

The Blue Heron

Soup & Salads

Soup of the Day Cup 5 | Bowl 6

Beet Salad 12

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

Burrata Salad 14

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

Wedge 10

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

Strawberry Chicken Salad 16

Strawberries, mandarin oranges, grapes, Bleu cheese crumbles and pecans served on a bed of spinach topped with grilled chicken and raspberry vinaigrette

Caesar Half 5 | Full 9

Fresh romaine lettuce, croutons, parmesan cheese and Caesar dressing. Anchovies available upon request +1

Dressing

Ranch

Bleu Cheese

Honey Mustard

Thousand Island

Balsamic Vinaigrette

Herb Vinaigrette

Caesar

Italian

Raspberry Vinaigrette

Add Ons

Grilled Chicken 7

Salmon 9

Shrimp 9

Sides

Loaded Baked Potato **GF** 5

Onion Rings 4

French Fries 4

Sweet Potato Fries 4

French Green Beans **GF** 4

Squash & Zucchini **GF** 4

Garlic Whipped Potato **GF** 4

Steak Add Ons

Bone Marrow Butter 5

Blue Cheese Butter 3

Herb Butter 3

Boursin Cheese 3

Small Plates

Provincial Mussels 14

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

Ahi Tuna **GF** 14

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

Hawaiian Tuna Poke Bowl **GF** 14

Cubed raw sashimi grade tuna, tossed in sesame oil, soy sauce, chili flakes, hawaiian salt, scallions, sesame seeds and ogo

Tellico Voodoo Shrimp 14

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

Crispy Fried Calamari 16

Tender hand breaded calamari, banana peppers, topped with fresh parmesan cheese and served with house made marinara

Escargot Stuffed Mushrooms 13

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

Jumbo Shrimp Cocktail **GF** 14

Five jumbo shrimp served chilled with our zesty cocktail sauce

Sandwiches / Pasta

Village Burger 15

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

French Dip 14

House roast prime rib, melted swiss cheese and au jus for dipping. Served with french fries

Crispy Grouper Tacos 18

Flour tortilla, red cabbage, pico de gallo, cotija cheese, avocado and garlic lime cream. Served with pineapple coleslaw

Creamy Boursin Chicken Pasta 19

Fettuccini pasta tossed in creamy garlic Boursin sauce, grilled chicken, mushrooms, spinach, green onions, roasted tomatoes topped with shaved parmesan cheese

Crispy Southern Style Chicken Tenders 18

Southern style breaded tenders, sweet potato fries and honey mustard dipping sauce

Entrees

(All entrees include a house salad Upgrade to a Caesar for \$2 or half wedge for \$4)

Miso Glazed Grouper 30

Served with speckled sushi rice blend with black quinoa and julienned asian salad

Slow Roasted Prime Rib **GF** 8oz 29 | 12oz 34

Heavily aged Midwestern beef, served with garlic whipped potatoes, french green beans and au jus

Citrus Marinated Grilled Pork Chop **GF** 24

Served with herb parmesan roasted red potatoes and steamed broccoli

Applewood Smoked Baby Back Ribs Half 20 | Full 29

Served with macaroni & cheese, house made red potato salad and hickory BBQ sauce

Fresh Lake Superior Walleye (Fried, Grilled or Blackened) 24

Served with french fries, coleslaw garnish and dill caper sauce

Cedar Plank Salmon **GF** 29

Baked on a cedar plank, topped with strawberry and scallion tapenade. Served with asparagus, brown rice and quinoa blend

Braised Lamb Shank **GF** 30

Served on creamy polenta and braised vegetables topped with mint gremolata

6oz Filet **GF** 33

Served with garlic whipped potatoes, french green beans and a veal bone demi glace

Peach Balsamic Basil Chicken 20

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

Shrimp & Grits **GF** 22

Anson Mills stone ground grits, topped with house made Tasso, trinity vegetables, creole sauce, spinach and shrimp

Angus Beef Stroganoff 22

12 hour Braised Angus beef, Cremini mushrooms, caramelized onions and egg noodles. Topped with fresh parsley

Rainbow Trout Almondine 24

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

Maryland Jumbo Crab Cakes 28

Two 4oz jumbo lump cakes served with aioli and house made red potato salad

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

White Wines

	Glass	Bottle
Beringer White Zinfandel California Fresh and delicious with berry-like fruit flavors and aromas of citrus and honeydew	7	26
Noble Vines 152 Pinot Grigio California Light nectarine and lemon aromas on the nose, texture is grippy and bright in acidity, offering crunchy asian pear flavors	7.5	30
Cupcake Moscato Italy Delicate floral aromas of jasmine, hibiscus and wildflowers complement the enticing flavors of melon, honeysuckle and orange blossom	8	32
Coppola Bianco Pinot Grigio California Green apples, lemon and minerals, light bodied with a crisp refreshing taste	8	32
Relax Riesling Germany Restrained sweetness with flavors of peach, green apple and lemon, elegant with a crisp clean fresh	8	32
Oyster Bay Sauvignon Blanc Marlborough , New Zealand Earthy, herbal, somewhat subdued lemony aroma with hints of tropical fruit, gooseberry and coconut	9	36
Clos Du Bois Chardonnay Northcoast, California Ripe pear and sweet lemon drop complemented by toasty oak, spice and cream	9	36
Kendal Jackson Chardonnay California Tropical flavors such as pineapple, mango and papaya, with citrus notes. aromas of vanilla and honey. A hint of toasted oak and butter	11	44
Flours de Prairie Rose France Delicate flavors of strawberry, rose petals and herbs with a bright refreshing acidity	11	44
Kim Crawford Sauvignon Blanc Marlborough, New Zealand Flavors of pineapple and stone fruit with a hint of herbaceousness on the palate	12	45
Joel Gott Barrel-Aged Chardonnay California Aromas of ripe pear and apple blossom with hints of honey. Bright fruit flavors and a crisp minerality finish	12.5	50

Sparkling

	Split	Glass	Bottle
Maschio Prosecco Italy Crisp clean palate brings fruity flavors of green apple, juicy peach and ripe lemon	9	-	-
Casas Del Mar Blanc de Blancs Spain Aromas of toasted brioche with hint of apples and apricots to the palate, finishing with elegant notes of citrus		9	36
*Nicolas Feuillate Champagne France Rich and creamy, showing the dried fruit, nut and spice notes of fruitcake with lemon meringue, quince and honey flavors	-	-	83

Red Wines

	Glass	Bottle
Cavaliere Chianti Italy Ripe plums spiced with pepper and wood nuances	9	33
Conundrum Red Blend California Lush flavors of cherries and baking chocolate, this wine has fine tannins that create a silky smoothness	9	33
Seeker Pinot Noir France Aromas and flavors of sweet cherry fruit meld with earth and spice	9	36
Layer Cake Malbec Argentina Elegant in the mouth, delivering fresh picked blackberries, spice and rich chocolate aromas	9.5	38
Bonanza by Caymus Cabernet California Flavors of dark berry, vanilla, cassis and toast, aromas of currants and oak are met by subtle smokiness	10	39
Drumheller Merlot Washington Aromas of blueberry, subtle spice and rose pedals with hints of cocoa	10	39
Shoofly Shiraz Australia Aromas of blackberry, dark chocolate and baking spices with layers of anise, black pepper and dried earth notes	10.5	42
J Lohr 7 Oaks Cabernet California Deep, bright, red-purple hue with an abundance of dark cherry and black currant fruit, enhanced by spicy clove and tasty notes	11.5	46
Coppola Diamond Collection Cabernet California Intense aromatic properties, rich, complex flavors and a velvety texture framed by supple tannins	12	48
Boen Pinot Noir California Rich in ripe fruit flavors tempered by bright acidity and judicious hints of toasted oak	12	48
Joel Gott 815 Cabernet California Aromas of black cherries and blackberries with notes of clove and brown sugar. Opens with dark concentrated fruit flavors, followed by velvety tannins and notes of vanilla	12.5	50
The Specialist Zinfandel California Rich aromas and flavors of sweet cherry, Brambley marionberry and spice with a caramel finish	12.5	50
*Mollydooker Shiraz Australia Ripe blackberry, huckleberry and blueberry flavors that show aromatic accents of allspice	-	52
*Justin Cabernet California Vanilla and slightly toasted oak, complemented by strawberry, raspberry and black currant aromas	-	60
*Coppola Director's Cut Cabernet California Blackberry bramble, wood char and nut spices and chocolate dried cherries	-	61
*J Lohr Pure Paso Proprietary California A dense and focused fruit signature coupled with a soft approachable palate. Best from 2020 to 2024. Aged 18 months in French and American oak barrels	-	67
*Ridge Three Valleys Zinfandel California Aromas of blueberry pie, toasty dill with concentrated plum, licorice, smoky pepper and muscular tannins	-	72
*The Prisoner Red Blend California Enticing aromas of Bing cherry, dark chocolate, clove and roasted fig. Persistent flavors of ripe raspberry, boysenberry, pomegranate and vanilla linger harmoniously for a smooth and luscious finish	-	86
*Antica Cabernet California Perfect balance of concentrated red and purple fruit characteristics with firm sweet tannins providing richness to the wine	-	126

Not available for half price Thirsty Thursday 50% Discount will be subtracted from the pretax price
All prices included State Liquor Tax 15% and State Sales Tax 9.25%