

OPENING MENU

blue
bistro

Brilliantly Crafted Cuisine

small plates

Chilled Jumbo Shrimp

Horseradish Cocktail Sauce. 15
Additional Shrimp. 4

Calamari Naswa

House Specialty, Sweet Thai Chili Sauce. 13

Roma Meatballs

Housemade, Certified Angus Beef®, Veal, Pork,
Marinara, Whipped Ricotta, Reggiano Parmesan. 12

Lobster Risotto

Chunks of Maine Lobster, Reggiano Parmesan. 16

Tenderloin Tips*

Certified Angus Beef®, Sweet
Bourbon BBQ Sauce, Cucumber Slaw. 16

Paugus Burger*

Certified Angus Beef® Burger, Cheddar,
Vine Ripe Tomatoes, Sweet Bourbon BBQ Sauce,
Crispy Onion, Parmesan Truffle Fries. 16

Blue Burger*

Certified Angus Beef® Burger,
Stilton Bleu Cheese, Applewood Smoked
Bacon, Parmesan Truffle Fries. 17

soups

House Specialty Naswa Clam Chowder

Fresh Clams in Herbed Broth, Dill. 8

Lobster Bisque

Sherry, Cognac Cream, Fresh Maine Lobster. 10

greens

Add To Any Salad
Salmon. 9 | All Natural Chicken. 7

Bistro

Sweet Field Greens, Fresh Green Apples,
Pineland Farms Cheddar Cheese, Dried Cranberries,
Glazed Walnuts, NH Maple Mustard Vinaigrette. 9

Mykonos

Crisp Romaine, Vine Ripened Tomato, Cucumber,
Chickpeas, Kalamata Olives, Green Pepper, Feta
Cheese, Housemade Greek Dressing. 8

Classic Caesar

Crisp Romaine, House Caesar Dressing,
Croutons, Reggiano Parmesan Shavings. 8

Campo

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



The **Naswa**
RESORT

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

OPENING MENU



Brilliantly Crafted Cuisine

blue bistro plates

Bacon and Bleu Filet*

Certified Angus Beef® Filet Mignon, Melted Stilton Bleu Cheese, Applewood Smoked Bacon, Horseradish Sauce, Grilled Asparagus, Yukon Gold Mashed. 38

New England Lobster Ravioli

Lilly's Homemade Ravioli, Shallot Butter Cream Sauce, Roasted Roma Tomatoes, Balsamic Glaze, Fresh Basil. 27

New England Baked Haddock

Shrimp and Crab Stuffing, Lobster Sauce, Fresh Seasonal Medley, Parmesan Risotto. 26

Chicken Parmigiana

All Natural Chicken, Housemade Marinara, Fresh Mozzarella, Linguine. 23

Tenderloin Filet*

Certified Angus Beef® Filet Mignon, Wild Mushroom Cabernet Sauce, Grilled Asparagus, Fingerling Potatoes. 36

Seafood Risotto

Fresh Maine Lobster, Shrimp, Scallops, Calamari, Pomodoro Risotto. 30

Blue Tips*

Certified Angus Beef® Tenderloin Tips, Sweet Bourbon BBQ Sauce, Yukon Gold Mashed, Fresh Seasonal Vegetable Medley. 30

Chicken Piccata

All Natural Chicken, Artichokes, Capers, Lemon White Wine Sauce, Linguine. 23

Pan Seared Scallops

Tomato Ginger Jam and Soy Syrup, Grilled Asparagus, Rice Pilaf. 26

Grilled Salmon

Roasted Garlic, Citrus Butter, Fresh Sautéed Spinach and Mushrooms, Rice Pilaf. 23

Twin Stuffed Lobster Tails

Shrimp and Crab Stuffing, Sautéed Brussels Sprouts, Roasted Fingerling Potatoes. 46

Twin Lobster Tails

Grilled Asparagus, Roasted Fingerling Potatoes. 42

• Add a Stuffed Lobster Tail •

25

• Add a Lobster Tail To Any Entrée •

20

Additional Sides

Bacon Braised Brussels Sprouts. 5 | Grilled Asparagus. 5 | Vegetable Medley. 5
Parmesan Risotto. 6 | Parmesan Truffle Fries. 6 | Yukon Mashed. 6

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