

DINNER

MENU

BLUE WING

SMALL PLATES

Fried Green Beans chipotle aioli	6	Smoked Trout Salad artisan salad greens, California dates, watermelon radishes, avocado, blood orange vinaigrette	11
Blue Wings wings, hot sauce, blue cheese	12	Caesar Salad hearts of romaine, toasted croutons, shaved parmesan (add chicken 4, shrimp 6)	10
Grilled Artichoke green goddess aioli, breadcrumbs	6	Roasted Beet Salad oranges, goat cheese, greens, hazelnuts, pickled fennel	12
Salt & Pepper Calamari lemon garlic aioli	11	Wilted Kale Salad brussels sprouts, pancetta, roasted apples, almonds, parmesan, sherry vinaigrette	12
Avocado Toast pickled fennel & onions, Chacewater lemon olive oil, black pepper, Maldon sea salt	10	Soup of the Day	5/7
Baked Brie winter fruit compote, crostini	10		

ENTRÉES

Grilled Cowboy Steak grilled 16 oz bone-in ribeye, fingerling potatoes, roasted Brussels sprouts, blue cheese compound butter	36
Grilled Red Chile Pork Chop smoked cheddar grits, delicata squash, braised greens	26
Pan Roasted Chicken Mary's organic chicken breast, mashed potatoes, roasted winter vegetables, lemon au jus	24
Shrimp Bucatini sundried tomatoes, fresh chives, lemon, pea tendrils, saffron cream sauce	23
Braised Beef Short Ribs mashed potatoes, roasted cipollini onions, winter squash, baby carrots, beets, rosemary, red wine jus	24
Grilled Swordfish beluga lentils, delicata squash, braised greens, sundried tomato butter	25
Cauliflower Risotto arborio rice, cauliflower puree, roasted cipollini onions, winter squash, baby carrots, beets, toasted hazelnuts, parmesan, fresh chives	22
Blue Wing Classic Burger with cheddar, lettuce, tomato, onion, house fries (sub local Bison \$2)	14

SIDES

Smoked Cheddar Grits	5	Mashed Potatoes	4
Roasted Brussels Sprouts	4	Roasted Winter Vegetables	4
Bucket of House Fries	6	Sweet Potato or Garlic Fries	7

Water and bread served on request

EARLY BLUE BIRD SPECIALS

Available 4:00-6:00 pm \$18 / After 6:00pm \$22 (limited availability)

Monday— Steak Frites 6oz hanger steak, house fries

Tuesday— Dungeness Crab Mac n' Cheese with side house salad

Wednesday— Meatloaf with mashed potatoes & market vegetables

Thursday— Fried Chicken with mashed potatoes & market vegetables

Friday—Pan Seared Rainbow Trout with fried potatoes & market vegetables

Market specials change weekly on Saturdays

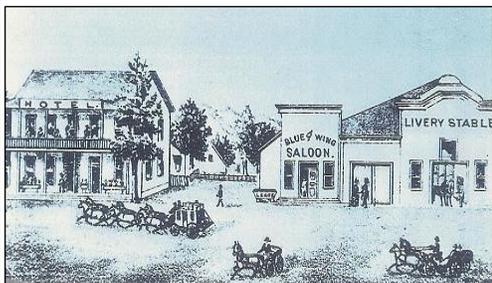
**“SUNDAY SUPPER” - regular menu PLUS
3 course special for \$25, changes weekly**

BEVERAGES

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

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

Blue Wing History



The Blue Wing Saloon first opened in the 1880s when Upper Lake was a stage coach terminal. 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, a dedicated staff, local brews and spirits and quality musicians 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.