

SANDWICHES

All sandwiches served with hand cut fries.
Upgrade to truffle fries or side salad \$2

SMOKED TURKEY BLT

Green leaf lettuce, tomato, Applewood smoked bacon, white cheddar, avocado, chipotle mayo, thick cut artisan multigrain bread **\$10**
PAIRS WELL WITH CANYON ROAD PINOT NOIR

BUFFALO CHICKEN WRAP

Sun dried tomato wrap/grilled or fried chicken, gorgonzola, lettuce, tomato bacon **\$9**

BLACKENED CHICKEN SANDWICH

Lettuce, tomato, avocado, smoked gouda and chipotle mayo on a Brioche roll **\$11**
PAIRS WELL WITH CANYON ROAD MERLOT

CHIMICHURRI STEAK TACO

Marinated grilled flank steak topped with mixed greens, pico de gallo, chipotle sour cream and chimichurri sauce **\$13**

FISH TACOS

Fresh cod, cilantro lime, pico de gallo, avocado, spicy slaw **\$10**

CRANBERRY WALNUT

CHICKEN SALAD SANDWICH

Cranberry, walnuts, mayo and seasoned chicken. with Lettuce tomato on Multigrain bread **\$10**

"BL- TAE"

2 fried eggs, bacon, lettuce, tomato, avocado, truffle mayo **\$10**

BURGERS

All burgers served with hand cut fries.
Upgrade to truffle fries or side salad \$2

CLASSIC

Your choice of cheese with applewood smoked bacon, lettuce, tomato **\$11**

GAUCHO

Avocado, bacon, cheddar, lettuce, tomato, chipotle mayo **\$13**

SMOKEHOUSE

BBQ, onions, mushrooms, Swiss, onion straws, lettuce, tomato **\$12**
PAIRS WELL WITH GASCO MALBEC

HOUSE MADE VEGGIE BURGER

Black beans, brown rice, panko, corn, lettuce, tomato **\$12**

THE BIG BLUE TAVERN BURGER

12 oz Hand pressed beef patty, sautéed onion, mushroom, and red peppers, 3 slices applewood smoked bacon, lettuce, tomato, red onion and 3 slices of cheddar cheese **\$14**

BREAKFAST BURGER

Over medium egg, bacon, american cheese, chipotle ketchup, english muffin **\$12**

DRIVE THRU DOUBLE

Twin ½ lb. patties, American cheese, shredded lettuce, minced onions, pickles, secret sauce **\$15**

ENTREES

SURF & TURF

14oz hand-cut ribeye, Herb bleu cheese compound butter poached lobster tail with roasted fingerling potatoes and grilled asparagus **\$36**

HAND-CUT RIBEYE STEAK

14oz bone-in ribeye, organic tri-color fingerling potatoes, asparagus, truffle steakhouse butter **\$30**

PAIRS WELL WITH LOUIS MARTINI CABERNET SAUVIGNON

TERIYAKI SALMON BOWL

Pan-seared Atlantic salmon, wild rice, avocado, radish, Asian carrot slaw, spinach, toasted sesame seeds **\$24**

SEARED HALIBUT

Seared seasoned halibut, saffron jasmine rice, grilled asparagus, a citrus beurre blanc sauce **\$26**

BAKED EGGPLANT "MEATBALLS"

with zucchini noodles, bell pepper, carrots, grape tomatoes, lemon butter sauce **\$16 *v**

CHICKEN SONOMA

Grilled chicken breast, madeira wine sauce, prosciutto, mushrooms, tomatoes, spinach, garlic, served over mashed potatoes **\$20**
PAIRS WELL WITH GASCON MALBEC

BUFFALO MAC N' CHEESE

Cavatappi, three cheese sauce, crumbled gorgonzola, grilled chicken, panko crumb topping **\$16**

BLACKENED CHICKEN

ALFREDO FLORENTINE

Fettuccini, spinach, grape tomatoes, tossed in a cajun alfredo sauce. Topped with sliced cajun spiced blackened chicken **\$17**
PAIRS WELL WITH LA MARCA PROSECCO

BEER BATTERED FISH N' CHIPS

Fresh cod, craft beer batter, coleslaw, hand cut fries, chipotle tarter sauce **\$17**

BAYSHORE PASTA

Fettucine pasta, gulf shrimp, lobster tail, PEI mussels, tomatoes, broccoli, tossed in a garlic butter white wine sauce **\$28**

PAIRS WELL WITH KENDALL JACKSON CHARDONNAY

DESSERT

SKILLET COOKIE

Baked to order, topped with ice cream and caramel **\$6**

**please allow 10-15 minutes from order*

ICE CREAM

SANDWICH SLIDERS

UConn Dairy Bar ice cream sandwiched between two fresh baked cookies **\$6**

BROWNIE BOWL

Warm cream cheese brownie topped with UConn Dairy Bar ice cream, whipped cream and fudge **\$7**

N.Y. CHEESECAKE

Graham cracker crust, whipped cream, fruit garnish **\$8**

PIE BAR

CHOCOLATE PEANUT

BUTTER PIE WITH REESE'S PEANUT BUTTER CUPS

The popular candy bar in a pie! Dark chocolate and peanut butter mousse full of Reese's Peanut Butter Cups **\$6**

BIG APPLE PIE

Mounds and mounds of tart, fresh, crisp apples, saucy with cinnamon apple cider and loaded with crunchy granola'd crumbs **\$8**

KEY LIME PIE

Authentic Florida Key Lime....tartly refreshing in a granola'd crust **\$6**