

blue | bar

All Appetizers and Table Snacks are 1/2 off from 4:30pm-7:00pm in Blue Bar Monday-Friday.
Happy Hour pricing not available through In Room Dining, Encore Restaurant, or for carry out.

blue|bar blue bar specialties

Table Snacks

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Roasted Spicy Mixed Nuts 10

Chili Dusted Tri Color Tortilla Chips salsa arizona 4

Olive Bowl lemon thyme marinated olives, baguette 6

Appetizers

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Pig in a Blanket lou's local bratwurst, wrapped in puff pastry, mustard aioli 8

Jerk Pork Nuggets marinated pork tossed in traditional jamaican jerk seasoning, mango sauce 8

Walleye Fish Taco lemon aioli, shredded lettuce, pico de gallo, lime (4)full 12 (2)half 6

Fried Jumbo Wings a whole pound of wings, either hot, bbq, or sriracha honey, bleu cheese, celery full 13 half 6.50

Three Cheese Quesadilla salted avocado, lime, sour cream, salsa arizona 10
add grilled chicken 2 or grilled steak 4

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Moroccan Beef Kabobs red and green peppers, red onion, cherry tomato, harissa aioli full 12 half 6

Loaded Nachos red onions, tomato, scallions, black olive, applewood bacon bits, avocado, cheddar cheese sauce 7
add grilled chicken 2, or grilled steak 4

Mezze Plank house made hummus, baba ganoush, olives, pita 10

Mac N Cheese Balls elbow macaroni, cheddar, panko, sherry vinegar tomato aioli 7

Caprese Flat Bread roasted plum tomato, mozzarella, pesto 8

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Pulled Pork Sliders cleveland whiskey braised pulled pork, jicama slaw (4)full 8 (2)half 4

Fries and Such

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Poutine golden fries, cheddar cheese curds, chicken gravy 8

Poutine Toppings

Lou's, Homemade in Cleveland, Chorizo add 4

Montreal Seasoned Top Sirloin Steak add 4

Cleveland Whiskey Braised pulled Pork add 4

Truffle Fries parmesan, truffle oil 7

Breaded Gourmet Onion Rings jalapeno cheddar dip full 9 half 4.50

Salads

Add Grilled Chicken \$2, Grilled Salmon \$4 or Grilled Steak \$4, to any salad

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Local Farm House Salad locally sourced greens, cherry tomatoes, cucumber, carrots, house made balsamic vinaigrette 10

Cobb Salad iceberg lettuce, grilled chicken, chopped bacon, chopped hard boiled egg, cherry tomato, bleu cheese crumbles, avocado, bleu cheese dijon lemon dressing 9

Caesar Salad chopped romaine, parmesan, parmesan tuile, caesar dressing 9

Soups

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Tomato basil, cracked black pepper, extra virgin olive oil 8

New England Clam Chowder 9

French Onion parmesan baguette crisp, melted provolone 8

Half Pound Burgers

The Playhouse Burger lto, soft roll, fries 11

add cheese .50, add bacon 1

Patty Melt grilled marble rye, swiss cheese, frank's remoulade, sautéed onions, fries 12

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"Blue" Burger bleu cheese, fried onion straws, lto, tarragon aioli, soft roll, fries 13

Curtain Call Burger mushroom, swiss, bacon, cleveland whiskey bbq sauce, lto, soft roll, fries 13

Bayou Burger fried green tomato, gouda, lto, soft roll, fries 12

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Steakhouse Burger caramelized red onion, cheddar cheese, house remoulade, lto, fries 13

Sandwiches

New York Corned Beef Sandwich corned beef, sauerkraut, thousand island, grilled marble rye, swiss, fries 13

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Smoked Chicken Wrap pulled smoked chicken, local greens, tomato, avocado, red pepper aioli, tomato wrap, fries 13

Grilled Vegetable Wrap zucchini, squash, roasted red pepper, local greens, avocado, tarragon aioli, spinach wrap, fries 12

Blue Bar Favorites

Add Local Greens, Caesar Salad for \$4

Herb Crusted Chicken herb crusted and hard seared, sautéed spinach, idaho mashed, butter poached asparagus, jus 23

Grilled Twelve Ounce NY Strip Steak idaho mashed, buttered poached asparagus, red wine demi glace 37

Become the STAR of our show!



Star Rewards

Ask your server how you can start to enjoy instant discounts, award certificates and join our exclusive E-mail list for special offers!

Gift Cards

We are excited to announce that gift cards are now available for Encore Restaurant and Blue Bar!

Our new gift cards are the perfect complement to any special occasion and may be used any time with no expiration or declining balance. Ask your server to buy one today!

Wine Selections by the Glass

Premium House Wine

Walnut Crest wines are brought to you by Emiliana Vineyard, Chile, where harmony with nature and commitment to the integrity of the environment are reflected in every wine produced. Three essential concepts define Walnut Crest: Sustainable Agriculture, Social Responsibility and Green Practice

Chardonnay, Walnut Crest, Chile 7

Merlot, Walnut Crest, Chile 7

Cabernet Sauvignon, Walnut Crest, Chile 7

Guest Favorites

Listed from lightest to boldest

White

Chardonnay, Kendall-Jackson, "Vintner's Reserve" 10

Riesling, Pacific Rim, Columbia Valley, Washington 8

Sauvignon Blanc, Joel Gott, "Sustainable", California 9

Pinot Grigio, "Banfi" Le Rime, Tuscany, Italy 8

Chardonnay, Natura, *Organic*, Aconcagua, Chile 9

Chenin Blanc, Protea, South Africa 10

Red

Meritage, Lock and Key, California 9

Pinot Noir, One Hope, California 10

Pinot Noir, Parker Station, "Central Coast", California 10

Malbec, Alamos, Mendoza, Argentina 8

Cabernet Sauvignon, Kendall-Jackson, "Vintner's Reserve" 12.50

Cabernet Sauvignon, Natura, *Organic*, Chile 8

Beer Selections

Imported Beers 6.50

Stella Artois

Heineken

Heineken Light

Corona

Guinness Stout (**can**)

Labatt Blue

Labatt Blue Light

Dos Equis XX

Fuller's ESB

Paulaner Salvator Double Bock

St. Paulie Girl NA

Amstel Light

American Micro Beers 6.50

Sierra Nevada Pale Ale

Samuel Adams Boston Lager

Great Lakes Seasonal (**draft, ask for selection**)

Great Lakes Brewing Dortmund Gold

Victory Hop Devil IPA

Thirsty Dog Labrador Lager

Thirsty Dog (**draft, ask for selection**)

Smuttynose Porter

Fat Tire Amber Ale

Brooklyn IPA

Angry Orchard Hard Cider

Deschutes Mirror Pond Pale Ale

Fat Heads Bumbleberry

Blue Moon Belgian White

American Lagers 4.50

Budweiser

Miller Lite

Michelob Ultra

Coors Light

Yuengling Lager

MGD 64