

Blue Canyon Kitchen & Tavern
8960 Wilcox Drive
Twinsburg
330.486.2583

First Course

Choice of one per person:

BC Lobster Bisque

Sherry, lobster, herbs cup

Andy's Soup Of The Day cup

Ask your server what he made!

BC House Salad

Mixed baby lettuce, cucumber, cherry tomato, red onion, choice of dressing

Arugula Salad + \$2

Shaved sunchokes, Reising poached pear, candy striped beets, pistachio, parmesan, olive oil, fresh lemon squeeze

Choice of one per couple:

BC Yukon Gold Potato Chips (one per couple)

Wisconsin buttermilk blue cheese, blue cheese cream, scallions, gluten-free upon request

Sweet Potato Pop Tarts

Maple bacon, Asian pear, spiced pecans, sage marscapone

Bang Bang Calamari

Pickled Fresno chili, green onion, sesame, lime

Boursin Board

Shaved prosciutto, pickled red onion, dried figs, truffle hone, toasted sourdough bread

Crispy Shrimp

Red curry coconut sauce, vegetable slaw, peanuts, cilantro, lime

Crispy Brussels Sprouts

General Tso's, yum yum sauce, everything seasoning

Prosciutto Pizza

Shaved prosciutto, mascarpone, arugula, olive oil, lemon, pistachio, shaved provolone

Second Course

Choice of:

Pretzel Crusted Trout

Whipped yukon gold potatoes, garlic green beans, mustard caper butter

Sea Scallops and Shrimp +\$6

Garlic ginger basmati rice, caramelized Brussels Sprouts, red curry coconut sauce, lime

Cedar Plank Salmon*

Whipped yukon gold potatoes, garlic green beans, lemon herb butter sauce, gluten-free upon request

8oz Beef Tenderloin*

Whipped yukon gold potatoes, garlic green beans, sundried tomato basil butter, crispy onions, gluten free without onions

Bacon Wrapped Boursin Stuffed Chicken Breast

Whipped yukon gold potatoes, brussels sprouts, apple cider glaze

Pork Chop*

Sweet potato puree, bacon and mustard braised cabbage, black pepper miso caramel

Buddha Bowl

Basmati Rice, brussels sprouts, spaghetti squash, arugula, guacamole, crispy beats, everything seasoning, yum yum sauce, gluten free upon request

Hibachi Style Steak Tacos

Fried rice, Asian vegetable slaw, yum yum sauce, flour tortillas

Popcorn Chicken & Mac n Cheese

Baked truffle and white cheddar mac n cheese, crispy chicken, sweet lime chili crunch, creamy peppercorn ranch

Third Course

Choice of:

Vanilla Bean Crème Brulee with Fresh Berries

Bananas Foster Donut Holes

Cinnamon and sugar, banana rum caramel hazelnuts, whipped cream

Seasonal Dessert Feature-Ask your server for selection

Chocolate Mousse Bombe

White chocolate mousse, chocolate sponge cake chocolate ganache, berry coulis

Add a bottle of wine from our list for \$40 or less for an additional \$25

More food selection options available. Prices may vary based on certain entrees, starters and desserts.