



## APPETIZERS

### SWEET AND SPICY RISOTTO

Carrot and apple risotto with grilled andouille sausage 8.25

### BLUECHEESE and APPLE SALAD

Boston lettuce, apples, walnuts with apple cider-blue cheese dressing 7.25

### MIXED GREEN SALAD

Mixture of greens, roasted tomatoes, cucumbers and white balsamic dressing 5.75

### CRAB BISQUE

5.75

### FONTINA CHEESE TART

Caramelized onion, bacon and balsamic reduction, on a crispy French pastry 7.95

### PEAR and GOAT CHEESE

Baby red oak leaf, ripe pears, whole grain balsamic dressing and goat cheese 7.25

### “blueplate’s” HERB CEASAR SALAD

Bibb lettuce, tarragon, roasted garlic Caesar dressing, cheese crisp 7.25

## ENTRÉE

### DUCK BREAST & CONFIT OF LEG

Oven roasted butternut squash and chestnuts, apple reduction 26.00

### HALF ROASTED CHICKEN

Crispy herbed chicken with creamy potatoes, buttery vegetables 19.00

### MAHI MAHI

Fingerling potatoes, asparagus and tomatoes in crab dill broth 25.00

### ROASTED PORK TENDER

Vegetable-sage stuffing, buttery vegetables with roasted garlic sauce 23.00

### HANDMADE GNOCCHI with SPICY SAUSAGE

Sweet tomato sauce, spicy sausage, fresh basil and parmesan cheese 19.50

### GARLIC ROASTED SHRIMP and SPICY SAUSAGE

Homemade pasta with tomato fondue and fresh basil 22.00

### “blueplate’s” NY STRIP

Grilled tomatoes, creamy risotto and buttery vegetables with red wine sauce 24.00

### OVEN ROASTED SALMON

Horseradish mash potatoes, sour cream dill sauce and vegetables 23.00

### ROASTED HANGER STEAK

Corn risotto, buttery vegetables and rosemary red wine sauce 23.00

blueplate reserves the right to charge a share/split charge for appetizers or and entrée  
Appetizers \$3.00 entrée \$7.00