

## Blue Canyon Kitchen & Tavern/ 8960 Wilcox Drive, Twinsburg/330.486.2583

### First Course-Choice Of:

Lobster Bisque *cup*

Chopped Lobster, Sherry, Herbs

Soup of the Day *cup*

Thoughtfully created by our chefs

BC House Salad

Mixed Baby Lettuce, Cucumber, Cherry Tomato, Red Onion, Spiced Pecans, Maple Balsamic Vinaigrette

Modern Caesar Salad

Deviled Egg, French Bread Croutons, Radish, Asiago Cheese, Sriracha Basil Caesar Dressing

Wedge Salad +\$3

Iceberg Lettuce, Maple Bacon, Blue Cheese Crumbles, Spiced Pecans, Maple Balsamic Vinaigrette or Creamy Blue Cheese Dressing

Warm Lentil Salad +\$3

Roasted Root Vegetables, Arugula, Burrata, Pickled Red Onions, Greek Yogurt, Maple Balsamic Vinaigrette, Warm Naan  
(*Gluten-free upon request*)

### Second Course-Choice Of:

Winter Buddha Bowl

Basmati Rice & Lentils, Winter Root Vegetables, Hummus, Pickled Red Onions, Marinated Cucumber and Tomato, Lemon Garlic Tahini Sauce

Chicken Schnitzel

Garlic and Herb Spaetzle, Braised Red Cabbage, Mustard Caper Butter

Hibachi Style Steak Tacos

Himalayan Red Rice Blend, Carrot & Daikon Slaw, Sweet Thai Chili Glaze, Yum Yum Sauce, Flour Tortillas

The BC Burger

8 oz. Brisket Blend Burger, Sharp Tillamook Cheddar, Lettuce, Tomato, Burger Sauce, On a Toasted Japanese Milk Bun with House Cut Sea Salt & Rosemary Fries  
*Add Candied Bacon +\$2.50 | Add Egg +\$2.00*

Pasta of the Day

Ask Your Server for what fun filled excitement awaits

Pretzel Crusted Trout

Whipped Yukon Gold Potatoes, Garlic Green Beans, Mustard Caper Butter

Brick Oven Roasted Faroe Island Salmon

Whipped Yukon Gold Potatoes, Garlic Green Beans, Lemon Herb Butter

Brick Oven Shrimp and Grits

Jalapeño Cheddar Grits, Garlic Spinach, Smoked Tomato Butter, Hot Honey

Bison Meatloaf

Roasted Garlic and Truffle Mash, Spinach, Wild Mushroom Pan Gravy

12oz Bone-in Pork Chop \$5

Bacon Mac N' Cheese, Roasted Brussels Sprouts, Poached Pear, and Fig Chutney

Hokkaido Scallops +\$8

Basmati Rice, Pan Roasted Brussels Sprouts, Coconut Curry

8oz Beef Tenderloin +\$10

Whipped Yukon Gold Potatoes, Garlic Green Beans, Garlic Chive Butter, Crispy Onions

### Third Course-Choice Of:

*Choice Of:*

BC Chocolate Mousse Bombé

Chocolate Sponge Cake, White Chocolate Mousse, Chocolate Ganache, Berry Coulis

Vanilla Bean Crème Brûlée

Fresh Berries (*not available for curbside or to go*)

Cheesecake of the Day

**ADD ON APPETIZER COURSE (Option to Add a Bottle-** Any bottle on our list for **\$20 off** total (wines under \$40 not included)

*Choice Of:*

Crispy Brussels Sprouts +\$11

Sweet Thai Chili Glaze, Yum Yum Sauce, Everything Bagel Seasoning

Bang Bang Calamari +\$16

Pickled Fresno Chili, Green Onion, Sesame, Lime, Radish

Crispy Shrimp +\$13

Coconut Curry Cream, Pickled Vegetable Slaw, Scallion, Lime

Pepperoni Pizza +\$15

Zoe's Uncured Nitrate Free Pepperoni, Crushed San Marzano Tomato Sauce, Mozzarella & Provolone, Basil

Smokey Tomato and Burrata Pizza +\$15

Smoked Tomato, Whipped Burrata, Dressed Arugula, Basil, Balsamic Glaze

Chicken Cordon Blue Pizza +\$16

Crispy Chicken, Ham, Spinach, Amish Swiss, Provolone, Dion Mustard Cream

Baked Brie +\$16

Puffed Pastry, Dressed Arugula, Pickled Red Onions, Poached Pear and Fig Chutney, Crostini

Corn Bread Crab Cake +\$17

Lemon Dill Tartar Sauce, Old Bay Giardinier