House-Made Veggie Burger 12

risotto, chickpeas, beets, black beans, mushroom, house-made focaccia

SIDES

Bacon or Sausage	5	Two Eggs any style	6
Fruit	3	Potatoes	3
House Salad	7	English Muffin	3

Water served on request

HOUSE-MADE DESSERTS

Seasonal Fruit Crisp 9
vanilla ice cream

Bourbon Butterscotch Pudding 7

Crème Brûlée 7

Carrot Cake 7
cream cheese frosting

Chocolate Torte 7
berry sauce

Ice Cream 7

BEVERAGES

Iced Teas & Sodas 3
free refills

Fruit Juices 3

Fresh Squeezed Lemonade 4

Pellegrino Sparkling Water 5
500 ml

Bundaberg Ginger Beer 5

Selection of Hot Teas 3

Black Oak Coffee 3
free refills

Iced Coffee 3

**Ask your server for our extensive list of beers,
specialty cocktails and Lake County wines.**



\$15 corkage. \$3 “cakeage” fee per plate.

Maximum 2 credit cards per group. No checks please.

State Mandated Statement: Rare and under cooked food can result in possible food-borne illness. Please inform us of any food allergies. We will disclose ingredients upon request. Cross contact of food items can occur.