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Small Plates and Starters

House-made Soup of the Day Bowl \$6 Cup \$4

House-made Flatbreads Plain with Raita (Yogurt Dipping Sauce) \$5 Stuffed with Paneer (Indian Cheese) \$6 Stuffed with Local Shannon Ridge Ground Lamb & Spices \$6 Stuffed with Butternut Squash \$6

Satays
Three Skewers of Tender Chicken or Beef with Peanut Sauce \$7

Blue Wings Chicken Wings Tossed in a Buffalo, New York Style Hot Sauce with Blue Cheese Crumbles \$11

> Salt and Pepper Calamari Fried and Seasoned Calamari with Lemon Garlic Aioli \$10

Bucket of Fries or Onion Rings House Fries \$5, Garlic or Sweet Potato Fries \$7, Panko Coated Onion Rings \$8

BBQ Ribs BBQ Baby Back Ribs with *Jack Daniels* Sauce and Classic Cole Slaw \$12

Salada

House Dinner Salad Mixed Greens with Tomato, Cucumber, Beets and Choice of Dressing \$6

> Asian Slaw with Miso Dressing \$6

Chèvre and Fig Salad Petite Arugula with Local *Yerba Santa* Goat Cheese, Figs and Walnuts Tossed in a Champagne Vinaigrette \$11

Lamb Salad

Mixed Greens Topped with Marinated *Shannon Ridge* Lamb, Roasted Beets and *Pt. Reyes* Blue Cheese Tossed in a Balsamic Vinaigrette \$14

Classic Caesar Salad Romaine Tossed with House-made Caesar Dressing, Garlic Croutons

and Parmesan Cheese \$9 Anchovies upon request

Add-ons: Grilled Chicken, Grilled Prawns or Fried Calamari ~ \$5 each

Purgers, tastas : lighter tare

Beer Battered Fish And Chips Rock Cod Filets with Tartar Sauce, Cole Slaw and Fries \$13

Fish Tacos Cornmeal-crusted Snapper and House-made Pico de Gallo with Fries or Salad \$13

Eggplant Parmesan Sandwich Fried Eggplant Topped with Provolone, Mozzarella and Marinara Sauce on Focaccia Bread \$12

Penne Arugula Penne Pasta with Arugula and Sundried Tomatoes in a Tomato Cream Sauce \$14

Butternut Squash Ravioli Large House-made Butternut Squash Ravioli in a Crispy Sage Brown Butter Sauce \$16

Orchiette Orchiette Pasta with Ground Veal and Tarragon in a Brandy Tomato Cream Sauce \$16

Lamb Gyros Middle Eastern Spiced Shaved Shannon Ridge Lamb Served with a Cucumber Yogurt Tzatziki on House Made Flatbread with Fries or Salad \$16

> Classic Blue Wing Burgers (Beef, Turkey or Mushroom) with Sharp Cheddar on Ciabatta Roll, Fries or Salad \$12

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Portobello Vegetable Stack Portobello Mushroom, Roasted Peppers, Red Onions, Grilled Squash and Arugula on Creamy Polenta (Vegan Option Available) \$16

Shrimp and Grits New Orleans Style Shrimp with Spicy Andouille Sausage on a Bed of Creamy Grits \$18

Roast Chicken and Gnocchi Tender Roasted Chicken with Celery, Carrots and House-made Gnocchi \$18

Blue Wing Meat Loaf House-made Bacon Wrapped Beef and Pork Meat Loaf with Mashed Potatoes, Gravy and Veggies \$18

Steak Frites Grilled 12 Oz. T-Bone Steak with Fries and Onion Rings and an Herb Mustard Dipping Sauce \$26

Add-ons: Caramelized Onions, Sautéed Mushrooms, Avocado or Bacon \$1.50 each Substitute Garlic or Sweet Potato Fries \$1.00 extra

House-made 1 Desserts \$7

Pie of the Day Crème Brûlée Three Cupcakes (Lemon, Chocolate and Carrot Cake) Chocolate – Surprise of the Day

18% gratuity added for parties of 6 or more. No checks please.