

BLUE WATER TAVERN12087 Perry Highway
Wexford, PA 15090**DINNER MENU**

724-831-9998 (Phone)

info@eatbluewater.com (Email)www.eatbluewater.com (Website)**Tapas**

Tavern Trio – Select any three Tapas items.	\$18
Tempura Shrimp — four jumbo shrimp, tempura style served over a Napa cabbage citrus slaw.	\$10
Carpaccio – Shaved filet mignon, pickled Enoki mushrooms, shaved parmesan cheese and truffle E.V.O.O.	\$9
Thai Chicken Satays – With a spicy Asian BBQ sauce and a Napa cabbage and citrus slaw.	\$8
Carne Queso – Filet, peppers, onions, aged cheddar, coriander crème fraiche and fresh salsa.	\$8
Jumbo Lump Crab Cakes – Fresh basil, lemon and spicy tomato remoulade.	\$12
Ceviche – Ahi tuna, fresh squeezed lime juice, red onions, scallions and jalapenos.	\$8
Chicken Pot Pie —Diced chicken, with peas, carrots, onions with a white sauce, and topped with a puff pastry	\$9
Calamari – Sesame fried with Thai chili aioli.	\$8
Smoked Salmon – Homemade dill allouette, brunoise onion, capers, grilled crostini and lemon wedge.	\$10
Bruschetta – Toasted ciabatta topped with tomatoes, basil, garlic, mozzarella and a balsamic reduction.	\$8
Sesame Crusted Tuna —Sesame crusted tuna seared and served over a Napa cabbage citrus slaw.	\$10
Tavern Wings – Crisp wings served with carrot sticks and blue cheese or ranch dressing. <i>Choice of BBQ, Buffalo or Garlic.</i>	\$8
Hummus Flatbread —Flatbread covered with hummus, cucumbers, red onion, and goat cheese.	\$7
Fried Artichokes – Rice flour dusted served with a lemon parmesan aioli.	\$7
Cheese Plate – Chef's selection of cheeses, fruit and accompaniments.	\$10

Salads

Blue Water House – Mixed greens and romaine with roasted hazelnuts, Asian pears, grape tomatoes, Dijon Vinaigrette.	\$7.5
Thai Chop Salad – Bok Choy, Napa chop, red onions, roasted peanuts and spicy soy vinaigrette.	\$9
<i>Chicken Satay</i>	\$12
<i>Sesame Crusted Tuna</i>	\$14
<i>Tempura Shrimp</i>	\$14
Caesar – Chopped romaine with house made Caesar dressing, rustic croutons and shaved parmesan reggiano.	\$8
Cobb Salad – Romaine hearts with egg, bacon lardoons, avocado, bleu cheese crumbles, cherry tomatoes, cucumbers	\$10
Tavern Salad – Double chopped Romaine hearts, red onions, prosciutto, olives, provolone cheese, pine nuts, tossed in balsamic vinegar.	\$10
Pittsburgh Salad – Grilled sirloin, Romaine hearts, with egg, tomatoes, cheddar cheese and French fries tossed in parmesan peppercorn ranch dressing.	\$12
<i>All salads available with grilled chicken, Seared Ahi tuna, Grilled Salmon, Shrimp, Grilled Sirloin</i>	

Soup

French Onion – Rustic croutons, mozzarella and parmesan	\$5
Chili —Traditional chili, topped with cheddar cheese	\$5
Wedding Soup	\$5
De Jour - Made fresh daily	\$5

Pasta

Blue Water Seafood – Shrimp, scallops and crab meat served in a tomato cream sauce with arugula over fettuccine noodles.	\$18
Spaghetti & Meatballs – Spaghetti with homemade tomato sauce and traditional meatballs.	\$12
Chicken Mediterranean — Chicken, with artichokes, roasted tomatoes, asparagus tossed with penne and a light butter sauce.	\$13
Fettuccine Alfredo – Fettuccine with pancetta caramelized red onion, baby spinach and pecorino.	\$13
Add: Chicken—\$16 Salmon—\$18 Shrimp—\$18 Filet—\$19	
Tavern Parmesan – Angel Hair tossed with Alfredo sauce topped with tavern sauce and parmesan crusted chicken breast	\$13
Crab A La Vodka – Jumbo lump crab meat with fresh pasta, tomatoes, Shitake mushrooms, grilled asparagus, Crème fraiche and Ketel One vodka.	\$18

Entrees

Tavern Mac and Cheese – Lobster and shrimp served with penne pasta tossed in a rich blended cheese sauce.	\$19
Filet Mignon – 7 oz filet with whipped potatoes, grilled asparagus and a Guinness demi-glace.	\$22
Diver Scallops – Prosciutto wrapped scallops with creamy polenta and steamed spinach with mole sauce.	\$20
Grilled Salmon –Grilled Atlantic salmon with potatoes croquet, Steamed Asparagus Topped with a lemon dill butter sauce	\$19
Braised Short Rib – Beef Short rib served off the bone in natural jus with a sweet potato puree and wilted spinach.	\$18
Pork Tenderloin – Grilled pork tenderloin over, whipped potatoes and braised cabbage with mushroom ragout.	\$18

Shrimp Gumbo – Classic gumbo with jumbo shrimp and basmati rice	\$17
Grilled Chicken Breast – Chicken grilled in a mushroom port wine sauce and served with whipped potatoes and garlic arugula	\$16
Daily Fish Special – Per daily catch and chef's preparation.	MKT

Sides

Side of Pasta	Whipped Potatoes	White Rice	French Fries	Sweet Potato Puree	Potatoes Croquet
Asparagus	Spinach	Broccoli	Braised Cabbage	MacCheese	

Blue Water Burgers

Bayou Bleu – 8 oz Prime Angus burger with bacon, grilled onions and peppers and blue cheese crumbles.	\$10
The Pittsburgher – 8 oz Prime Angus burger with American cheese, fresh cut fries and vinegar slaw.	\$9
Smokehouse Burger – 8 oz Prime Angus burger with bacon, cheddar cheese, fried onions and homemade BBQ sauce.	\$10
All-American – 8 oz Prime Angus burger with pickles, onions, lettuce, American cheese and special sauce.	\$9
Mushroom & Swiss – 8 oz Prime Angus burger with wild mushroom and truffle mushroom mayo.	\$9.5
South of the Border – 8 oz Prime Angus burger topped with chorizo, sautéed red onions and peppers with cheddar cheese.	\$10
Portabella Mushroom Burger – 2 grilled portabella mushroom caps served with artichokes roasted red peppers spinach and mozzarella cheese.	\$8
Classic – 8 oz Prime Angus burger with your choice of American, chevre, fresh mozzarella, cheddar or Swiss cheese.	\$8

All burgers served with fresh cut fries

Pizza

Cheese Pizza – Italian cheese blend and Tavern sauce.	\$7
PA Mushroom Pizza – Grilled portabellas, shitake, cremini and button mushrooms with Tavern sauce.	\$8
Buffalo Chicken Pizza – Grilled chicken breast with buffalo sauce and blended Italian cheese blend. Topped with blue cheese.	\$10
Veggie Pizza – Artichoke hearts, roasted red peppers, red onion, spinach and goat cheese.	\$8
Pepperoni Pizza – Pepperoni, chorizo, Tavern sauce and blended Italian cheeses.	\$9
White Pizza – Olive oil, garlic and basil base topped with a blend of four Italian cheeses, basil and sliced tomatoes.	\$8

Desserts

Homemade Pies – Selection of seasonal pies served with vanilla ice cream.	\$5
Tavern Chocolate Decadence – Double chocolate torte accented with a chocolate drizzle.	\$5
Holey Treat – Cinnamon sugar doughnut holes, with vanilla bean anglaise.	\$5
Ice Cream Sandwich – Vanilla ice cream and honey roasted peanuts squeezed between two chocolate chip cookies.	\$5
Blue Water Cheesecake – New York style cheesecake served plain or with a chocolate drizzle.	\$5
Lemon Curd Tarts – Traditional Petite Lemon Curd.	\$5
Burnt Almond Tort – A Pittsburgh Favorite – cake, custard and a wonderful searing whipped topping.	\$5
Adult Ice Cream – Vanilla Ice Cream served with a shot of Patron XO (Coffee liquor) poured over top.	\$8