

WEEK 126

5128-5130



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/ Rainier cherry/
pickled onion/ goat cheese/ candied walnuts/ Mathew's maple vinaigrette

Mom's Crab Cakes 18
spring pea puree/ rhubarb fennel slaw

Thai Style Crispy Perch Lettuce Wraps 16
bibb lettuce/ pickled carrot/ cilantro/ scallion/ mint/ peanuts/ maple nuoc cham

Roasted Bay Scallops 16
spinach/ coconut curry/ cilantro chutney/ cashew

Pork & Ricotta Meatballs 15
tomato fennel broth/ Meier's St. Regis parm/ wood fired flatbread

Wood Grilled Asparagus 14
M&M Farm duck egg/ bacon jalapeno jam/ creamed corn/ Meier's St. Regis parm

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 5-0 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 fired pork/ 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

Biggins

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 duck egg/ Calvestrano olives/ tomato fennel broth

Wood Fired Lamb Leg 32

curried chickpeas/ cucumber relish/ lemon herb yogurt

Bay Scallop Spaghetti 30

hand cut noodles/ asparagus/ roasted portobello/ peas/ spinach/
tomato/ garlic/ white wine/ basil/ Meier's St. Regis parm

Wood Fired Whitten Farm Pork Shanks 32

creamed corn/ maple bourbon jus/ rhubarb fennel slaw