# Juicyblue

tapas • bar • bistro

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12

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# Soup & Salad

Chicken Noodle Soup	5
Tomato Soup	6
Soup Du Jour	5

Add Chicken for \$ 3 or Shrimp for \$ 6 to any salad

(V) Artisan Salad	8
artisan greens, carrots, cucumbers, tom	ato, and
dried cranberries with ranch dressing	

(V) Caesar Salad 8 crisp hearts of romaine, house made croutons, and parmesan cheese with creamy Caesar dressing

## (V) Spinach Salad

baby spinach, shaved red onion, bacon bits, crumbled feta cheese and dried cranberries with bacon dressing

### (V) Greek Salad

artisan greens, tomatoes, cucumbers, bell peppers, red onion and black olives sprinkled with feta cheese and Greek dressing

## Cobb Salad

iceberg lettuce, hardboiled egg, ham, cherry tomatoes, cucumber, bacon, red onions, shredded cheddar cheese, and Ranch Dressing

# Sandwiches

Served alongside crispy seasoned waffle fries, chips, a yogurt parfait or a seasonal fruit cup

## (V) Three Grilled Cheese

american, cheddar, and swiss cheeses on lightly grilled bread \*pairs well with our home made tomato soup! Ask your server about substituting the soup as a side

## Four Points Signature Club

smoked ham, turkey, applewood bacon, lettuce, tomato, mayonnaise and your choice of cheese (swiss, blue, cheddar, american)

## \*served as a wrap, melt or sandwich (V) Black Bean Burger

grilled black bean burger on a brioche bun with lettuce, tomato, and onion

## Juicy Blue Burger

eight ounces of Angus beef on a house bun with lettuce, tomato, onion and your choice of cheese

## The Frenchman

slow baked roast beef, caramelized onions, provolone cheese, served on a soft french roll with a side of au jus

Pork Belly Wrap

mojo braised pork belly, pickled red onions, nappa cabbage, and finished with an avocado vinaigrette, in a flour tortilla

### Grouper Sandwich grilled or blackened 6oz. fish with Lettuce, tomato,

onion, and tartar sauce

# Tapas

(V) Fried Pickles thick crinkle cut pickles battered and fried served with Cholula ranch 8 Egg Rolls house made chicken egg rolls, served with sweet thai-chili sauce. (V) Bruschetta 9 melted mozzarella, tomato pesto salad and balsamic reduction atop toasted baguettes Stuffed Avocado 9 whole avocado halved and stuffed with Ms. Nikki's chicken salad served with sliced mango, tomato, and raspberry vinaigrette on a bed of artisan greens 10 Bluefire Shrimp shrimp breaded and fried, tossed in fiery sauce served on a bed of romaine 10 Wings your choice of hot, medium, or mild wings served with celery and ranch Buffalo Bites 10 your choice of hot, medium, or mild house made all white meat buffalo chicken bites served with celery and ranch Chef's "BLT" 10 fried green tomatoes, pork belly, pimento chevre, and romaine lettuce Stacked Quesadilla 11

three layers of flour tortilla, hand pulled chipotle chicken, and onion. Served with sour cream and salsa

12

(V) Spinach & Artichoke Dip served with toasted pita chips

Entrees

Served with a Caesar or Artisan salad

(V) Fettuccine Alfredo fettuccine noodles, Parmesan cheese and swe butter finished with cream sauce	
*Add chicken for	4
Chicken Parmesan served over angel hair pasta	12
Fisherman's Special seasonal fish filet served with sautéed vegetables and rice or mashed potatoes	18
12oz. Rib Eye grilled to your preference and served with gar mashed potatoes and seasonal vegetables	24 lic

#### (V) Vegetarian

\*Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a food borne illness 18% Gratuity will be added to parties of six or more.