



DINNER MENU

Kitchen Mission

To provide the highest quality food we can while giving both comfort foods everyone knows and loves while also providing new and interesting foods. We do our best to make everything we can in house and strive to improve it daily, through new techniques, ideas, and quality food.

Please notify your server of any allergies

GF = Gluten-free VE = Vegetarian V = Vegan

** = House Specialty*

Small Plates

Comes with toasted crostini, GF rice crackers, or soft baguette slices
Extra bread \$1

Bruschetta \$10

Fresh Bruschetta made with artichokes, olives, onion, and tomatoes **GF, V**

Artichokes \$10

Olive oil, herb marinated artichokes served on crostini or GF crackers topped with feta, house made balsamic glaze **GF, V**

Artichoke Spinach Dip \$10

Spinach, grilled artichokes, roasted tomatoes, sour cream, cream cheese, smoked gouda, mozzarella, parmesan, smoked provolone, American, Muenster, and cheddar **GF, V**

Bluewater Flaming Cheese \$12

Thick sliced muenster cheese breaded in house parmesan panko and pan fried served gooey and bubbly, flamed tableside with brandy **VE**

Jumbo Hot Wings

Dozen- \$15 Half Dozen- \$8

Wings with either franks buffalo sauce or one of the house sauces

Shrimp Scampi \$12

6 large Gulf shrimp sautéed with garlic, shallots, white wine, finished with Shetler's butter and a touch of Sleeping Bear Star Thistle Honey **GF**

Drunken Mushrooms \$10

Fresh Shitake, cremini, portabella, white beach, brown beach, maitake, trumpet, button mushrooms marinated in marsala, burgundy, whiskey and herbs finished with Shetler's butter **GF, V**

Mussels \$16

1# Chilean Mussels sautéed with garlic, green onion, house Oberon and roasted tomato beurre sauce **GF**

Garlic Bread \$8 *add cheese \$2*

French baguette smothered with house made Shetler's garlic butter and toasted to perfection

SOUPS

Please Ask your Server

Cup- \$4 Bowl- \$6

Fresh Greens

All salads can be made without items to be GF, V, VE

Large salads for two \$14

House Made Dressings

Blue Cheese, Nichole's Famous Ranch GF, Italian Vinaigrette GF, V, Caesar,
Dark Balsamic Vinaigrette GF, V, Greek GF, V, Pomegranate Sumac Vinaigrette GF, VE

Beet Salad \$7

Fresh mixed greens topped with delicious house pickled golden and red beets, crumbled feta, Marcona Almonds, homemade pomegranate sumac vinaigrette VE

Caprese \$7

Heirloom tomato medley tossed with house basil pine-nut pesto, fresh mozzarella balls over mixed greens, topped with shaved parmesan, Romano, asiago cheese, house balsamic glaze and pine-nuts VE

Caesar \$7

Heart of romaine lettuce tossed with house Caesar dressing, topped with shaved parmesan, Romano, asiago cheese, croutons and anchovies upon request

House \$7

Fresh mixed greens, julienne red onion, multicolor bell peppers, fresh mozzarella balls, heirloom tomatoes, Ebel's bacon served with Nichole's famous homemade ranch

Antipasto \$7

Fresh mixed greens, salami, pepperoni, house smoked ham, fresh mozzarella balls, olive medley, heirloom tomatoes, banana peppers served with house white balsamic Italian dressing

wedge \$7

Crisp baby iceberg lettuce topped with Ebel's bacon, blue cheese, heirloom tomatoes, green onion and house blue cheese dressing

Greek Salad \$7

Fresh chopped heart of Romaine lettuce topped with bell peppers, red onion, whole pepperoncini, crumbled feta, heirloom cherry tomato, kalamata olives, house made red and golden beets with Greek dressing

Add-Ons

-\$7 Four Sautéed Gulf Shrimp -\$7 4oz Prime Sirloin Steak Tips -\$6 Per Sea Scallop
-\$5 All-Natural Grilled Chicken -\$4 Ebel's Bacon -\$1 Extra Cheese -.50\$ Extra Dressing
-\$3 Ham -\$3 Pepperoni -\$3 Salami -\$4 Capicola
-Catch of the day over salad is priced at cost of special, please ask your server

Entrees

Pasta with House Sauce \$14

Meatball- \$1.25 each

Your choice of noodle (Cavatappi, Fettucine, Spaghetti) and sauce (Marinara, Meat Sauce, Alfredo, Pesto)

substitute Zoodles \$5

Chicken Parmesan \$18

6oz all-natural chicken breast brined and breaded in house parmesan crumb, pan fried and baked with house marinara, smoked provolone over spaghetti topped with shaved parmesan, Romano, and asiago

Lasagna \$16

Layered high with ground beef and Ebel's pork sausage, Herbed ricotta, house tomato sauce, 7 cheese blend topped with shaved parmesan, Romano and asiago

Bluewater Trio \$22

Half portion of the house lasagna, chicken parmesan and fettucine alfredo

\$5 additional charge for extra lasagna or chicken parmesan

Marsala

*Chicken- \$20 Smoked Short-Rib- \$24 *limited availability**

Cremini, shitake, portabella, button, maitake, trumpet, white and brown beach mushrooms sautéed with garlic, shallots, onions with a roux thickened chicken and beef stock

Chicken served over spaghetti; Short-Rib served over Fettucine

Caprese Pasta \$18

*Cavatappi noodles tossed with house basil pine-nut pesto, fresh heirloom tomatoes, mozzarella balls topped with shaved parmesan, Romano and asiago, house balsamic glaze and pine-nuts **VE***

Lobster Mac \$24

6oz of lobster, Ebel's bacon, scallions, 7 cheese blend, tossed with cavatappi, homemade alfredo sauce with a hidden layer of cheddar cheese topped with garlic bread crumbs and more cheese

Lobster Grilled Cheese \$20

Buttery seasoned lobster layered with house 7 cheese blend sandwiched between fluffy Hawaii brioche, served with house tomato basil

Pad Thai \$16

Fresh julienned vegetables sautéed with garlic, ginger, tossed with rice noodles and your choice of sauce (Peanut, Asian Glaze, Plum) topped with roasted peanuts, cilantro, and sesame seeds

Request for GF, V, VE

Steak Gorgonzola \$25

8oz of Prime sirloin beef tips pan seared served with house alfredo, gorgonzola crumbles over fettucine

12oz USDA Prime Ribeye

Market Price

*12 oz of Prime ribeye pan seared and served with daily vegetable and starch with a side of house steak sauce *limited Availability**

Almond Sea Scallop \$26

3 U-10 scallops topped with ground Marcona almonds served over fettucine with house alfredo

Shrimp Scampi \$24

6 Gulf shrimp sautéed with garlic, shallots, white wine, finished with Shetler's butter and a touch of Sleeping Bear Star Thistle Honey; served over house made zucchini, yellow squash and rainbow carrot vegetable noodle topped with shaved parmesan, Romano and asiago

Catch of The Day

Please ask your server for the daily options

Add-Ons

- \$5 Ebel's Bacon*
- \$7 - all-natural grilled chicken*
- \$10 - 8oz Prime sirloin Tips*
- \$9 - 6 Sautéed Gulf shrimp*
- \$8 - 6oz Lobster*
- \$6 Sea Scallops each*
- \$5 extra starch or vegetable*
- \$5 to substitute for vegetable pasta*
- \$1 side of whipped plain or honey lemon butter*
- \$1 extra sauce - \$1 extra cheese - \$1 Extra garlic bread slice*

House Made Sauces

*Marinara **GF, V**, Meat sauce **GF**, Alfredo, Marsala, Tartar **VE**,
Steak Sauce, Pesto \$2 **GF**, Peanut sauce \$2*

Notify your server of any allergies

Pasta contains eggs* *Sauces are made with gluten

This Facility has gluten that has been atomized into the air

** Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness**

**Buy the kitchen a round of beer* \$20 Domestic \$30 Craft*

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