



## Appetizers

### Warm Smoked Fish Dip

House-smoked salmon and white fish, seasoned and baked, topped with melted Gruyere cheese with crostini 16.95

### Smoked Salmon Deviled Eggs

Farm eggs, smoked salmon mousse, \*caviar 12.95 (gf)

### Bruschetta

Vine ripe tomato, fresh mozzarella, olive oil, on roasted garlic bread, balsamic reduction, topped with basil chiffonade 14.95 (v)

### Mussels Marinere

One pound of steamed blue shell mussels in garlic, wine, and herb broth, with fresh baked French bread 24.95

### Hummus Plate

Hummus with kalamata olives, red onion, tomato, cucumber and capers with toasted Naan bread 16.95

### Smoked Whitefish Cakes

Smoked whitefish, onions, celery and fresh herbs in a crispy pan-fried cake, creole remoulade 16.95

### New Orleans Shrimp

Shrimp sauteed golden brown, tossed in Cajun butter wine sauce with fresh baked French bread 19.95

## Soups & Salads

### Blackened Steak Salad

Hand-cut, beef tenderloin tips seasoned and \*seared to temperature on crisp romaine with mushrooms, red onion, blue cheese crumbles, tomato, house baked croutons, house made blue cheese dressing 26.95

### Caesar Salad

Crisp romaine, house-made Caesar dressing, shaved parmesan cheese, house baked croutons Petite 6.95/ Entree 12.95  
Anchovies upon request  
Add grilled chicken 8/ 4oz \*grilled salmon 12/  
five grilled shrimp 10/ \*steak tips 17

### Mediterranean Salad

Chopped romaine, spring mix, arugula, red onion, tomato, caper, kalamata olive, cucumber, feta cheese, house baked croutons and Vidalia onion vinaigrette 19.95

### Smoked Chicken Salad

House smoked chicken salad on a bed of spring mix and arugula with Vidalia vinaigrette 18.95

### French Onion Soup

Crock with caramelized onion, croutons, Gruyere cheese 8.95

### Tomato Basil (gf) or Soup de Jour

Cup 7  
Bowl 9.95

### House Baked French Bread

Choice of garlic butter or herbed olive oil 7.95

## House Specialties

### Firehouse Ribeye

16 oz USDA-Certified Angus ribeye lightly marinated in our signature firehouse recipe, \*grilled to temperature, smashed red potatoes, seasonal vegetable 64.95 (gf)  
Add au poivre/ blue cheese sauce/ red wine demiglace/ sauteed mushrooms/ caramelized onion 4 / shrimp scampi 8

### Filet Mignon

8 oz center-cut Certified Angus beef tenderloin, \*grilled to temperature, garlic herb compound butter, smashed red potatoes, seasonal vegetable 4 oz 27.95 / 8 oz 54.95 (gf)  
Add au poivre/ blue cheese sauce/ red wine demiglace/ sauteed mushrooms/ caramelized onion 4 / shrimp scampi 8

### Chicago Steak

Hand-cut 8 oz tenderloin steak, wrapped in applewood smoked bacon, seasoned and flash seared, \*oven finished to temperature, creamy blue cheese sauce, smashed red potatoes, seasonal vegetable 52.95 (gf)  
Add au poivre/ blue cheese sauce/ red wine-demiglace/ sauteed mushrooms/ caramelized onion 4 /shrimp scampi 8

### Prime Burger

USDA Certified Angus prime burger, seasoned and \*chargrilled to temperature, brioche bun, red onion, tomato, lettuce, garlic aioli, smashed red skin potatoes 19.95  
Add fried egg/ bacon/ sauteed mushrooms/ caramelized onion/ Gruyere cheese/ blue cheese/ cheddar cheese / Gluten free bun 1

### Pork Tenderloin

Allegan county heritage breed pork tenderloin, \*chargrilled to temperature, topped with a Dijon scallion cream sauce, smashed red potatoes, seasonal vegetable 24.95

### Champagne Chicken

Organic chicken, pan-seared then oven finished with champagne cream sauce. Parmesan risotto and seasonal vegetable  
Petite 22.95/ Entree 29.95 (Gluten-free option available)

### Chicken Picatta

Organic, boneless chicken thighs, pan seared and topped with creamy lemon caper sauce. Parmesan risotto and seasonal vegetable 21.95

### Great Lakes Whitefish

Fresh, wild caught, Lake Superior whitefish. Choose between pan seared, topped with herb compound butter or blackened with a sweet corn spicy chipotle sauce. Parmesan risotto and seasonal vegetable 39.95

### Grilled Salmon

Fresh Canadian salmon seasoned, \*chargrilled to temperature, \*chef suggests medium rare. Parmesan risotto and seasonal vegetable, fresh dill aioli 34.95 (gf)

### Miso Cod

Miso marinated, wild caught Alaskan cod, pan seared with sesame ginger sauce. Chili crisp, tri-colored quinoa and steamed edamame 29.95

### Smoked Chicken Penne

House smoked organic chicken, roasted bell peppers, red onion and penne pasta tossed in creamy garlic sauce 22.95

### Shrimp Pasta Primavera

Sauteed shrimp, mixed vegetables and penne pasta tossed in garlic and citrus butter sauce 23.95

### Meatball Penne

Penne pasta tossed in red wine and herb infused tomato sauce with house made Italian meatballs. Topped with fresh shaved parmesan 19.95

# Craft Cocktails

- Black Raspberry Margarita 14**  
Corazon Blanco Tequila, Chambord, Lime
- La Pasión 16**  
Corazon Reposado Tequila, Chinola Passion Fruit, Hellfire Habanero, Lime
- Naked And Shameless 16**  
Mezcal, Genepy, Aperol, Guava, Lime
- Down The Street 15**  
Furnace Street Premium Gin, Elderflower, Pear, Lemon
- Lavender 75 14**  
Empress Indigo Gin, Lavender, Lemon, Champagne
- Manisteeni 14**  
Wheatley Vodka, HpnotiQ, Blueberry, Lemon
- Yuzu Mule 14**  
Coconut Rum, Joto Yuzu Sake, Lemon, Ginger Beer
- Shot In The Dark 14**  
Wheatley Vodka, Furnace Street Coffee Liqueur, Vanilla, Espresso
- Guava Mojito 14**  
Havana Club Anjeo Blanco Rum, Guava, Mint, Lime
- Uptown 16**  
Buffalo Trace Bourbon, Tawny Port, Sweet Vermouth
- North Country Trail Blazer 16**  
Traveller No. 40 Whiskey, Thyme, Bitters, Orange \*Smoked\*
- Summer Sour 15**  
Sazarac Rye, Aperol, Caravella Limoncello, Lemon
- Negroni Bianco 16**  
Magellin Iris Gin, Italicus Bergamotto, Contratto Bianco

# Popping Tops

Michelob Ultra	4.00	Coors Light	4.00
Bud Light	4.00	Miller Lite	4.00
Budweiser	4.00	Corona	5.00
Busch Light	4.00	Sapporo	5.00
Stella Liberte	4.00	Long Drink	6.00
(NA)		Goodboy	6.00

- Strawberry Hibiscus
- John Daly Iced Tea Lemonade

# Beverages

- Soda 4.00**  
Pepsi, Diet Pepsi, Root Beer, Dr. Pepper, Ginger Ale, Mountain Dew, Starry, Lemonade
- San Pellegrino 4.50**  
Limonata, Aranciata, Sparkling Mineral Water
- Fruit Juice 4.50**  
Orange, Cranberry, Pineapple, or Grapefruit
- Owl Eye Coffee Roasters Fair Trade 4.00**  
Organic French Roast or Decaf
- Republic Of Tea 4.00**  
Mango Ceylon, Cardamon, Cinnamon, Blackberry Sage, Double Red Roobios, Earl Grey, Green

# Wine Pours

- Leese Fitch 10**  
Cabernet Sauvignon, California
- Austin 12**  
Cabernet Sauvignon, Paso Robles, CA
- Daou 14**  
Cabernet Sauvignon, Paso Robles, CA
- Portlandia 10**  
Pinot Noir, Willamette Valley, OR
- Pinot Project 11**  
Pinot Noir, Coastal California
- Brassfield Eruption 13**  
Red Blend, High Valley, CA
- Clos LaChance 13**  
Meritage, Santa Clara Valley, CA
- Altos Las Hormigas 13**  
Malbec, Mendoza, Argentina
- La Tancia 8**  
Sangiovese, Toscana, Italy
- Pozzan 13**  
Oakville Zinfandel, Napa Valley, CA
- Royal Oporto 9**  
Tawny Port, Portugal
- Dark Harvest 10**  
Chardonnay, Washington State
- Ronco Dei Tasi Clic 11**  
Unoaked Chardonnay, Venezia, Italy
- Chalk Hill 13**  
Chardonnay, Russian River, CA
- Boya 10**  
Sauvignon Blanc, Leyda Valley, Chile
- Matua 9**  
Sauvignon Blanc, Marlborough, New Zealand
- Ornella 10**  
Pinot Grigio, Venezia, Italy
- Chloe 9**  
Pinot Grigio, Valdadige, Italy
- Chateau Grand Traverse 11**  
Reisling, Old Mission, MI
- Castella Del Poggio 8**  
Moscato, Piedmont, Italy
- The Pale 11**  
Rose, Vin de Pays du Var, France
- La Marca 9**  
Prosecco, Italy

# Zero Proof Mixers

- Lavender Limonata 8**  
Lavender, Thyme, Lemon
- Cucumber Cooler 9**  
Seedlip Notas De Agave, Cucumber, Lime
- Coconut NAjito 8**  
Creme of Coconut, Mint, Lime
- My name is Rita 9**  
Seedlip Notas De Agave, Mango, Lime
- The Express 10**  
Seedlip Spice 94, Espresso, Vanilla



## From the Tap

Ask your server about our eight rotating draft beers



# Kids Plates

- Tomato Penne Pasta**  
Penne pasta in a rich tomato sauce 9.95
- Alfredo Penne Pasta**  
Penne pasta in a creamy Alfredo sauce 9.95
- Grilled Cheese**  
Cheese melted on toasted bread 9.95
- Cheese Pizza**  
Rich tomato sauce and melted cheese on Naan 9.95

Credit card processing fee of 2.86% for non-cash transactions  
20% gratuity automatically added to parties of 6 or more, limit of (4) split checks on large parties



www.bluefishkitchenbar.com

