

# Blue River Bistro

## Lunch

### APPETIZERS

**Salmon Poke** 16

guacamole, smashed wonton, wasabi + sriracha aioli, wakame, ponzu sauce\*

**Charred Shisito Peppers** **GF** 13

brussels, slivered almonds, honey-Dijon infusion

**Zucchini Straws** 12

sriracha buttermilk dipping sauce

**Roasted Garlic Hummus** 12

warm naan + fresh seasonal vegetable

**Honey + Cashew Encrusted Brie** 14

lahvosh cracker bread + red delicious apples

**Calamari** 12

white balsamic-shallot vinaigrette

**Crispy Tiger Shrimp** 13

house made sweet + spicy jalapeno dipping sauce

### SOUP + SALAD

**Cream of Tomato Basil**

bowl: 6 cup: 4

**Soup of the Day**

bowl: 6 cup 4

**Spun Beets** 11

chard, fried goat cheese, pomegranate, radish, passionfruit vinaigrette

**GF Apple + Sunchoke Salad** 13

spring mix, butternut squash, Applewood smoked bacon, shaved celery, warm cider vinaigrette

**GF Blue River** 14

spring mix, chicken walnut salad, blue cheese crumbles, tomatoes + avocado  
Choice of ranch, blue cheese, balsamic, strawberry-champagne or soy-ginger dressing

**Butter Leaf** 12

butter leaf lettuce, fried avocado, feta cheese, truffled caper-lime vinaigrette

**Chinese Chicken** 14

spring mix, marinated chicken breast, snow peas, mandarin oranges, chow mein noodles, green onions, red peppers, honey roasted almonds + soy-ginger vinaigrette

**GF Caesar** 11

romaine + avocado-Caesar dressing\*

**GF Cobb** 14

spring mix, diced grilled chicken, blue cheese crumbles, bacon, tomatoes + egg  
Choice of ranch, blue cheese, balsamic, strawberry-champagne or soy-ginger dressing

**GF Spinach** 12

spinach, mandarin oranges, apples, candied walnuts, dried cranberries, Chèvre goat cheese + strawberry-champagne vinaigrette

Add Red Bird Farms chicken, organic tofu, three jumbo Tiger shrimp or salmon to any salad for six dollars\*

**GF** Indicates a gluten free menu item. Ask your server for other items that can be prepared gluten free on request

# SANDWICHES + BURGERS

All sandwiches + burgers come with a choice of house salad, fries or cup of soup

**Maine Lobster Roll** 19  
Old Bay, mayo + celery

**Salmon BLT** 17  
grilled, gruyere cheese + red pepper aioli\*

**Reuben** 14  
shaved corned beef, caramelized onion, stout infused sauerkraut, 1000 island + gruyere cheese

**Chicken Walnut Sandwich** 13  
chicken walnut salad, croissant, lettuce, tomato + avocado

**Crispy Chicken Sandwich** 14  
cajun fried chicken, honey-chipotle mayo, lettuce, tomato, onion + cheddar

**Cubano** 14  
24 hour pork, ham, swiss cheese, Dijon + pickles

**Spicy Italian** 13  
capicola, ham, lettuce, tomato, onion, swiss cheese, chili infused oil + red wine vinegar

Substitute Grilled Chicken, Elk Burger (\$2) or 'Impossible' Vegan Burger (\$2)

**Patty Melt** 14  
Swiss cheese, caramelized onion, Jewish rye

**Blue River Burger** 15  
blue cheese + applewood smoked bacon

## PASTA

All entrees are garnished with parmesan cheese unless otherwise requested

**Penne Roberto** 21  
marinated flank steak, asparagus, tomatoes, green onions + spicy chipotle cilantro pesto sauce topped with avocado

**Tortellini Carbonara** 20  
tri-color pasta stuffed with ricotta cheese, garlic cream sauce, prosciutto ham + green onions

**Fettuccine Alfredo** 15  
Add organic tofu; Red Bird Farms grilled chicken; three Tiger shrimp or salmon\* 6

**Penne Monza Fresca** 21  
sautéed chicken breast, prosciutto ham, tomatoes, green onions, fresh basil, garlic cream sauce, fresh mozzarella + parmesan cheeses

**Shrimp + Sausage** 25  
Tiger shrimp, Andouille sausage, roasted red pepper pesto cream sauce, red onion + spinach over penne\*

**GF** Gluten free penne pasta can be substituted upon request

## Drinks

**Citrus Soda**  
Cucumber, lime, grapefruit shrub, simple + soda

**Limeade**  
Lime, mint, simple + soda

**Ginger Spice**  
Ginger shrub, lemon juice, cinnamon, simple + soda

**Pineapple-Pepper**  
Basil, pineapple juice, habanero simple + soda



We proudly serve a rotating trio of Olive Fusion's loose-leaf teas

Please notify your server of any allergies before ordering, as not all ingredients are listed. Due to the nature of restaurants and cross-contamination concerns, we are unable to guarantee a 100 percent allergy free zone. However we will do our best to accommodate your specific dietary needs.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for food borne illness.