

# 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

**Mediterranean Orzo Salad** 12  
spinach, roasted bell peppers, olives,  
feta cheese, Italian dressing

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

**Tricolor Salad** 12  
radicchio, Belgian endives, butter lettuce,  
local candied walnuts, apples, dates,  
gorgonzola, olive oil & balsamic vinegar

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

### ENTRÉES

**Pasta Primavera** 22  
bucatini pasta, bell peppers, snap peas, zucchini squash,  
cream sauce

**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** 32  
three 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

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

### SIDES:

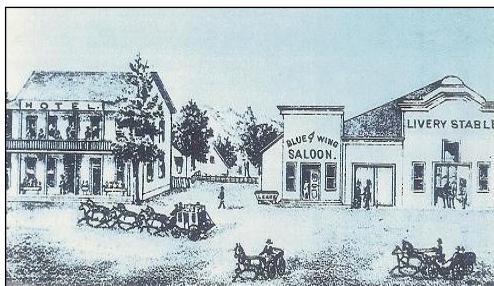
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|------------------------------|----------|-------------------------------------|----------|
| <b>Smoked Cheddar Grits</b>  | <b>5</b> | <b>Seasonal Sautéed Vegetables</b>  | <b>4</b> |
| <b>Bucket of House Fries</b> | <b>6</b> | <b>Sweet Potato or Garlic Fries</b> | <b>7</b> |

**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> |

### 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.