

Blue Canyon Kitchen & Tavern  
330.486.2583

First Course

*Choice of:*

BC Lobster, Crawfish Bisque Cup

Soup Of The Day

BC Yukon Gold Potato Chips

Wisconsin Buttermilk Blue Cheese, Blue Cheese Cream, Scallions

Little Field Greens

Cucumber, Tomato, Red Onion, Maple Balsamic Vinaigrette

Bibb Wedge

Wisconsin Buttermilk Blue Cheese, Spiced Pecans, Maple Bacon, Balsamic Vinaigrette

You can upgrade to this salad for only an additional \$2

Caesar Salad

Hearts of Romaine, Asiago Cheese, Roasted Garlic and Lemon Dressing

Second Course

*Choice of:*

Pretzel Trout

Warm Redskin Potatoes and Pesto Spinach, Mustard Capers Butter

Faroe Island Cedar Salmon

Whipped Yukon Gold Potatoes, Green Beans, Root Beer Glaze

Wild Boar Bolognese

Orecchiette, Asiago Cheese, Basil

Veal Schnitzel

Herb Spaetzle, Arugula Salad, Lemon-Capers Sauce

USDA "Prime" Sirloin

Whipped Potatoes, Garlic Green Beans, Roasted Garlic Chive Butter

Pan Roasted Bell & Evans Chicken

Butternut Squash Puree, Maple Bacon, Brussels Sprouts, Pomegranate Reduction

Third Course

*Choice of:*

BC S'mores

Graham Cracker Peanut Crust, Chocolate Peanut Center, Homemade Toasted Marshmallow, Caramel & Chocolate Sauces

Vanilla Bean Crème Brûlée

Creamy, Crunchy, Full-Flavored Vanilla Bean

BC Chocolate "Bomb"

Chocolate Sponge Cake, White Chocolate Mousse, Chocolate Ganache Shell, Berry Coulis

Mitchell's Sorbet