

LUNCH

MENU

# BLUE WING

## SMALL PLATES

**Salt & Pepper Calamari** 11  
roasted garlic and ranchero aioli

**Meyer Lemon Artichoke Dip** 10  
bacon, parmesan, house-made crackers

**Blue Wings** 12  
chicken wings, hot sauce, blue cheese

**House Fries** 6  
**Garlic or Sweet Potato Fries** 8

**Soup of the Day** 5/7

**CJ's New England Clam Chowder** 6/8

**Blue Wing House Salad** 7  
mixed greens, shaved carrots, cherry tomatoes, citrus vinaigrette

**Roasted Beet Salad** 12  
oranges, goat cheese, greens, hazelnuts, seasoned crackers

**Caesar Salad** 10  
hearts of romaine, toasted croutons, shaved parmesan

**Wilted Kale Salad** 12  
shaved brussels sprouts, pancetta, apples, almonds,

### Salad Additions:

**Grilled Trout** 8

**Shrimp or Calamari** 7

**Grilled Chicken** 4

## ENTRÉES

Sandwiches served with house fries or salad  
Substitute soup, sweet potato or garlic fries \$2

**Cuban Pressed Sandwich** 14  
house smoked pork, black forest ham, provolone, mustard, pickles

**Grilled Cheese Sandwich** 15  
gruyere and fontina cheeses, portobello mushroom, wilted spinach, whole grain bread

**Lightly Blackened Cod Sandwich** 14  
sweet pepper relish, coleslaw

**Chicken Blue Sandwich** 15  
bacon, lettuce, tomato, red onion, avocado, blue cheese, chipotle mayo

**Blue Wing Meatloaf Sandwich** 15  
bacon, lettuce, tomato, caramelized onions, honey ketchup

**Fish & Chips** 12/14  
two/three beer battered rock cod filets, coleslaw, tartar sauce

**Baked Mac n' Cheese** 15  
penne pasta, gruyere and fontina cheeses, side salad

Water 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>12</b>	<b>The Outlaw</b> bacon, cheddar cheese, bbq sauce	<b>14</b>
<b>The Prohibition</b> mushrooms, gruyere cheese	<b>14</b>	<b>Black &amp; Blue</b> bacon, blackening spices, blue cheese	<b>14</b>

### **House-Made Veggie Burger 12**

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

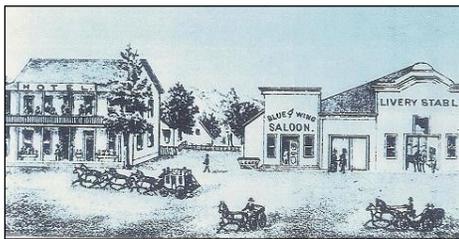
## **HOUSE-MADE DESSERTS**

<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.