

Blue Canyon Kitchen & Tavern
8960 Wilcox Drive
Twinsburg
330.486.2583

First Course

Choice of:

BC Lobster Bisque

Sherry, lobster, herbs cup

Soup Of The Day cup

BC Yukon Gold Potato Chips

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

Field Greens Salad

Cherry tomatoes, cucumber, red onion, maple balsamic vinaigrette, spiced pecans, gluten-free

Local Bibb Lettuce

Maple bacon, blue cheese, spiced pecans, maple balsamic vinaigrette or creamy buttermilk blue cheese dressing, gluten-free, Upgrade an additional \$3

Modern Caesar

Romaine lettuce hearts, sriracha & basil Caesar dressing, asiago cheese, avocado deviled egg, honey pepper crouton, vegetarian, Upgrade an additional \$2

Beet Salad

Buttermilk blue cheese dressing, moscato poached pears, chopped egg, roasted pistachios, arugula, sliced avocado, radish. Upgrade an additional \$2

Soy Glazed Brussels Sprouts

Everything seasoning, yum yum sauce

Substitute Flatbread for Starter (one per couple)

Pepperoni Flatbread

Zoe's nitrate free pepperoni, provolone & mozzarella blend, san marzano tomato sauce, basil

Maple Bacon Flatbread

Joe Widmer's brick cheddar spread, chorizo, green apple

Mushroom Flatbread

Creamy asiago peppercorn spread, crispy brussels sprouts leaves, goat cheese, fig onion jam, truffle oil

Second Course

Choice of:

Pretzel Crusted Trout

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

Cedar Plank Faroe Island Salmon*

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

Peri Peri Pork & Shrimp

Slow roasted pork shoulder & grilled shrimp, fingerling potatoes, garlic spinach, lemon aioli, peri peri sauce, cilantro & lime

Chicken Milanese

Garlic & parmesan fingerling potatoes, arugula, pistachio, lemon caper butter sauce

Buddha Bowl

Winter root vegetables, basmati rice, brussels sprouts, arugula, guacamole, pickled red onion, yum yum sauce, everything seasoning, lime, Gluten free, Vegetarian

Cast Iron Baked Mac N Cheese

White cheddar & truffle cream, asiago, herbs, breadcrumbs

Elk Sheppard's Pie

Peas, carrots, wild mushrooms, truffle parmesan potato crust, smoked red onion jam

Red Wine Braised Beef Brisket*

Roasted winter root vegetables, whipped potatoes & peppercorn thyme gravy

Day Boat Sea Scallops*

Ginger garlic basmati rice, roasted brussels sprouts, red curry coconut sauce, basil, lime, Gluten free, Upgrade to this entrée for an additional \$6

10oz American Wagyu Sirloin*

Bacon white cheddar mashed potatoes, garlic green beans, B.C. steak sauce, Upgrade to this entrée for an additional \$10

8oz Beef Tenderloin*

Whipped Yukon gold potatoes, garlic green beans, sundried tomato basil butter, crispy onions, gluten free without onions. Upgrade an additional \$12

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! Upgrade to this dessert for an additional \$2

Bottles of Wine for \$20, Refer to Dinner Menu Wine List for any wine \$39 or less