

DINNER

MENU

**BLUE WING**

\*SAMPLE - CHANGES SEASONALLY\*

**SMALL PLATES**

|   |           |  |            |
|---|-----------|--|------------|
| <b>Fried Green Beans</b><br>ranchero aioli  | <b>8</b>  | <b>Burrata Caprese</b><br>heirloom tomatoes, burrata, basil,<br>balsamic, Chacewater olive oil                 | <b>12</b>  |
| <b>House-smoked Steelhead</b><br>pickled fennel, red onion, capers,<br>tartar sauce, crostini | <b>12</b> | <b>Caesar Salad</b><br>hearts of romaine, toasted<br>croutons, shaved parmesan                                 | <b>10</b>  |
| <b>Salt &amp; Pepper Calamari</b><br>lemon garlic aioli                                       | <b>11</b> | <b>Little Gem Wedge Salad</b><br>Point Reyes blue cheese, bacon,<br>cherry tomatoes, green goddess<br>dressing | <b>12</b>  |
| <b>Avocado Toast</b><br>edamame, pickled onions, pink<br>peppercorns, sourdough               | <b>10</b> | <b>House Salad</b><br>mixed greens, shaved carrots,<br>cherry tomatoes, cucumber,<br>Dijon mustard vinaigrette | <b>7</b>   |
| <b>Blue Wings</b><br>wings, hot sauce, blue cheese  | <b>12</b> | <b>Soup of the Day</b>   | <b>5/7</b> |
| <b>House Fries</b>  | <b>6</b>  |  |            |
| <b>Garlic or Sweet Potato Fries</b>   | <b>8</b>  |  |            |

**ENTRÉES**

|  |                   |
|--|-------------------|
| <b>Teres Major Steak</b><br>8 oz tender shoulder cut, heritage grains, cherry tomatoes,<br>wilted spinach, zucchini, cashew cilantro salsa verde | <b>26</b>         |
| <b>Grilled Bone-in Pork Chop (Six Sigma organic)</b><br>smoked cheddar grits, succotash, ancho chile sauce                                       | <b>26</b>         |
| <b>Pan Roasted Chicken</b><br>Mary's organic chicken breast, mashed potatoes,<br>market vegetables, lemon au jus                                 | <b>24</b>         |
| <b>CJ's Barbeque Ribs</b><br>house-smoked half rack, smoked cheddar grits, coleslaw  | <b>21</b>         |
| <b>Pan Seared Steelhead</b><br>heritage grains cherry tomatoes, wilted spinach, zucchini,<br>shallot herb butter                                 | <b>22</b>         |
| <b>Pablo's Seafood Cioppino</b><br>prawns, sea scallops, manila clams, mussels, tomatoes,<br>fennel saffron broth, grilled bread                 | <b>24</b>         |
| <b>Summer Vegetable Fettuccine</b><br>zucchini, grilled corn, red onion, cherry tomatoes,<br>il, lemon butter sauce                              | <b>19</b><br>bas- |

**SIDES**

|                          |          |                             |          |
|--------------------------|----------|-----------------------------|----------|
| <b>Heritage Grains</b>   | <b>5</b> | <b>Smoked Cheddar Grits</b> | <b>5</b> |
| <b>Market Vegetables</b> | <b>4</b> | <b>Mashed Potatoes</b>      | <b>4</b> |

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

### **The Mendocino Veggie Burger 14**

made with barley, risotto, chickpeas, golden beets, mushrooms

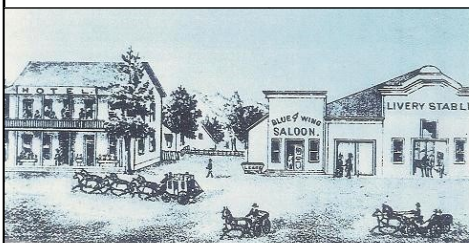
## BEVERAGES

|  |          |   |          |
|--|----------|---|----------|
| <b>Iced Teas &amp; Sodas</b><br>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><br>free refills | <b>3</b> |
| <b>Pellegrino Sparkling Water</b><br>500 ml  | <b>5</b> | <b>Iced Coffee</b>                      | <b>3</b> |

**Water served on request**

**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.