

# The Blue Heron

## SMALL PLATES

### PROVENCAL MUSSELS

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

### AHI TUNA GF

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

### FRIED GREEN TOMATOES

Cornmeal hand breaded green tomatoes, served with a apple bacon chutney, goat cheese, green onions and maple syrup 13

### 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

### ESCARGOT STUFFED MUSHROOMS

White bottom mushrooms stuffed with escargot cooked with a fresh herb garlic butter, served with baguette crostinis 13

### JUMBO SHRIMP COCKTAIL GF

Five jumbo shrimp served chilled with our zesty cocktail sauce 14

## SALADS / SOUP

Additions: Chicken 7 | Salmon 9 | Shrimp 9 | Filet 15

### SOUP OF THE DAY

Cup 5 | Bowl 6

### BEET SALAD GF

Red beets, golden beets on spring mix with fresh goat cheese, dusted pistachios with balsamic reduction 12

### TOMATO CAPRESE WITH FRESH BURRATA GF

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

### WEDGE GF

Baby iceberg lettuce, bacon, bleu cheese, grape tomatoes, red onion and garlic croutons 10

### GREEK CHICKEN SALAD GF

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

### CAESAR

Fresh romaine, croutons, caesar dressing, parmesan cheese. Anchovies available upon request +1 Half 5 | Full 9

## 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 15

### FRENCH DIP

House roasted prime rib, melted swiss cheese, and au jus for dipping. Served with French fries 14

### BBQ PINEAPPLE CHICKEN SANDWICH

Teriyaki marinated grilled chicken breast with lettuce, tomato, provolone cheese, grilled pineapple and BBQ sauce on a brioche bun 15

### TUSCAN CHICKEN PENNE PASTA

Sun dried tomatoes, Kalamata olives, artichoke hearts, spinach in a white wine garlic butter sauce Half 15 | Full 19

### CRISPY SOUTHERN STYLE CHICKEN TENDERS

Southern style breaded chicken tenders, sweet potato french fries. Honey mustard dipping sauce 18

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 \$2 OR HALF WEDGE FOR \$4)

## HORSERADISH GROUPER

Baked horseradish crusted grouper topped with a green onion remoulade  
whipped potatoes and roasted Brussel sprouts tossed in a bacon  
vinaigrette 32

## SLOW ROASTED PRIME RIB GF

Heavily aged Midwestern beef, served with garlic whipped potatoes, french  
green beans and au jus 8oz. 28 | 12oz. 33

## FRESH LAKE SUPERIOR WALLEYE (FRIED, GRILLED OR BLACKENED)

Served with French fries, coleslaw garnish, and a dill caper sauce 24

## CUBAN MOJO GRILLED PORK CHOP GF

Mojo marinated bone-in pork chop, white rice, Cuban style black beans and  
pineapple salsa 25

## BOURSIN PETITE FILET DUO

Boursin cheese, crispy tobacco onions. Garlic whipped potatoes, french green  
beans and veal bone demi glace 35

## CEDAR PLANK SALMON GF

Hawaiian style marinated salmon baked on a cedar plank topped with a  
grilled pineapple round and green onions. Served with white rice and  
broccoli 29

## BRAISED LAMB SHANK GF

Rosemary braised shank served with creamy parmesan polenta & grilled  
asparagus. Topped with a fresh mint demi glace 30

## PETITE FILET GF

Garlic whipped potatoes, french green beans, & veal bone demi glace 23

## PEACH BALSAMIC BASIL CHICKEN

Pan seared chicken thighs served with long grain wild rice and a peach  
balsamic reduction 20

## SHRIMP & GRITS GF

Anson Mills stone ground grits topped with housemade tasso, trinity  
vegetables, creole sauce, spinach and shrimp 22

## BRAISED ANGUS BEEF POT ROAST GF

Served with garlic whipped potatoes & sweet baby carrots. Veal bone demi  
glace. 21

## RAINBOW TROUT ALMONDINE

Pan seared almond crusted trout, served with sweet potato puree, green  
beans, and brown butter 24

## SEAFOOD RISOTTO GF

Pan seared scallops & shrimp, roasted tomatoes, spinach, garlic, & white wine  
cream sauce. 24

## SIDES

**Loaded Baked Potato 5 GF**

**Onion Rings 4**

**French Fries 4**

**Sweet Potato Fries 4**

**French Green Beans 4 GF**

**Squash & Zucchini 4 GF**

**Garlic Whipped Potatoes 4 GF**

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