

Starters.

Big Blue Nachos

Tri-colored tortilla chips, diced tomatoes, jalapeno slices, black olives, cilantro, cheddar jack cheese, house made avocado aioli & chipotle salsa \$9

Chipotle Grilled Shrimp

Grilled shrimp, spicy chipotle sauce, fresh field greens, grilled flour tortilla \$9

Sweet Potato Cakes

Roasted shallot, garlic, goat cheese, fresh basil, crumbled gorgonzola, aged balsamic reduction \$8

Crab Rangoon Dip

Spicy house made dip with jumbo lump crab meat, fresh cheeses, served warm with tri-colored tortilla chips \$11

Garden Salad

Mixed field greens, English cucumber, grape tomatoes, shredded carrots, garlic croutons \$4 side \$7 dinner

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, shredded carrots, house made soy scallion Dressing \$5 side \$8 dinner

Soup Du Jour

All our soups are made daily in house from fresh ingredients, please ask your server for today's selections \$5

Add chicken to any salad \$5

Add shrimp to any salad \$8

Lighter Fare.

*All Burgers are served with your choice of 1/2 pound Angus beef or chicken breast. All lighter fare items include seasoned potato wedges and a pickle..

The Big Blue Burger.

Gorgonzola cheese, hickory smoked bacon \$10

The Gaucho Burger.

Sliced avocado, hickory smoked bacon, white cheddar, chipotle aioli \$11

The Smokehouse Burger.

Colby jack cheese, caramelized onions, roasted mushrooms, BBQ sauce \$11

The Classic Burger.

Your choice of American, Swiss, cheddar, or Colby jack, & hickory smoked bacon \$9

Turkey Avocado Panini

Smoked turkey, sliced avocado, roasted red peppers, pepper jack cheese, chipotle aioli \$9

Artisan Shaved Beef Sandwich

Shaved roast beef, Colby jack cheese, Dijon horseradish aioli, grilled ciabatta bread \$9

Caprese Panini

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

Turkey BLT

Smoked turkey, hickory smoked bacon, green leaf lettuce, ripe tomato, sharp white cheddar, sundried 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.

Land.

Tavern Steak

-14 ounces of choice beef marinated in our homemade beer marinade, grilled to order and served with a caramelized onion marmalade, herb mashed potatoes, and today's vegetable...\$24

Blue Oak Beef Tenderloin

-8 ounce choice filet, wrapped in bacon, topped with a portabella mushroom cap, and smothered in a creamy gorgonzola sauce. Served with herbed mashed Potatoes & today's vegetable...\$26

Chicken Sonoma

-House marinated chicken breast topped with a stew of mushrooms, prosciutto, garlic, & Marsala wine, and smothered with melted Swiss cheese and wilted baby spinach, piled high on a mound of herb mashed potatoes...\$22

Sea.

Sea Scallops Au Poivre

-Fresh sea scallops pressed in peppercorns, pan seared and finished in a Cognac and Dijon mustard sauce. Served with wilted baby spinach & herb mashed potatoes.....\$24

Seared Dynamite Tuna

-8 ounce wild caught Ahi Tuna steak, rolled in panko bread crumbs, quickly seared, and topped with a spicy sriracha sauce, Masago roe, & green onion. Served with wasabi mashed potatoes & today's vegetable....\$25

Lobster and Shrimp Ravioli

-Pillows of pasta stuffed with lobster and shrimp meat and tossed with grilled shrimp, baby spinach and roasted red peppers in a lobster-dill cream sauce.....\$23

Maple- Soy Glazed Salmon Filet

-10 ounce wild caught salmon filet, marinated in our house made marinade, pan roasted and finished with a maple-soy reduction and green onions. Served with fresh rice pilaf and today's vegetable.....\$23

Grain.

Bay shore Pasta

-Shrimp, scallops, broccoli, mushrooms, tomatoes, garlic, white wine, and multigrain spaghetti pasta.....\$18

Wild Mushroom Risotto

-Creamy risotto with portabella and white mushrooms, sweet peas, & fresh herbs.....\$16

Chipotle Chicken Penne

-Fresh grilled chicken, red bell pepper, white cap mushrooms, & multigrain penne pasta, tossed in a spicy chipotle alfredo sauce and sprinkled with parmesan, chopped bacon, and green onion.....\$16

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.

Wine Selections.

The wines are listed progressively and grouped by varietal. Wines within each varietal are listed in a simple progression starting with those that are mild in taste, progressing to wines that are drier and stronger.

	Glass.	Bottle.
Sparkling / Champagne.		
Korbel, Brut, California.....		24.95
Piper-Heidsieck, Brut, Champagne France (187ml).....	28.95	
Piper-Heidsieck, Brut, Champagne France (750ml).....		91.95
White Zinfandel.		
Beringer, California.....	5.95	17.95
Riesling.		
Hogue, Columbia Valley Washington.....	6.95	20.95
Pinot Grigio.		
Ecco Domani, Pinot Grigio, delle Venezie Italy.....	9.95	32.95
Beringer, California Collection.....	6.95	17.95
Francis Ford Coppola, Bianco, California.....		23.95
Sauvignon Blanc.		
Monkey Bay, Marlborough New Zealand.....		32.95
Brancott, Marlborough New Zealand.....	10.95	34.95
Chardonnay.		
Stone Cellars by Beringer, California.....	6.95	19.95
Mirassou, Central Coast California.....	7.95	23.95
Robert Mondavi, Private Selection, Central Coast California.....		29.95
Toasted Head, Dunnigan Hills California.....		32.95
Francis Ford Coppola Director's Cut, Russian River Valley California.....		54.95
Kendall-Jackson, Vintner's Reserve, California.....		26.95
Chateau St. Jean, Robert Young, Alexander Valley California.....		56.95
Chalone Monterey, Monterey California.....	8.95	29.95
Pinot Noir.		
Brancott, Reserve, Marlborough New Zealand.....	11.95	37.95
Echelon Vineyards, Vins de Pays Ile de Beaute, France.....	8.95	32.95
A By Acacia, California.....		43.95
Merlot.		
Stone Cellars by Beringer, California.....	6.95	19.95
Mirassou, California.....	7.95	23.95
Robert Mondavi, Private Selection, Central Coast California.....		29.95
Sterling, Vintner's Collection, Central Coast California.....		37.95
Chateau St. Jean, California.....		37.95
Chianti.		
Placido, Tuscany Italy.....		23.95
Shiraz/Syrah.		
Rosemount Estate, Shiraz Diamond Label, South Eastern Australia.....	7.95	23.95
Cabernet Sauvignon.		
Stone Cellars By Beringer, California.....	6.95	19.95
Mirassou, California.....	7.95	23.95
Cellar #8 California.....	8.95	29.95
Kendall-Jackson, Vintner's Reserve, California.....		45.95
Franciscan, Oakville Estate, Napa Valley California.....		56.95
Zinfandel.		
Ravenswood, Lodi California.....		37.95
Rancho Zabaco, Dancing Bull, California.....	8.95	26.95
Steelhead Vineyards by Quivira, Dry Creek Valley California.....		35.95