

THE BLUE WAVE BAR & GRILL

DINNER MENU

STARTERS

CHIPS & GUACAMOLE

house made guacamole with fresh pico de gallo and panela cheese served with chili lime tortilla chips

\$10.00

ORANGE "CHICKEN" CAULIFLOWER

breaded and fried cauliflower that is tossed in a sweet and spicy asian inspired orange sauce and topped with sesame seeds and green onion

\$13.00

BUTTERFLY COCONUT SHRIMP

jumbo shrimp that are butterflied and then breaded using panko bread crumbs and coconut served with sweet chili sauce

\$14.00

HOUSE CALAMARI

panko crusted calamari strips served with a spicy raspberry sauce and house made fresh garlic & herb aioli

\$14.00

MOZZARELLA STICKS

wisconsin mozzarella crusted with italian herbs and panko bread crumbs then deep fried until golden with a side of marinara sauce

\$14.00

ISLAND STYLE WINGS

fried chicken wings tossed with a sweet chili sauce, and topped with sesame seeds and green onions

\$15.00

TRUFFLE PARMESAN FRIES

our house french fries tossed with truffle oil and freshly grated parmesan cheese, served with a spicy tomato jam

\$12.00

SOUP & SALADS

add chicken \$5, salmon \$7, shrimp \$7, or steak \$10 to any salad

RASPBERRY GORGONZOLA

mixed greens tossed with raspberry lemon vinaigrette and topped with gorgonzola cheese, cranberries, candied walnuts, and fresh diced apple

\$12.00

CAESAR

romaine hearts tossed with caesar dressing and topped with house made herbed croutons, parmesan cheese, and a lemon wedge

\$12.00

BBQ CHICKEN SALAD

mixed greens tossed with chipotle ranch and then topped with cherry tomatoes, bean & corn salsa, BBQ chicken, tortilla strips, and cilantro

\$16.00

make any salad a wrap served with house tortilla chips for an additional \$2

CLAM CHOWDER

our creamy house clam chowder topped with crumbled bacon and green onion, served with oyster crackers

\$13.00

VEGETABLE MINESTRONE

variety of seasonal garden vegetables that are cooked in a savory broth and topped with fried kale

\$12.00

SOUP & SALAD COMBO

Choice of a half salad and a cup of soup

\$13.00

Consuming raw or under cooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. *These items are served raw or under cooked or may contain raw or under cooked ingredients.  gluten free  vegetarian, may contain eggs or dairy

ENTREES

beyond meat vegan burger patties available for an additional \$2

BLUE WAVE BURGER

grilled 8oz beef patty on a brioche bun with lettuce, tomato, pickles, caramelized onions, white cheddar cheese, and thousand island dressing served with fries

\$19.00

add bacon \$2, egg \$2, or avocado \$2

STEAK SANDWICH

sliced new york steak served on a torta roll with our signature house made chimichurri aioli, crispy onion strings, roasted peppers, and pepper jack cheese, served with a side fries

\$23.00

FRENCH DIP

fresh sliced prime rib dipped in our caramelized onion jus, and placed on a torta roll with horse radish cream sauce and swiss cheese served with a side of au jus and fries

\$19.00

BRAISED SHORT RIB GF

slow braised short rib served with garlic mashed potatoes, seasonal veggies, and a mushroom pan sauce

\$27.00

GRILLED NEW YORK GF

an 8oz new york steak that we grilled to desired temperature and serve stacked on top of herbed yukon gold potatoes, blistered cherry tomatoes, and asparagus pieces topped with a ruby port demi glace

\$30.00

CHICKEN MILANESE

pounded chicken breast that is battered and fried, served with house garlic smashed potatoes, and topped with greens tossed with oil, lemon, and red onion

\$24.00

FRIED CHICKEN SANDWICH

panko crusted chicken breast with pickled fresno peppers, herb mayo, house slaw, and pickles on a toasted brioche bun served with fries

\$18.00

GRILLED SWORDFISH GF

8oz grilled swordfish steak glazed with our house whiskey bbq sauce, served with chimichurri roasted potatoes, and lemon pepper asparagus

\$29.00

FISH & CHIPS

beer battered cod served with our house slaw, fries, and tarter sauce

\$18.00

TIKI STYLE SALMON

8oz salmon filet grilled and glazed with a hawaiian style sauce served on top of furikake seasoned rice and a side of asparagus topped with a tropical salsa

\$28.00

SHRIMP AND SCALLOP RISOTTO GF

pieces of honey roasted winter squash and wild mushrooms tossed in our creamy risotto served with herbed shrimp and scallops and topped with parmesan and fried sage

\$32.00

CUBAN SANDWICH

shredded pork on a torta roll with sliced ham, mustard, pickles, and pepper jack cheese pressed flat and served with fries

\$19.00

PENNE POMODORO V

penne pasta tossed in our signature pomodoro sauce with sautéed cherry tomatoes and garlic topped with freshly grated parmesan, and basil

\$18.00

add chicken \$5, salmon \$7, shrimp \$7, or steak \$10



for parties of 6 or more 20% gratuity will be added to the bill

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