

DINNER

MENU

BLUE WING

SAMPLE - CHANGES SEASONALLY

SMALL PLATES

Fried Green Beans	8	Burrata Caprese	12
ranchero aioli		heirloom tomatoes, burrata, basil, balsamic, Chacewater olive oil	
House-smoked Steelhead	12	Caesar Salad	10
pickled fennel, red onion, capers, tartar sauce, crostini		hearts of romaine, toasted croutons, shaved parmesan	
Salt & Pepper Calamari	11	Little Gem Wedge Salad	12
lemon garlic aioli		Point Reyes blue cheese, bacon, cherry tomatoes, green goddess dressing	
Avocado Toast	10	House Salad	7
edamame, pickled onions, pink peppercorns, sourdough		mixed greens, shaved carrots, cherry tomatoes, cucumber, Dijon mustard vinaigrette	
Blue Wings	12	Soup of the Day	5/7
wings, hot sauce, blue cheese			
House Fries	6		
Garlic or Sweet Potato Fries	8		

ENTRÉES

Teres Major Steak		26
8 oz tender shoulder cut, heritage grains, cherry tomatoes, wilted spinach, zucchini, cashew cilantro salsa verde		
Grilled Bone-in Pork Chop (Six Sigma organic)		26
smoked cheddar grits, succotash, ancho chile sauce		
Pan Roasted Chicken		24
Mary's organic chicken breast, mashed potatoes, market vegetables, lemon au jus		
CJ's Barbeque Ribs		21
house-smoked half rack, smoked cheddar grits, coleslaw		
Pan Seared Steelhead		22
heritage grains cherry tomatoes, wilted spinach, zucchini, shallot herb butter		
Pablo's Seafood Cioppino		24
prawns, sea scallops, manila clams, mussels, tomatoes, fennel saffron broth, grilled bread		
Summer Vegetable Fettuccine		19
zucchini, grilled corn, red onion, cherry tomatoes, il, lemon butter sauce		bas-

SIDES

Heritage Grains	5	Smoked Cheddar Grits	5
Market Vegetables	4	Mashed Potatoes	4

Water and bread served on request

BURGERS

served with lettuce, tomato, onion and house fries or salad
substitute sweet potato or garlic fries \$2

Beef or J-S Ranch Bison Burgers (add \$2 for bison)

Blue Wing Classic cheddar cheese	14	The Outlaw bacon, cheddar cheese, bbq sauce	16
The Prohibition mushrooms, gruyere cheese	16	Black & Blue bacon, blackening spices, blue cheese	16

The Mendocino Veggie Burger 14

made with barley, risotto, chickpeas, golden beets, mushrooms

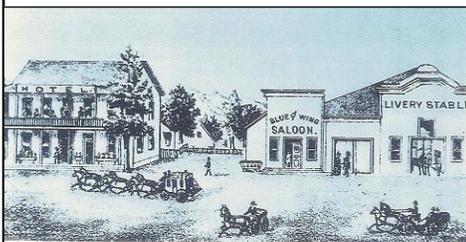
BEVERAGES

Iced Teas & Sodas free refills	3	Bundaberg Ginger Beer	5
Fruit Juices	3	Selection of Hot Teas	3
Fresh Squeezed Lemonade	4	Black Oak Coffee free refills	3
Pellegrino Sparkling Water 500 ml	5	Iced Coffee	3

Water served on request

**Ask your server for our extensive list of beers,
specialty cocktails and Lake County wines.**

Blue Wing History



The Blue Wing Saloon first opened in the 1880s when Upper Lake was a stage coach stop. It was a popular watering hole before being torn down during Prohibition in the 1920s.

Determined to restore the abandoned Tallman Hotel to its former glory, Lynne and Bernie Butcher purchased the property in 2003. Guided by period photographs, they rebuilt the Blue Wing featuring an antique Eastlake-style back bar and a black walnut front bar milled on site by local craftsmen. Old-growth redwood wainscoting, rescued from the old hotel, was reused on the walls of the saloon.

The authentic 19th century look and feel of the Blue Wing is complimented by modern systems and dedicated personnel to create a lively and friendly 21st century atmosphere.

\$15 corkage charge. \$3 "cakeage" fee per plate.

Maximum 2 credit cards per group. No checks please.

State Mandated Statement: Rare and under cooked food can result in possible food-borne illness. Please inform us of any food allergies. We will disclose ingredients upon request. Cross contact of food items can occur.