

Blue Marble Favorites

SOUP	9
Chef's soup made fresh in house	
CAESAR	16
Romaine lettuce tossed with house made dressing, croutons, bacon finished with parmesan cheese	
SPINACH SALAD	17
Spinach and arugula, strawberries, oranges, toasted almonds, feta cheese, yellow beets, Saskatoon berry vinaigrette, sweet poppy seed dressing	
SEAFOOD PASTA	23
Salmon, shrimp, Pernod dill cream sauce with grape tomatoes, onion, arugula and Padano cheese	
STROGANOFF	23
Beef, mushrooms, onion in a creamy herbed beef sauce tossed in serpentine pasta finished with herbed bread crumble, arugula, and Padano	
BEEF BURGER	18
House Pressed Sirloin burger topped with Swiss cheese, bacon, arugula, tomato served on brioche bun with mustard, ketchup, mayo Served with soup, salad or house cut fries	
PORK BELLY BOWL	19
Crispy pork belly, pickled vegetables, grape tomato, sunny side egg, tare sauce served on jasmine rice	
DUCK LEG CONFIT	27
Served with saskatoon berry duck jus, roasted parsnip garlic potato puree, and chef's assorted vegetables	
BEEF SHORTRIBS	29
Braised beef shortribs sautéed mushrooms, rosemary thyme fingerling potatoes, chef's assorted vegetables and Guinness sauce	
STEAK FRITES	39
10oz grilled ribeye cooked to your preference, with house cut fries seasoned with truffle salt, chef's assorted vegetables and red wine demi	

Small Plates

VEGANATOR BOWL	17
Sautéed seitan, grape tomato, chick peas, onion, olives served with creamy mashed potato cauliflower, garlic chilli "butter"	
STUFFED FLATBREAD	17
Grilled house dough stuffed with plant based cheese, artichoke, pickled eggplant, spinach, served with hummus eggplant puree, smoked chimichurri	
CALAMARI	16
Lightly breaded and fried calamari served with lemon yogurt, cucumber and cantaloupe salad	
CHICKEN BREAST	20
Stuffed with cheese, spinach, served with butternut squash puree, green pea puree, potato, bourbon bacon jam, red pepper velout, Padano, super seed mix	
BRAISED LAMB SHOULDER	22
Wrapped in puff pastry, served with grilled asparagus topped with smoked chimichurri	
SALMON NICOISE	20
Chef's spiced seared salmon with greens, potato, edamame, grape tomato, olives, medium boiled egg, house Dijon caper vinaigrette	
BRUSSEL SPROUTS	16
Fried Brussel sprouts tossed in a lemon caper dressing, hummus, sunny egg, and Sriracha	
BATTERED PICKEREL	23
Sundried tomato, scallion, edamame, wild rice mix and topped with house tartar sauce	
DUCK BREAST	24
Seared duck breast with green peas, butternut squash puree, cranberry coulis, rosemary thyme fingerling potatoes, red wine garlic butter jus	
CHICKEN LIVERS	17
Fried dusted chicken livers, grape tomato, scallions, red wine jus, garlic butter, served with garlic toast	

PRICING DOES NOT INCLUDE TAX

A 15% AUTOMATIC GRATUITY WILL BE CHARGED ON ALL ROOM SERVICE ORDERS