



LUNCH MENU

****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

Extra Sauce \$0.50

****Notify Server if requesting GF, VE, V****

Bruschetta \$10

*Fresh Bruschetta made with artichokes, olives, onion, and tomatoes, topped with Parmesan **GF, VE***

Chicken Tenders \$8

*6 Chicken Tenders served with your choice of sauce **GF***

Breadsticks \$7/\$9

*Eight or Twelve Bread Sticks Served with Marinara or Ranch (Add Mozzarella \$1.25) **GF***

Mozzarella Cheese Sticks \$7

6 oven baked cheese sticks served with Nichole's famous ranch or Marinara

Artichoke Spinach Dip \$10

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

Blue Water Flaming Cheese \$12

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

Jumbo Hot Wings

Dozen- \$15 Half Dozen- \$8

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

Soups

Please Ask your Server* **Cup- \$4 Bowl- \$6*

PIZZA

Calzones \$10 (3 toppings, addl \$.75)

Handmade Pocket pizza stuffed with cheese and your choice of three toppings

Lobster Calzone add \$4.00

Personal Cheese Pizza \$7.99 (addl toppings \$.75)

Toppings:

Choose Pesto Basil, Alfredo, Barbecue, White, Sicilian or Regular Sauce, and add your choice of toppings: Mushrooms, Red Onions, Pineapple, Kalamata Olives, Black Olives, Green Olives,

Bell Peppers, Pepperoni, Mozzarella Cheese, Feta Cheese, Smoked Gouda Cheese, Swiss Cheese, Cheddar Cheese, Italian Sausage, roast beef, Chicken, Bacon, Grilled and Marinated Artichokes, Fresh Tomatoes, Oven Roasted Tomatoes, Roasted Red Peppers, Banana Peppers, Meatballs, Ham, Anchovies, Capicola Ham, and Lobster

Handhelds

Served with Coleslaw and Great Lakes Potato Chips

Ham & Cheese Sub – Whole \$10 Half \$7

Ham and Cheese with mayonnaise on a bun toasted with your choice of Provolone, Cheddar, Swiss or Gouda

Bluewater Special Sub – Whole \$15 Half \$10

Ham, capicola, pepperoni, mushrooms, bell peppers, green olives, onions, mayonnaise and provolone served on a toasted bun

Pizza Sub – Whole \$12 Half \$8

Pizza sauce and cheese with your choice of three toppings on a toasted bun

Parmesan Chicken Sub – Whole \$13 Half \$9

Grilled or breaded chicken with marinara sauce, parmesan and provolone cheese on a toasted bun

Meatball Sub – Whole \$13 Half \$9

Meatballs with marinara and provolone cheese on a toasted bun

French Dip Sub– Whole \$13 Half \$10

House smoked roast beef with swiss cheese served on a toasted bun with a side of au jus

BBQ Chicken Sub \$13 Half \$9

Grilled or breaded chicken, bacon, onions and provolone on a toasted bun

The Smokey Sub– Whole \$14 Half \$9

House smoked ham, bacon, onions and smoked gouda cheese on a toasted bun

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.

Kitchen tips: All tips to the kitchen will be saved to take the kitchen staff on new learning experiences, giving us inspiration to keep providing a familiar but new experience every time you join us for dinner.

Fresh Greens

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

House Made Dressings

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

Large Salad for Two \$14

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 tomatoes, kalamata olives, house made red and golden beets with Greek **VE***

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 coast of special, please ask your server!

***Buy The Kitchen a round of Beer* \$20 Domestic \$30 Craft Veggie Sub– Whole \$13 Half \$10**

Grilled and marinated artichokes, oven roasted tomatoes, mushrooms, roasted red peppers, and provolone topped with mixed greens and our white olive oil sauce

Philly Steak and Cheese Sub– Whole \$14 Half \$10

House smoked beef and swiss cheese loaded with sautéed onions, peppers, mushrooms, and mayonnaise on a toasted bun

Roast Beef and Cheese Sub– Whole \$13 Half \$9

House smoked beef and cheese on a toasted bun (Provolone, Cheddar, Gouda, Swiss or Blue)

Pulled Pork Sub – Whole \$13 Half \$9

House smoked pork in our BBQ sauce topped with provolone cheese on a toasted bun

Desserts

Ask your server about our daily specials

Cinnamon Sticks Large \$7 – Small \$5

Vanilla Icing for dipping \$0.75

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 (**VE**), 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*)*