

WEEK 127

614-616



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

Mexican Street Corn & Wild Crab Dip 16
Meier's queso fresco/ roasted jalapeno/ lime/ cilantro/ crispy corn tortillas

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

Wood Fired Gulf Shrimp Primavera 16
soybean/ asparagus/ spinach/ fiddleheads/ lemon/ chile flake/ garlic herb butter

Steamed Mussels & Fries 18
coconut curry/ peanuts/ scallion/ cilantro/ mint/ hand cut fries

Mezze 16
herb chickpea falafel/ spring pea black walnut hummus/ rhubarb tzatziki/
quinoa tabbouleh/ wood fired flatbread

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

Tempura Fiddlehead→	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
Steak & Egg→	slow cooked beef/ 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

Wood Fired Lamb Leg 32

curried chickpeas/ cucumber relish/ lemon herb yogurt

Jamaican Style C&M Beef Oxtail 30

coconut creamed greens/ roasted sweet potato/ burn orange jus/ scallion

Herb Ricotta Ravioli 30

M&M Farm duck egg pasta/ ricotta/ Meier's St. Regis parm/
roasted mushrooms/ spring vegetable ragout