

Blue Bar Lounge

Live Jazz Music

Wednesday – Friday, 6:00 – 10:00 PM

Saturday, 7:30 – 11:30pm

Happy Hour

Monday – Friday

5:00 – 7:00pm

Specialty Cocktails

\$8.00

The Classic Martini

Gin or Vodka, with an essence of dry vermouth served up

Blue Room Cosmo

Stoli Blackberry, Splash of Cranberry, Triple Sec with a Twist of Lime

Manhattan

Sweet Vermouth and Bourbon

Wine Specials

5:00 – 7:00 pm

\$3.00 off wine by the glass menu

Beer Specials

5:00 – 7:00 pm

Domestic Bottles

\$4.00 bottle

Imported Bottles

\$6.00 bottle

Small Plates Menu

Grilled Andouille Sausage

With Caramelized Peppers and Onions \$5

Beef Empanadas

With Salsa Verde \$7

Arugula & Pear Salad

With Pomegranate Vinaigrette Dressing \$4

Tuna Au Poivre

Served on Crispy Wantons with Wasabi Aioli \$6

Grilled Portobello Mushroom

With Buffalo Mozzarella and Basil Infused Olive Oil \$5

Crispy Calamari

With Baby Greens & Citrus Vinaigrette \$5

Chips & Salsa

Crispy Fried Corn Tortillas and House Made Salsa Fresca \$4

Large Plates Menu

Classic Reuben

Sliced Corned beef, sauerkraut, Swiss Cheese and Thousand Island dressing on Country Rye Bread. Served with Pommes Frites \$14

Blue Bar Burger

8 oz. Pineland Farm Ground Beef, Cheddar Cheese, Grilled Sweet Onions, Lettuce & Tomato, served with Pommes Frites \$13

Crispy Shrimp

Asian Green Salad with Herbed Aioli \$14

Coeur de Lion Hot Wings

Ranch or Blue Cheese with Celery and Carrot Sticks \$10

Steak & Pommes Frites

*Hanger Steak, Classic Red Wine Shallot Sauce
Served with House Made Pommes Frites \$20*

Selection of Fine Artisan Cheeses & Charcuterie

*Sausage, Prosciutto, Sopresatta, Seasonal Fruit, Luques Olives,
Dijon Mustard, Pepper Relish and Grilled Country Bread \$15*