

Blue Water Grill

PLATED LUNCH MENU

\$95 Per Person

APPETIZER

Select Two Options

MAIN COURSE

Select Three Options

DESSERT

Select Two Options

Caesar* Salad

Croutons / Parmesan

Heirloom Beets

Goat Cheese

Line Caught Spicy Tuna* Roll

Chopped Union Square Salad

Meyer Lemon Dressing

Cedar Planked Faroe Island Salmon*

Seasonal Vegetables / Beurre Blanc

Sullivan Farmhouse Chicken

Market Vegetables

BWG Cheesesteak Sandwich

+ \$10 supplemental per person

NY Strip* / American Cheese / Onion Rings

Seafood* Cobb Salad

Lemon Dressing

Maine Lobster* & Shrimp* Roll

+ \$7 supplemental per person

Herb Aioli / Applewood Smoked Bacon / Celery / Kettle Chips

Vegetarian Bucatini

Cherry Tomato Sauce

Chocolate Mousse

Oreo Crumble

Gelato

Chef's Selection

Sorbet

Chef's Selection

New York Cheesecake

Market Fruit Compote

Seasonal Market Fruit Dessert

Soft Drinks, Coffee and Iced Tea Included

All other beverages, including juice, bottled water, cappuccino espresso and gourmet teas, will be charged upon consumption