

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 baguette crostinis 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 an 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

BUTTERNUT SQUASH RAVIOLI

Tossed in brown butter sauce, topped with roasted pine nuts, crispy sage and shaved parmesan cheese 20

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 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. 29 | 12oz. 34

FRESH LAKE SUPERIOR WALLEYE (FRIED, GRILLED OR BLACKENED)

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

PECAN CRUSTED PORK CHOP GF

Served with sweet potato mash and roasted Brussel Sprouts. Topped with
apple bacon chutney 25

RIBEYE

14oz well marbled grilled to perfection . Served with Loaded Baked Potato
and veal bone demi glace 36

CEDAR PLANK WINTER SALMON GF

Blood orange marinated, baked on a cedar plank topped with winter citrus
salsa. Served with broccolini, brown rice and quinoa blend 29

NEW ZEALAND RED VENISON OSSO BUCCO GF

Served with creamy polenta, roasted seasonal vegetables and red wine demi
glace 36

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

ANGUS BEEF STROGANOFF

12 hr Braised Angus Beef, cremini mushrooms, caramelized onions and egg
noodles. Topped with fresh parsley 22

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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