



SOUPS AND SALADS

Soup of the Day 3

prepared daily from the freshest ingredients

Blue Spire's Signature Soup 4

Roasted Tomato Bisque with a Grilled Cheese Crouton

The Goddess 4

*Mixed Greens, Avocado, Cucumbers, Green Onion, Snap Peas and Sprouts
tossed in a Classic Green Goddess Dressing*

Chop Salad 5

*Chopped Iceberg, Bacon, Boiled Egg, Hearts of Palm, Mushrooms, Tomato, Red Onion
tossed in a house made Ranch*

The Wedge 4

*Ice berg Lettuce Wedge, Blue Cheese Crumbles, Sliced Red Onions, Baby Heirloom Tomatoes and Bacon,
Blue Cheese Dressing*

Blue Spire Caesar Salad 4

Fresh Romaine lettuce tossed in a house made Caesar dressing, croutons and shaved parmesan cheese

STARTERS

Seared Scallops 4

Jumbo Scallops seasoned and seared with butter and served over a white truffle risotto

Caramelized Onion and Apple Flatbread 7

Finely Sliced Apples, Caramelized Onions, Brie and Goat Cheese on a toasted Flatbread

Smoked Salmon Mousse 6

Housemade Smoked Salmon Mousse served with French Bread

Mediterranean Mezze 4

*An assortment of Artichoke Lemon Hummus, Toasted Pita points, Feta Cheese
Dried Apricots and Kalamata Olives*

Blue Spire

FINE DINING

ENTREES

Caesar Entrée Salad 15

*Romaine Lettuce, Parmesan Cheese, Croutons tossed in a Caesar Dressing
Add Grilled Chicken Breast, Shrimp or Salmon
Pair with Paris Valley Chardonnay*

Grilled Lemongrass Chicken 16

*Marinated Chicken Breast with Lemongrass and Garlic
Pair with Mohua Sauvignon Blanc*

Seared Lamb Chops with Cherry Marsala 18

*Lamb Chops Seared and glazed with a Dried Cherry and Marsala Reduction
Pair with Hahn Cabernet*

Red Snapper Veracruz 18

*Red Snapper Filet seared and served with a Veracruz sauce
Served with White Rice
Pair with Willamette Valley Reisling*

Filet Mignon 18

*Center Cut Tenderloin Cooked to Perfection, Topped with Fresh Butter
Pair with Hahn Pinot Noir*

Seared Salmon 18

Salmon filet served with butter and lemon

Pasta of the Day 14

Ask your server for details

SIDES

*Baked Potato, Sauteed Broccolini
White Truffle Risotto, Braised Crimini Mushrooms or Vegetable of the Day
Entrée items includes two sides of your choice
Additional sides are 2.50 each*

DESSERTS 4

*Chocolate Pecan
Cake*

GingerBread Trifle

*Pumpkin Pie
with Rum Sauce*