

DINNER

MENU

BLUE WING

STARTERS & SALADS

Fried Green Beans 8
chipotle aioli

Blue Wings 13
hot sauce, bleu cheese crumbles,
house made bleu cheese dressing

Salt & Pepper Calamari 12
lemon garlic aioli

Spinach Bacon Artichoke Dip 12
with Marcel's Bakery crostini

Caesar Salad 11
hearts of romaine, house made
croutons, shaved parmesan

Pork Belly Butter Lettuce Salad 14
avocado, pickled fennel, celery root,
oranges, sweet chili soy dressing

Quinoa Spinach Salad 12
organic rainbow quinoa, roasted corn,
cherry tomatoes, pickled onion,
avocado, champagne vinaigrette

Tricolor Salad 12
radicchio, Belgian endives, arugula,
local candied walnuts, gorgonzola,
apples, olive oil & balsamic vinegar

Add Organic Chicken/Prawns 5/7
Soup of the Day 5/7

ENTRÉES

Pasta Primavera 22
bucatini pasta, peppadew peppers, marinated artichoke hearts,
snow peas, asparagus, garlic, extra virgin olive oil

Shrimp & Grits 24
smoked cheddar grits, andouille sausage, bell peppers, onion,
roasted tomato, Creole sauce

BBQ Ribs 22
half rack of house smoked St. Louis bone in pork ribs, coleslaw, fries,
house made BBQ sauce

Pan Roasted Chicken 25
local organic chicken breast, sautéed seasonal vegetables,
mashed potatoes, lemon au jus

Cobb Salad 17
hearts of romaine, chicken breast, fire roasted corn, cherry tomatoes,
bacon, avocado, bleu cheese crumbles, house made ranch dressing

Grilled Lamb Chops 27
two grilled Superior Farms lamb chops, apricot compote,
mashed potatoes, asparagus

Grilled NY Steak 34
14 oz. grilled certified angus New York steak, mashed potatoes,
green beans, fresh herb chimichurri

Fresh Seafood Catch of the Day Market Price
saffron basmati rice, green beans

Water and bread served on request

BURGERS

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| Lamb Burger | 18 |
| house blend of Superior Farms lamb with 10% angus beef, goat cheese, fig & bacon jam, local pea shoots on Marcel's Bakery brioche bun | |
| Elk & Wagyu Beef Burger | 20 |
| house blend of elk and wagyu beef with caramelized onions, gorgonzola, alfalfa sprouts on Marcel's Bakery brioche bun | |
| Blue Wing Classic Burger | 15 |
| 1/2 lb. Angus ground beef burger, cheddar, lettuce, tomato, onion on telera roll | |
| Mendocino Veggie Burger | 14 |
| made with brown rice, chickpeas, golden beets, Portobello mushrooms, fresh herbs, on telera roll | |

SIDES:

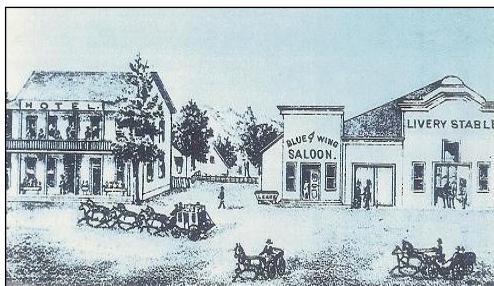
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| Smoked Cheddar Grits | 5 | Seasonal Sautéed Vegetables | 4 |
| Bucket of House Fries | 6 | Sweet Potato or Garlic Fries | 7 |

**SUNDAY SUPPER: Regular menu PLUS
3 course special for \$25, changes weekly**

BEVERAGES

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| 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 |

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.

20% Gratuity applied to tables of 6 or more.

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.