

BLUE WATER TAVERN

12087 Perry Highway
Wexford, PA 15090

LUNCH 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

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

Sandwiches

Blue Water Club – House roasted turkey breast, applewood bacon, lettuce, tomato, Dijon aioli on Italian bread	\$9
Grilled Chicken – Grilled chicken, prosciutto, roasted tomatoes, fresh basil, fresh mozzarella cheese on Italian bread	\$9
Grilled Ryebeef – Corned beef, sauerkraut, Swiss cheese, 1000 island dressing on marble rye. Served with dill pickle.	\$9
Meatball – Angus beef meatballs served with homemade tomato sauce and melted mozzarella cheese.	\$8.5
Grilled Vegetable – Roasted tomatoes, grilled zucchini, yellow squash, onions, basil, fresh mozzarella, balsamic mayo	\$8
Tuna Melt – Albacore tuna salad, with bacon, American cheese, romaine, roma tomatoes on an English muffin	\$8
Bacon, Lettuce & Tomato —Bacon, Romaine Lettuce and roma tomatoes. Served with dill pickle.	\$7
Add an Egg	\$8
Meatball Sliders —With Tavern Sauce, and Parmesan cheese	\$8
Crabcake Sliders – Jumbo Lump Crabcakes with Spicy Tomato Remoulade, Lettuce and Tomato	\$10

Pick Two

Half Sandwich and Bowl of Soup	\$8.5
Half Sandwich and a Small Salad	\$8.5
Bowl of Soup and a Small Salad	\$8.5

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