

# DINNER

# MENU

## BLUE WING

### SMALL PLATES

|  |           |  |            |
|--|-----------|--|------------|
| <b>Fried Green Beans</b><br>chipotle aioli   | <b>8</b>  | <b>Avocado Toast</b><br>pickled fennel & onions,<br>Chacewater lemon olive oil,<br>black pepper, Maldon sea salt                     | <b>10</b>  |
| <b>Blue Wings</b><br>wings, hot sauce, blue cheese   | <b>13</b> | <b>Caesar Salad</b><br>hearts of romaine, toasted<br>croutons, shaved parmesan<br>(add chicken 4, shrimp 6)                          | <b>10</b>  |
| <b>Grilled Artichoke</b><br>green goddess aioli, breadcrumbs   | <b>6</b>  | <b>Roasted Beet Salad</b><br>oranges, goat cheese, greens,<br>hazelnuts, pickled fennel  | <b>12</b>  |
| <b>Salt &amp; Pepper Calamari</b><br>lemon garlic aioli  | <b>11</b> | <b>Wilted Spinach Salad</b><br>pancetta, portobello mushrooms,<br>toasted almonds, shaved parmesan,<br>apple cider honey vinaigrette | <b>12</b>  |
| <b>Spinach Artichoke Dip</b><br>Spinach artichoke and bacon dip with<br>garlic chili naan                | <b>11</b> | <b>Soup of the Day</b>   | <b>5/7</b> |
| <b>Baked Brie</b><br>Round River Farm walnuts, winter<br>fruit compote, organic local honey,<br>crostini | <b>11</b> |  |            |

### ENTRÉES

|  |                     |
|--|---------------------|
| <b>Grilled Cowboy Steak</b><br>grilled 16 oz bone-in ribeye, potato croquet,<br>vegetable skewers, blue cheese compound butter                             | <b>38</b>           |
| <b>Grilled Red Chile Pork Chop</b><br>smoked cheddar grits, delicata squash, braised greens  | <b>26</b>           |
| <b>Pan Roasted Chicken</b><br>Rocky's free-range chicken breast, mashed potatoes,<br>vegetable skewers, lemon au jus                                       | <b>24</b>           |
| <b>Shrimp Bucatini</b><br>sundried tomatoes, fresh chives, lemon, pea tendrils, saffron cream sauce  | <b>23</b>           |
| <b>Braised Beef Short Rib</b><br>braised bone-in, mashed potatoes, roasted cipollini onions, winter squash,<br>baby carrots, beets, rosemary, red wine jus | <b>24</b>           |
| <b>Fresh Seafood Catch of the Day</b><br>Saffron basmati rice, green beans   | <b>Market Price</b> |
| <b>Risotto with Eggplant Caponata (Vegan)</b><br>risotto with eggplant, celery, plum tomatoes, raisins, capers, toasted hazelnuts                          | <b>22</b>           |
| <b>Elk/Wagyu Beef Burger</b><br>with chipotle aioli, smoked cheddar, lettuce, tomato, onion, house fries   | <b>20</b>           |
| <b>Blue Wing Classic Burger</b><br>with cheddar, lettuce, tomato, onion, house fries (sub local Bison \$2)   | <b>14</b>           |

|                      |                              |                                     |          |
|----------------------|------------------------------|-------------------------------------|----------|
| <b><u>SIDES:</u></b> | <b>Smoked Cheddar Grits</b>  | <b>5 Mashed Potatoes</b>            | <b>4</b> |
|                      | <b>Bucket of House Fries</b> | <b>6 Vegetable Skewers</b>          | <b>4</b> |
|                      |                              | <b>Sweet Potato or Garlic Fries</b> | <b>7</b> |

**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 tri-tip steak, house fries

**Tuesday — Chicken/Bacon Mac n' Cheese** with side house salad

**Wednesday — Meatloaf** with mashed potatoes & market vegetables

**Thursday — Fried Chicken** with mashed potatoes & market vegetables

**Friday — Fish and Chips** three rock cod filets, fries and coleslaw

**\*Market specials change weekly on Saturdays\***

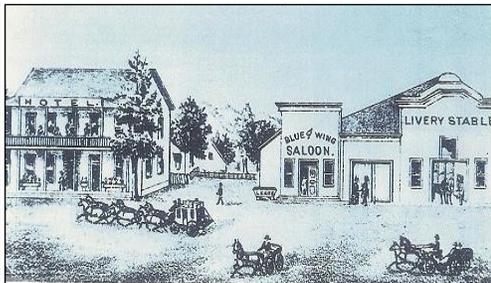
**“SUNDAY SUPPER” - regular menu PLUS  
3 course special for \$25, changes weekly**

## 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> |

**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. 18% Gratuity  
applied to tables of 6 or more. 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.