

The Blue Heron

SMALL PLATES

MUSSELS

Prince Edward Island mussels steamed in garlic, white wine, herbs and butter,
served with crostini 12

AHI TUNA **GF**

Lightly seared, shaved cucumber, red pepper, pickled red onion, sesame
and wasabi dressing 14

PECAN BREADED BRIE

Pecan crusted fried brie cheese, served with a raspberry coulis 9

CRISPY FRIED CALAMARI

Tender hand breaded calamari, banana peppers, topped with fresh
parmesan cheese, and served with our housemade marinara 12

TELLICO VOODOO SHRIMP

Five large hand breaded shrimp tossed in a spicy remoulade sauce,
garnished with green onions 14

STEAK TARTARE RAW

Beef tenderloin, capers, shallots, parsley, & quail egg 16

JUMBO SHRIMP COCKTAIL **GF**

Five jumbo shrimp served chilled with our zesty cocktail sauce 14

SALADS / SOUP

Additions: Chicken 5 | Salmon 6 | Shrimp 7 | Filet 10

SOUP OF THE DAY

Cup 4 | Bowl 5

BEET SALAD **GF**

Red beets, golden beets on spring mix with fresh goat
cheese, dusted pistachios with balsamic reduction 11

CAPRESE SALAD **GF**

Fresh mozzarella cheese, heirloom tomatoes on spring mix, olive oil,
balsamic reduction topped with garden fresh basil 12

WEDGE

Baby iceberg lettuce, bacon, bleu cheese, grape tomatoes,
red onion and garlic croutons 8

STRAWBERRY CHICKEN SALAD **GF**

Baby spinach, blue cheese crumbles, strawberries, dried cranberries,
diced red onions, pecans, served with a raspberry vinaigrette 15

SMOKED SALMON SALAD **GF**

Red onions, cucumbers, grape tomatoes, spring mix, balsamic pesto dressing.
Dill Crème Fraîche. 18

CAESAR

French romaine, croutons, caesar dressing, parmesan cheese.

Anchovies available upon request +1

Half 4 | Full 8

SANDWICHES / PASTA

Gluten free bun available upon request +2

VILLAGER BURGER

Brioche bun with bacon, lettuce, tomato, onion, house pickles, and choice of cheese.

Served with French fries 12

FRENCH DIP

House roasted prime rib, melted swiss cheese, and au jus for dipping.

Served with French fries 13

GRILLED CHICKEN SANDWICH

Brioche bun with bacon, lettuce, tomato, onion, house pickles, and choice of cheese.

Served with French fries 12

TUSCAN CHICKEN PENNE PASTA

Sun dried tomatoes, kalamata olives, artichokes hearts, spinach in a white
wine garlic butter sauce

Half 12 | Full 16

CRISPY SOUTHERN STYLE CHICKEN TENDERS

Southern style breaded chicken tenders, sweet potato french fries. Honey mustard dipping sauce 15

The FDA advises consuming raw or under - cooked meats, poultry, seafood or eggs, may increase your risk of food borne illness.
20% gratuity included for parties of 6 or more.

ENTRÉES

(ALL ENTRÉES INCLUDE A HOUSE SALAD, UPGRADE TO A CAESAR FOR \$1)

FRESH CATCH OF THE DAY

Ask Server * Mrkt. Price

SLOW ROASTED PRIME RIB GF

Heavily aged Midwestern beef, served with
garlic whipped potatoes, french green beans and au jus
8oz. 21 | 12oz. 25 | 16oz. 29

BEER BATTERED COD

Flash fried Wild-Caught Alaskan Cod, coleslaw garnish,
dill caper sauce and french fries 14

8 OZ PORK CHOP GF

Center cut bone in seasoned chop, garlic whipped potatoes
& sweet baby carrots 19

BOURSIN PETITE FILET DUO

Boursin cheese, crispy tobacco onions.
Garlic whipped potatoes, french green beans and veal bone demi glace 30

PAN SEARED SALMON

Dill flavored couscous with fennel, fresh spinach,
roasted tomatoes, crispy leeks, topped with a lemon beurre blanc 24

APPLEWOOD SMOKED BABY BACK RIBS GF

Served with french fries
Half - 17 | Full - 24

PETITE FILET GF

Garlic whipped potatoes, french green beans, & veal bone demi glace 17

TERIYAKI GLAZED GRILLED CHICKEN BREAST GF

Rice pilaf, steamed broccoli, and pineapple salsa 16

SHRIMP & GRITS GF

Anson Mills stone ground grits topped with housemade tasso,
trinity vegetables, creole sauce, spinach and shrimp 18

BRAISED ANGUS BEEF POT ROAST GF

Served with garlic whipped potatoes & sweet baby carrots.
Veal bone demi glace. 18

VEAL PICCATA

Pan seared veal cutlet, tangy lemon, capers, & white
wine butter sauce. Served with garlic whipped potatoes & grilled asparagus. 23

SEAFOOD RISOTTO

Pan seared scallops & shrimp, roasted tomatoes, spinach, garlic,
& white wine cream sauce. 19

SIDES

Baked Potato 4 GF

Broccoli 4 GF

Onion Rings 4

French Fries 4

Sweet Potato Fries 4 GF

French Green Beans 4 GF

Squash & Zucchini 4 GF

Garlic Whipped Potatoes 4 GF

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