

WEEK 109

JANUARY 29 - 31



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.

To Start



Wood Fired Onion & Ale Soup 10

toasted ciabatta/ Meier's cheese curd

Hilda's Beet Salad 14

mixed greens/ roasted beets/ pickled onion/ Canton apples/ goat cheese/ candied walnuts/ Mathew's maple vinaigrette

Mom's Crab Cakes 18

horseradish remoulade/ orange red cabbage slaw

Red Curry Prawns 16

coconut/ Kent Family Growers daikon/ charred lime/ sticky rice

Buttermilk Fried Calamari 18

chickpeas/ jalapeno/ red onion/ tomato sauce/ lemon honey yogurt

Crispy Truffled Brussels 14

garlic butter/ Meier's St. Regis parm/ truffle aioli

Wood Fired Pizza



The Peppy One 24

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

The Italian Job 24

Italian sweet sausage/ peppers & onions/
fresh mozz/ tomato sauce/ Meier's St. Regis parm

Garlic Lovers 24

roasted garlic/ Meier's cheese curd/
garlic parm cream/ chile flake/
garlic oil brushed crust

Hawaii 5-O 24

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

Just Pear-fect 24

brandy roasted pears/ caramelized onions/
gorgonzola/ candied walnuts/ hot honey

Signature Sushi Rolls



Earthy

Cucumber→	avocado/ scallion/ sesame	12
Grilled Sweet Potato→	scallion/ greens/ peanuts/ jalapeno/ maple sambal	12
Roasted Beet→	apple/ kohlrabi/ pickled onion/ greens/ candied walnuts	12
Tempura Cheese Curd→	TBH pickle/ scallion/ greens/ hot honey	12

Meaty

Turkey Tempura→	apple/ kohlrabi/ scallion/ sesame/ ponzu/ sweet chili aioli	16
Stuffed Sausage→	peppers & onions/ cheese curd/ sweet chili aioli	16
Roast Duck→	sweet potato/ prunes/ scallion/ peanuts/ maple sambal	16
Al Pastor→	wood grilled pork/ pineapple/ scallion/ cilantro/ maple sambal	16

Sea-y

Spicy Crab→	cucumber/ avocado/ scallion	16
Shrimp Tempura→	cucumber/ avocado/ scallion/ sweet chile aioli	16
Walleye Tempura→	cucumber/ avocado/ scallion/ maple sambal	16
Torched Salmon→	spicy crab/ cucumber/ avocado/ scallion/ sweet chile aioli	18

Biggins'

Gulf Shrimp Spaghetti 28

fresh noodles/ garlic/ white wine/ cream/ chile flake/ Meier's St. Regis parm

Buttermilk Fried Canadian Walleye 28

red cabbage slaw/ hand cut fries/ lemon tartar

Braised Whitten Farm Pork Belly 28

Kent Family Growers red cabbage/ black pepper spaetzle/ leek mustard cream

Wood Fired Flounder 30

Israeli cous cous/ wood roasted brussels sprouts/ curried apple pecan slaw/ citrus glaze