



blue bistro

Brilliantly Crafted Cuisine

Small Plates

Colossal Chilled Shrimp (3)

Housemade Cocktail Sauce. 16

Additional Shrimp. 5

Calamari NASWA

House Specialty, Sweet Thai Chili Sauce. 17

Roma Meatballs

Housemade, Certified Angus Beef®, Veal, Pork, Marinara, Whipped Ricotta, Reggiano Parmesan. 16

Eggplant Rollatini

Whipped Ricotta, Marinara, Fresh Mozzarella, Reggiano Parmesan. 13

Pork Dumplings

Boom Boom Sauce, Sweet Thai Chili. 12

Lobster Risotto

Chunks of Maine Lobster, Reggiano Parmesan. 22

Paugus Burger*

Certified Angus Beef® Burger, Applewood Smoked Bacon, Pineland Farms Cheddar, Brioche Roll, Parmesan Truffle Fries. 20

Short Rib Burger*

Certified Angus Beef® Burger, 18 Hour Short Rib, Stilton Bleu Cheese, Applewood Smoked Bacon, Parmesan Truffle Fries. 22

Soups

House Specialty
NASWA Clam Chowder

Fresh Clams in Herbed Broth, Dill. 10

Lobster Bisque

Sherry, Cognac Cream, Fresh Maine Lobster. 14

Greens

Add To Any Salad: Salmon 11 | All-Natural Chicken 8

Bistro

Sweet Field Greens, Fresh Green Apples, Pineland Farms Cheddar Cheese, Dried Cranberries, Glazed Walnuts, NH Maple Mustard Vinaigrette. 13

Mykonos

Crisp Romaine, Vine Ripened Tomato, Cucumber, Chickpeas, Kalamata Olives, Green Pepper, Feta Cheese, Housemade Greek Dressing. 12

Classic Caesar

Crisp Romaine, House Caesar Dressing, Focaccia Crouton, Reggiano Parmesan Shavings. 10

Arugula & Golden Beet

Arugula & Sweet Golden Beets, Black Cherry with Honey Goat Cheese. 14

Campo

Crisp Romaine, Roma Tomato, Cucumber, Radish, Carrots, House Dressing. 7

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blue bistro Plates

Lobster Ravioli

Lilly's Homemade Ravioli, Fresh Lobster Meat,
Sherry Cognac Cream. 30

New England Stuffed Haddock
Shrimp and Crab Stuffing, Lobster Sauce, Fresh Summer
Vegetable, Parmesan Risotto. 34

Tenderloin Filet*

8oz. PRIME Certified Angus Beef® Filet Mignon,
Cabernet Port Honey Sage Butter, Au Gratin Potato Stack
& Grilled Asparagus. 46

Chicken Piccata

All-Natural Chicken, Artichokes, Capers,
Lemon White Wine Sauce, Linguine. 25

Roasted Bone-In Chicken Breast
Summer Ratatouille & Rabi, Roasted Garlic Mashed Potato,
Garlic Champagne Dijon. 26

Blue Tips*

Certified Angus Beef® Tenderloin Tips,
Sweet Bourbon BBQ Sauce, Yukon Gold Mashed,
Fresh Summer Vegetable. 35

Bacon and Bleu Filet*

Certified Angus Beef® Filet Mignon, Melted Stilton Bleu
Cheese, Applewood Smoked Bacon, Horseradish Sauce,
Grilled Asparagus, Yukon Gold Mashed. 50

Lamb Shank

Lamb Shank, Fig & Date Risotto, Caramelized
Brussel Sprouts, Lamb Jus Honey Sage. 44

Twin Stuffed Lobster Tails

Shrimp & Lobster Stuffing, Grilled Asparagus, Fingerling Potatoes. 54

Bolognese

Housemade Angus Veal, Beef, Pork, Pappardelle. 23

Chicken Parmigiana

All-Natural Chicken, Housemade Marinara,
Provolone, Linguine. 25

Monkfish

Captain's Cut Monkfish wrapped in Bacon, Layered
Potato Crust & Meyer Lemon Confit Chardonnay Sauce. 32

Pan Seared Haddock

Vine Ripened Tomatoes, Kalamata Olives, Fresh Herbs,
White Wine Sauce, Feta Cheese, Rice Pilaf. 28

Short Rib Mac & Cheese

18 Hour Short Rib Mac & Cheese
with Melted Farm Cheese. 26

River Run Salmon Filet

Pan Crusted Garlic Chives, Basmati Stir Fry
Ginger Snap Peas, Carrot Miso Glaze. 29

Bone-In Delmonico*

18oz. PRIME Certified Angus Beef® Delmonico, Wild Mushroom
Cabernet Sauce, Grilled Asparagus, Yukon Gold Mashed. 55

Pan Seared Scallops

Tomato Ginger Jam and Soy Syrup,
Grilled Asparagus, Basmati Rice. 32

Seafood Risotto

Fresh Maine Lobster, Shrimp, Scallops,
Calamari, Pomodoro Risotto. 35

Twin Lobster Tails

Grilled Asparagus, Fingerling Potatoes. 48

* Add a Lobster Tail to any entrée. 23 | Add a Stuffed Lobster Tail to any entrée. 28*

All of our food is handcrafted. Your patience is appreciated!

Additional Sides. 8

Grilled Asparagus | Fresh Summer Vegetable | Parmesan Risotto
Parmesan Truffle Fries - 12 | Gluten Free Pasta Available

The NASWA Resort is committed to supporting sustainable New England agriculture and locally grown produce when available.
*Consuming raw or undercooked meat, poultry, seafood, shellfish or raw eggs may increase the risk of foodborne illness.

