

The Blue Heron

SMALL PLATES

PROVENÇAL MUSSELS

Prince Edward Island mussels steamed in garlic, white wine, ripe tomatoes, crushed red pepper, and butter served with crostini 14

AHI TUNA ⑥

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 16

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 ⑥

Five jumbo shrimp served chilled with our zesty cocktail sauce 14

SALADS / SOUP

Additions: Chicken 6 | Salmon 8 | Shrimp 8 | Filet 14

SOUP OF THE DAY

Cup 5 | Bowl 6 -

BEET SALAD ⑥

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

TOMATO CAPRESE WITH FRESH BURRATA ⑥

Creamy burrata mozzarella, Heirloom tomatoes, fresh basil, red onion, olive oil and balsamic glaze 12

WEDGE ⑥

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

GREEK CHICKEN SALAD ⑥

Mixed greens, grape tomatoes, julienne red onions, Kalamata olives, cucumbers, Feta cheese, and Greek dressing 15

CAESAR ⑥

Fresh 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

TELLICO HOT CHICKEN SANDWICH

Nashville style hot and spicy chicken breast with shredded lettuce, Bread & Butter pickles on a Brioche bun. Served with French fries 12

TUSCAN CHICKEN PENNE PASTA

Sun dried tomatoes, Kalamata olives, artichoke 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. 24 | 12oz. 30

FRESH LAKE SUPERIOR WALLEYE

Flash fried Ritz cracker crumbed Walleye, served with French fries, coleslaw garnish, and a dill caper sauce 19

HAWAIIAN GRILLED PORK CHOP GF

Center cut bone in Hawaiian marinated chop, cilantro lime rice, grilled broccolini, and grilled pineapple 20

BOURSIN PETITE FILET DUO GF

Boursin cheese, crispy tobacco onions. Garlic whipped potatoes, french green beans and veal bone demi glace 34

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 22

PAN SEARED AIRLINE CHICKEN BREAST GF

Served with confit fingerling potatoes, roasted spring vegetables, and Fresh tarragon demi 20

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

RAINBOW TROUT ALMONDINE GF

Pan seared almond crusted trout, served with sweet potato puree, green beans, and brown butter 23

SEAFOOD RISOTTO GF

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

SIDES

Baked Potato 4 GF

Broccolini 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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