

APPETIZERS

BLUE CHEESE and APPLE SALAD

Boston lettuce, apples, walnuts with apple cider-blue cheese dressing

ROASTED BEETS and GOAT CHEESE SALAD

Cumin roasted beets, goat cheese and fennel seed oil

GREEN SALAD

Mixture of greens, roasted tomatoes, cucumbers and white balsamic dressing

CARROT –APPLE RISOTTO with SPICY SAUSAGE

Creamy risotto with spicy sausage

CAVATELLI PASTA with FRESH MOZZARELLA

Cavatelli pasta, tomato fondue, fresh mozzarella and basil

SOUP of the DAY

BACON and DATES

Dates stuffed with spicy sausage and wrapped with bacon and red oak lettuce

FONTINA CHEESE and ONION TART

Caramelized onion, fontina cheese, bacon on a crispy pastry, balsamic reduction

“blueplate’s “ HERB CEASAR SALAD

Bibb lettuce, tarragon, roasted garlic Caesar dressing, cheese crisp

Blueplate’s menu is subject to change due to seasonal changes so that we
Can provide a fresh menu for our quests.

ENTRÉES

ROASTED HALF CHICKEN

Creamy potatoes, fresh vegetables and roasted garlic sauce

PORK TENDERLOIN

Herbed vegetable stuffing, buttery vegetables with roasted garlic sauce

ROASTED MAHI

Fingerling Potatoes, asparagus, 12 hour roasted tomatoes and dill

CURED SALMON

Brown sugar-chili cured salmon, roasted cauliflower and fingerling potatoes

HANGER STEAK

Red Wine onion risotto, vegetables and Wagonhouse Red Wine Sauce

FRESH PASTA with SAUSAGE and SHRIMP

Handmade pasta, spicy sausage, shrimp tomato fondue and fresh basil

“blueplate’s signature cut” NY STRIP STEAK

Lyonnais style potatoes, asparagus and roasted tomatoes, Red Wine Sauce

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