

APPETIZERS.

BIG BLUE NACHOS

Tri colored tortilla chips, housemade nacho mix, cheddar jack cheese, avocado aioli, chipotle salsa **9**

CHIPOTLE GRILLED SHRIMP

Grilled shrimp, spicy chipotle sauce, fresh field greens, grilled flour tortilla **10**

HOMEMADE CRAB CAKES

Fresh lump crabmeat, Old Bay tartar sauce **10**

PAPUSAS

Two homemade white corn tortillas stuffed with black beans, cheddar jack and fresh cilantro. Served with a spicy slaw and fresh pico de gallo **8**

SOUPS & SALADS.

BLUE OAK GARDEN SALAD

Mixed Field Greens, English cucumber, cherry tomatoes, julienned carrots, & garlic croutons **4** side / **7** dinner

CLASSIC CAESAR SALAD

Crisp romaine, grated parmesan, garlic croutons, creamy Caesar dressing **5** side / **8** dinner

THAI SESAME SALAD

Baby greens, mandarin oranges, roasted red peppers, toasted pecans, julienned carrots, house made soy scallion dressing **5** side / **8** dinner

SOUP DU JOUR

All our soups are made in house daily, please ask your server for today's selections **3** cup/**5** bowl

BURGERS & SANDWICHES.

*All burgers are served with your choice of 1/2 pound Angus beef or chicken breast. All burgers and sandwiches include seasoned fries and a pickle.

NEW BLUE BURGER

Gorgonzola cheese, Ale glazed onions **10**

GAUCHO BURGER

Sliced avocado, hickory smoked bacon, white cheddar, chipotle aioli **11**

SMOKEHOUSE BURGER

Colby jack cheese, caramelized onions, roasted mushrooms, bbq sauce **10**

CLASSIC BURGER

Your choice of American, Swiss, cheddar, Colby jack or gorgonzola, with hickory smoked bacon **9**

CRANBERRY CHICKEN SALAD

Shredded chicken breast, fresh rosemary, dried cranberries, grilled croissant, field greens **8**

CAPRESE PANINI

Sliced red & yellow tomatoes, fresh mozzarella, basil pesto, baby arugula, aged balsamic reduction **8**

TURKEY BLT

Smoked turkey, bacon, green leaf lettuce, ripe tomato, white cheddar, sun-dried tomato aioli, toasted wheat bread **9**

**Weight before cooking. All burgers are cooked to order. Consuming raw or undercooked meats may increase your risk for food borne illness.*

ENTREES.

TAVERN STEAK

12 ounce NY strip, ale glazed onions, herb mashed potatoes, & today's vegetable
25

CHICKEN SONOMA

House marinated grilled chicken breast, topped with a Marsala stew of tomatoes, sliced mushrooms, and prosciutto. Served with herb mashed potatoes and wilted baby spinach
22

SOUTHWEST BONE-IN PORK CHOP

Adobo grilled pork chop, southern corn pudding, cilantro chimichurri, today's vegetable
20

FIVE SPICE SEARED SEA SCALLOPS

Four large sea scallops, parsnip puree, port wine reduction, sautéed asparagus
22

PAN SEARED SALMON

8 ounce Atlantic salmon filet, salt and pepper crust, Asian rice noodle salad, roasted peanuts, wilted arugula
20

CILANTRO LIME TILAPIA

Sweet potato & black bean hash, homemade pico de gallo, cilantro lime sauce
18

BAYSHORE PASTA

Shrimp, scallops, broccoli, mushrooms, tomatoes, garlic, white wine, and multigrain spaghetti pasta
18

CHIPOTLE CHICKEN PENNE

Grilled chicken, roasted red bell peppers, sliced mushrooms, and penne pasta, creamy chipotle sauce, and sprinkled with Pecorino Romano, chopped bacon and green onion
16

HERB PESTO PASTA

Whole wheat spaghetti, diced tomatoes, roasted red peppers, and baby spinach tossed in a light roasted garlic and fresh herb pesto
15

To maintain the integrity of our menu, we ask that there be no substitutions

For your convenience, we suggest making advance reservations for any UCONN game night, Jorgensen Event, or Holiday, so you may enjoy added comfort.

For Parties of six or more, you will be presented a check that includes 20% gratuity.