

Blue Wing Restaurant & Saloon

MENU

Appetizer

Blue Wings- \$17

Mary's Free Range chicken wings, house-brined, roasted, then crisped to order. Tossed in your choice of Buffalo Heat or Sweet-spicy Asian Glaze. Served with Cooling Ranch

Fried Green Beans -\$13

Herb breaded green beans served with Chipotle Ranch dipping sauce

Garlic Bread-\$8

Toasted Focaccia brushed with roasted garlic butter, finished with aged parmesan & fresh parsley. Served with warm house-made San Marzano Marinara

Calamari- \$16

Fried Calamari tossed in Cajun Seasoning served with lemon wedges & garlic aioli

Chicken Satay-\$14

in peanut sauce

Mazze Board-\$19

Hummus, cucumbers, olives, tomatoes, pickles, bell pepper, watermelon, radish & pita bread

Salad

Caesar Salad- \$10 | \$15

Crisp romaine, shaved parmesan, & house-made croutons in our Signature Caesar Dressing.

Beet & Burrata Salad-\$19

Arugula, medley tomatoes, edamame beans, gremolata & balsamic reduction

Mediterranean Salad-\$17

Served with cucumbers, Kalamata olives, onions, grapes, tomatoes, tofu feta & Oregano Vinaigrette

Watermelon

Feta Salad-\$15

Watermelon, mint, feta cheese in Balsamic Reduction

Summer Spinach

Salad-\$19

Served with strawberries, black berries, watermelon radish, candied pecans & Point Reye's Cheese with Balsamic Vinaigrette

Entree

Build Your Own

Pasta-\$16

Linguine or Fettuccini Spinach & Marinara Sauce or House-made Creamy Pesto Side of Garlic Bread Add: Chicken (+\$6), Prawns (+\$8), Salmon (+\$11)

Cheese Spinach

Ravioli-\$24

Served with asparagus, cherry tomatoes & wild mushrooms with a White Wine Cream

Pan-Seared Salmon-\$30

On a bed of rice pilaf served with a side of veggies & topped with Mango Salsa

Veggie Burger-\$19

House-made beet, garbanzo bean & black rice patty with whipped feta, pickled red onion, arugula & roasted pepper aioli on a toasted brioche bun with side salad

Fish & Chips- \$20

Beer-battered Mendocino Rock Cod fried crisp & served with fries, creamy slaw, lemon, & house tartar

Black & Blue Wild

Burger-\$26

Bison, wild boar, Elk & Wagyu Beef with Blue Cheese crumbles, bacon & red onion marmalade Topped with microgreens on a Brioche Bun with a Side of Onion Rings

Turmeric Elk Chop-\$38

With a warm chickpea salad and sautéed broccolini served with a Chimichurri Sauce

Lamb Gyro-\$21

Sliced lamb, lettuce, tomatoes, red onions, feta cheese, Tzatziki sauce on a pita bread with side salad

Blue Wing

Cheeseburger -\$22

Griddled beef patty with melted cheddar, lettuce, tomato, & onion on a toasted Telera Roll with fries.

Buttermilk Chicken

Sandwich-\$19

with coleslaw, bread and butter pickles. Served with a side of fries or salad on a Telera Roll

Crispy Chicken Salad-\$24

Romain lettuce with roasted corn, cherry tomatoes, tortilla strips, avocado, pickled red onions served with a side of Southwest Ranch

12oz Bison New York-\$44

Roasted parmesan, fingerling potatoes, sautéed veggies & wild mushrooms, cowboy butter

Grilled Pork Chop-\$34

With roasted parmesan, fingerling potatoes, sauteed veggies and peach chutney

Please inform us of any food allergies.

\$15 corkage. No checks please.

Maximum 2 credit cards per group.

20% gratuity added for parties of 6 or more.

