

BLUE WATER TAVERN

12087 Perry Highway

Wexford, PA 15090

TAKE OUT 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
Chicken Satay	\$12
Sesame Crusted Tuna	\$14
Tempura Shrimp	\$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

All salads available with grilled chicken, Seared Ahi tuna, Grilled Salmon, Shrimp, Grilled Sirloin

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 Rye – 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 –Two 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 –Chicken breast with buffalo sauce and blended Italian cheese. 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

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, 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, served with whipped potatoes and garlic arugula	\$16
Daily Fish Special – Per daily catch and chef's preparation.	MKT

Sides \$3.00 Each

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

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

Brunch (Brunch available Sunday's 10 a.m. – 1:30 p.m.)

Orange Pecan French Toast – Deep dish Orange pecan French toast. Served with a side of fresh fruit	\$8.5
Traditional French Toast —Three pieces of white or wheat French toast; bacon or prosciutto and a side of fresh fruit.	\$7.5
Tavern Breakfast Pizza – Three eggs over easy with bacon, sausage and special kitchen sauce	\$8
Spicy Scrambled Eggs – Three large scrambled eggs with queso fresco, chimichurri and chorizo. Served with a side of local fresh fruit and toast with jelly or apple butter.	\$9
Tavern Breakfast —three farm-fresh eggs cooked to order; bacon or prosciutto. Served with a side Of local fresh fruit and toast with jelly or apple butter.	\$8.5
Steak and Eggs –Petite filet mignon, sunny three side up egg, home-fries and demi sauce. Served with a side Of local fresh fruit and toast with jelly or apple butter.	\$16
Smoked Salmon – Pacific smoked salmon served with diced red onion, capers, lemon wedge and freshly baked crostini	\$10
Tavern Benedict – Two poached eggs, prosciutto, English muffin, Tavern hollandaise sauce. Served with a side of fresh fruit.	\$9
Smoked Salmon Benedict – Two poached eggs, smoked salmon, English muffin, Tavern hollandaise sauce. Served with a side of fresh fruit.	\$10
Crab Benedict – Two poached eggs, prosciutto, and crab cake served on an English muffin, Tavern hollandaise sauce. Served with a side of fresh fruit	\$14
Omelets Made to Order –pick from a wide selection of vegetables, meats and cheeses to personalize your omelet.	\$9.50
Children's Breakfast – Eggs made to order, bacon and toast.	\$5

Sides: White, Wheat, Multi-Grain or Raisin Toast \$1.25 Bacon \$2.50 Fruit \$2.50 Home Fries \$2.50

Children's Menu

Grilled Cheese Sandwich – Grilled bread with American cheese and French fries.	\$5
Cheese Pizza – Tavern sauce, cheese blend.	\$5
Spaghetti and Meatball —Spaghetti noodles served with freshly grated parmesan and a meatball.	\$5
Cheeseburger —Two 2 oz burger sliders topped with American cheese and served with a side of fries.	\$5
Mac and Cheese – Penne pasta tossed in a rich cheddar cheese sauce and topped with bread crumbs.	\$5
Chicken Fingers – Breaded chicken breast and French fries.	\$5