

Blue Canyon Kitchen & Tavern
8960 Wilcox Drive
Twinsburg
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

Wedge Salad

Wisconsin buttermilk blue cheese, spiced pecans, maple bacon, balsamic vinaigrette

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 Crusted Trout

Warm redskin potatoes and pesto spinach, mustard caper butter sauce

Cedar Plank Roasted Sixty South™ Salmon

Whipped Yukon gold potatoes, green beans, root beer chive glaze, gluten-free

Braised Beef Short Rib

Smoked gouda polenta, winter root vegetables, bone broth reduction, gluten-free

Buttermilk Fried Chicken

Whipped Yukon gold potatoes, garlic spinach, jalapeno honey and asiago peppercorn ranch dressing

USDA Prime Ribeye*

Whipped Yukon gold potatoes, garlic green beans, roasted garlic chive butter, Worcestershire glaze, gluten-free upon request, Upgrade to this entrée for only an additional \$12

USDA Center Cut Beef Tenderloin*

Whipped yukon gold potatoes, garlic green beans, sundried tomato-basil butter, crispy onions, gluten-free upon request, Upgrade to this entrée for only an additional \$8

Catch of The Day

Offering the best and freshest catch of the season served with Chef Scott's specially prepared side dishes

Chef Scott's Pork Feature*

Our pork feature is juicy and tender, the perfect comfort food, served with Chef Scott's specially prepared side dishes

Chef Scott's Vegetarian Feature

Features locally grown, seasonal and farm fresh produce, specially prepared by Chef Scott

Third Course

Choice of:

BC S'mores

Graham cracker peanut crust, chocolate peanut center, homemade toasted marshmallow, caramel & chocolate sauces

BC Chocolate "Bomb"

Chocolate sponge cake, white chocolate mousse, chocolate ganache shell, berry coulis

Featured Dessert Ask your server what is today's creation!

\$35.00 per Person or \$70 per Couple

Curbside Only – \$6 for featured cocktails or Martinis (refer to our Curbside Beverage Menu on our website for selections)

Wines Discounted (refer to our Curbside Beverage Menu on our website for selections and price)