

DINNER

MENU

BLUE WING

**SMALL PLATES**

<b>Oysters Tallman</b>	12	<b>House Fries</b>	6
baked oysters, crisp bacon, spinach, leeks, sherry		<b>Garlic or Sweet Potato Fries</b>	8
<b>Smoked Steelhead Trout</b>	12	<b>House Salad</b>	7
pickled fennel, red onion, capers, tartar sauce, crostini		mixed greens, shaved carrots, cherry tomatoes, Blue Wing citrus vinaigrette	
<b>Salt &amp; Pepper Calamari</b>	11	<b>Roasted Beet Salad</b>	12
roasted garlic and ranchero aioli		oranges, goat cheese, greens, hazelnuts, seasoned crackers	
<b>Meyer Lemon Artichoke Dip</b>	10	<b>Caesar Salad</b>	10
bacon, parmesan, house-made crackers		hearts of romaine, toasted croutons, shaved parmesan	
<b>Blue Wings</b>	12	<b>Wilted Kale Salad</b>	12
wings, hot sauce, blue cheese		shaved brussels sprouts, apples pancetta, almonds, parmesan	
<b>Soup of the Day</b>	5/7		

**ENTRÉES**

<b>Grilled "Cowboy" Steak</b>	32
bone-in 14 oz. ribeye, parsnip puree, wilted greens, wild mushrooms	
<b>Pablo's Seafood Cioppino</b>	24
prawns, bay scallops, manila clams, mussels, tomato saffron broth, grilled bread	
<b>Blue Wing Bacon Wrapped Meatloaf</b>	21
Six Sigma ground pork, mashed potatoes, honey ketchup, market vegetables	
<b>Baked Lobster Mac n' Cheese</b>	19
penne pasta, Maine lobster, fontina & gruyere cheeses, toasted breadcrumbs	
<b>Grilled Pork Chop</b>	22
Six Sigma organic chop, winter fruit compote, whole grain mustard, parsnip puree, wilted greens	
<b>Winter Squash Risotto</b>	17
delicata squash, wild mushrooms, wilted spinach, toasted almonds, parmesan	
<b>Tallman Braised Chicken</b>	20
Mary's organic leg and thigh, mashed potatoes with bacon/leek gravy, sautéed spinach	
<b>Pan Seared Steelhead Trout</b>	22
wild rice pilaf, market vegetables, shallot herb butter, lemon	

Water and bread served on request

## **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)**

<b>Blue Wing Classic</b> cheddar cheese	<b>14</b>	<b>The Outlaw</b> bacon, cheddar cheese, bbq sauce	<b>16</b>
<b>The Prohibition</b> mushrooms, gruyere cheese	<b>16</b>	<b>Black &amp; Blue</b> bacon, blackening spices, blue cheese	<b>16</b>

### **House-Made Veggie Burger 14**

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

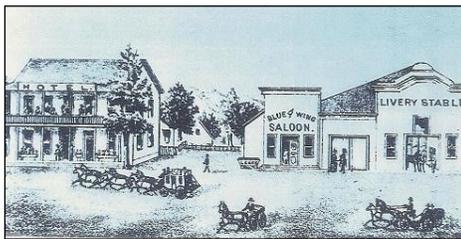
## **HOUSE-MADE DESSERTS**

<b>Seasonal Fruit Crisp</b> vanilla ice cream	<b>9</b>	<b>Carrot Cake</b> cream cheese frosting	<b>7</b>
<b>Bourbon Butterscotch Pudding</b> whipped cream & chocolate shavings	<b>7</b>	<b>Chocolate Torte</b> berry sauce	<b>7</b>
<b>Crème Brûlée</b>	<b>7</b>	<b>Ice Cream</b>	<b>7</b>

## **BEVERAGES**

<b>Iced Teas &amp; Sodas</b> free refills	<b>3</b>	<b>Bundaberg Ginger Beer</b>	<b>5</b>
<b>Fruit Juices</b>	<b>3</b>	<b>Selection of Hot Teas</b>	<b>3</b>
<b>Fresh Squeezed Lemonade</b>	<b>4</b>	<b>Black Oak Coffee</b> free refills	<b>3</b>
<b>Pellegrino Sparkling Water</b> 500 ml	<b>5</b>	<b>Iced Coffee</b>	<b>3</b>

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



### **Blue Wing History**

The Blue Wing Saloon first opened in the 1880s when Upper Lake was a stage coach stop. It was a popular watering hole before being torn down during Prohibition in the 1920s.

Determined to restore the abandoned Tallman Hotel to its former glory, Lynne and Bernie Butcher purchased the property in 2003. Guided by period photographs, they rebuilt the Blue Wing featuring an antique Eastlake-style back bar and a black walnut front bar milled on site by local craftsmen. Old-growth redwood wainscoting, rescued from the old hotel, was reused on the walls of the saloon.

The authentic 19th century look and feel of the Blue Wing is complimented by modern systems and dedicated personnel to create a lively and friendly 21st century atmosphere.

**\$15 corkage charge. \$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.