

WEEK 125

5121 - 5123



Hey there!

Welcome to The Blue House, where we strive to make you feel like you're coming home.

Here, our team is influenced by every cuisine under the sun and we are always keeping you on your toes when it comes to our seasonally inspired menu.

It's our humble opinion that there's just too much good food out there.

And while the menu options may always be changing, one thing never will - our commitment to sourcing and showcasing high quality ingredients from our friends, neighbors, & North Country producers.

It's who we are. It's what we're built on.

So please, make yourself at home. Wood fired concoctions, vivacious libations, and a gracious welcome await. We're so happy you're here.

Where To Start



Kent Family Growers Onion & Ale Soup 10
garlic crouton/ Meier's cheddar

Spring Vegetable Salad 14
mixed greens/ wood grilled asparagus/ roasted Kent Family Growers parsnips/ radish/ green grapes/
pickled onion/ goat cheese/ candied walnuts/ Mathew's maple vinaigrette

Wood Fired Crab Dip 16
Brandy View Farm spinach/ roasted garlic/ cream cheese/ Meier's cheddar/ wood fired flatbread

Wood Fired Gulf Shrimp 18
grilled wild leeks/ morel mushroom/ asparagus/ almond romesco

Wood Fired Meier's Halloumi Cheese 16
grilled portobello/ smoked artichoke/ truffle/ balsamic/ fennel/ herbs/ wood fired garlic flatbread

Roasted Bay Scallops 16
Brandy View Farm spinach/ coconut curry/ cilantro chutney/ cashew

Pork & Wild Leek Dumplings 15
hot & sour/ sesame/ cilantro

Wood Grilled Asparagus 14
creamed corn/ Meier's pepper cheddar/ bacon jalapeno jam

Wood Fired Pizza

The Peppy One 24

crispy pepperoni/ fresh mozz/
Meier's St. Regis parm/ tomato sauce/ hot honey

The House Margh 24

fresh mozz/ Meier's St. Regis parm/
tomato sauce/ basil

Hawaii 5-O 24

ham/ pineapple/ jalapeno/ red onion/
Meier's cheese curd/ tomato sauce/ cilantro

The Springer 24

roasted mushrooms/ caramelized onions/ spinach/
artichoke/ garlic parm cream/
Meier's St. Regis parm/ truffle oil

The Barbie Q 24

wood grilled chicken/ red onion/ scallion/
Meier's cheese curd/ Mathew's maple BBQ

Signature Sushi Rolls



Earthy

Wood Grilled Parsnip→	scallion/ greens/ peanuts/ jalapeno/ maple sambal	12
Tempura Cheese Curd→	dill pickle/ scallion/ greens/ hot honey`	12
Tempura Shiitake→	scallion/ cream cheese/ sesame/ sweet chile aioli	12
Wood Grilled Asparagus→	scallion/ spinach/ avocado/ sesame/ maple sambal	12

Meaty

Spicy Grilled Chicken→	scallion/ jalapeno/ cream cheese/ maple sambal	16
Al Pastor→	roasted pork/ pineapple/ scallion/ cilantro/ jalapeno/ maple sambal	16
The Dan Dan→	spicy ground pork/ cucumber/ scallion/ cilantro/ peanuts/ maple sambal	16
Steak & Egg→	grilled sirloin/ duck egg omelet/ scallion/ sesame/ truffle tamari	16

Sea-y

Spicy Crab Mango→	organic mango/ cucumber/ avocado/ scallion	16
Shrimp Tempura→	cucumber/ avocado/ scallion/ sweet chile aioli	16
Tempura Walleye→	cucumber/ avocado/ scallion/ sweet chile aioli	16
Spicy Tuna→	cucumber/ avocado/ scallion/ sesame	16
Tempura Salmon→	cucumber/ scallion/ cream cheese/ everything spice/ maple sambal	16

Biggins

Wood Fired C&M Beef Sirloin Steak 36

garlic roasted fiddleheads/ hand cut fries/ wild leek chimichurri

Buttermilk Fried Canadian Walleye 30

hand cut fries/ lemon tartar/ red cabbage slaw

Pepper Crusted Yellowfin Tuna Niçoise 34

Kent Family Growers fingerling potatoes/ green beans/
local quail egg/ Calvestrano olives/ tomato fennel broth

Wood Grilled Pork Chop 32

asparagus/ fiddleheads/ mushroom cream/
crispy potato/ fennel rhubarb slaw

Bay Scallop Spaghetti 30

hand cut noodles/ asparagus/ peas/ soybeans/ Brandy View Farm spinach/
tomato/ garlic/ white wine/ herbs/ Meier's St. Regis parm