

Blue Point TAPAS

Transform the act of grazing into a culinary adventure by combining our tasty International style “small plates” with your favorite cocktail, wine, or sangria

Phyllo Triangles *Serrano ham, fontina cheese & parmesan wrapped in Phyllo Dough topped with an apple and garlic sauté 9*

Pork Sausage Slider *house-made sausage patty served on a slider bun with smoked cheddar cheese, whole grain mustard aioli, and haystack onion strings 7*

Pork & Shrimp Pot Stickers *with Hoisin & Szechuan sauce & Asian slaw 7*

Chorizo Canapés *smoked chorizo sausage, roasted tomato, mushrooms, and Gran Queso, served on a toasted crostini 6*

Mussels *sautéed with garlic, leeks, tomatoes, & white wine, finished with butter garnished with toasted bread 7*

Guinness Battered Shrimp *served with a ginger and scallion dipping sauce 7*

Tempura Shrimp *fried in a light tempura batter, served with spicy chili and garlic aioli 8*

Pancetta Wrapped Scallops *served with squash puree and micro greens 12*

Pork Belly *slowly braised in beer until tender, then grilled until crisp 6*

Crab Cakes *with remoulade, sautéed spinach & pico de gallo 12*

Bruschetta *“Tuscan style” rustic Italian bread, topped with fresh Mozzarella, tomato, garlic, onion, parsley, basil and balsamic syrup 6*

Almond Stuffed Dates *stuffed with smoked almonds and wrapped in bacon, served on a Mediterranean couscous salad 6*

Steak Quesadillas *spiced prime rib, sautéed onions, poblano peppers, and pepper-jack cheese, served with avocado cream and pico de gallo 8*

Butternut Squash Ravioli *free form Raviolis served with sage & walnut butter 8*

Winter Squash Risotto *creamy risotto with squash puree and Sarvecchio 7*

Spinach & Artichoke Sticks *roasted artichoke and spinach dip in a wonton wrapper deep fried until crispy, served with homemade marinara sauce 6*

Haystack Onion Strings *thinly sliced and tossed in seasoned flour, served with house-made ketchup 6*

Cheddar Evolution *explore the changes in cheddar as it ages. A sampling of cheddar curd, 1 year, 3 year, and 5 year aged cheddars, served with lavash & warm bread 9*

Paella *chicken, chorizo sausage, tomato, bell peppers, onions, and saffron rice served with roasted yellow pepper sauce 19 Add seafood 26*

Join us every Friday for Fish Fry & Twice a Week for Happy Hour !!

Friday Fish Fry – Lake Perch or Haddock served family style \$14.95
with coleslaw, potato salad, French fries, rye bread and potato pancakes

Happy Hour 4 You - \$4 Mixers \$4 Martinis \$4 Wines
Wednesday & Thursday 4:30 to 7:00pm

