

Blue Canyon Kitchen & Tavern
8960 Wilcox Drive
Twinsburg
330.486.2583

First Course - Included in \$39 price unless up-charge is indicated. One per person or one per couple as shown below.

Choice of:

Lobster Bisque/Cup

Chopped Maine lobster, sherry, fresh herbs

Soup of the Day/Cup

BC House Salad

Mixed baby lettuce, cucumber, cherry tomato, red onion, Spiced pecans, maple balsamic vinaigrette (gluten free, vegetarian)

Wedge

Thick cut bacon, chopped egg, cucumber, cherry tomato, blue cheese tarragon dressing (gluten free)

Modern Caesar

Deviled egg, honey pepper croutons, shaved radish, sriracha-basil caesar dressing (vegetarian)

Chopped +\$5

Romaine, Red Cabbage, Bacon, Poached Pear, Candied Walnut, Cucumber, Cherry Tomato, Crumbled Blue Cheese, Buttermilk Chive Dressing

Roasted Sweet Potato & Burrata Salad (vegetarian) +\$5

Arugula, Red Cabbage, Candied Walnuts, Pickled Red Onion, Sweet Mustard Dressing, Broken Pie Crust (GF Upon Request)

Bang Bang Calamari +\$5

Pickled Fresno Chili, Green Onion, Sesame, Lime

Crispy Shrimp +\$5

Coconut Curry, Cabbage Slaw, Peanuts, Lime

Crispy Brussels Sprouts (vegetarian)

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

Puff Pastry Wrapped Brie (vegetarian) +\$5

Tart Cherry & Brandy Compote, Poached Pears, Candied Walnuts, Pickled Red Onions, Arugula Salad, Crackers

BC Chips (vegetarian)

Blue Cheese Cream Sauce, Crumbled Blue Cheese, Chives

Crackers & Dips +\$5

Pimento Cheddar Dip, Deviled Ham Salad, Green Onion Spinach Dip, Fried Saltine Crackers, Sea Salt & Rosemary Crackers, Sweet Mustard Pickles

Pepperoni Pizza +\$5

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

California Roll Pizza +\$5

Lump Crab, Cream Cheese Spread, Avocado, Green Onion, Pickled Fresnos, Sweet Soy, Spicy Mayo, Everything Seasoning, Tempura Crunch

Wild Mushroom & Broccolini Pizza +\$5

Provolone, Burrata, Basil, French Onion Jam

Second Course - Included in \$39 price unless up-charge indicated. All entrees are one per person.

Choice of:

Buddha Bowl (vegetarian)

Basmati Rice, Roasted Sweet Potato, Kung Pao Brussels Sprouts, Marinated Red Cabbage, Yum Yum Sauce, Everything Bagel Seasoning, Lime

Brick Oven Roasted 60 South Salmon*

Whipped Yukon Gold Potatoes, Garlic Green Beans, Lemon Herb Butter Sauce (GF Upon Request)

Pretzel Crusted Trout

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

Espresso & Black Pepper Crusted Lamb Loin Chops +\$5

Curried White Bean & Potato Samosa, Brussels Sprouts, Brandy Cherry Compote

Coconut Curry Scallops* +\$5

Garlic-Ginger Basmati Rice, Caramelized Brussels Sprouts, Red Curry Coconut Sauce, Lime

Chicken, Shrimp & Grits

Chicken Confit, Blackened Shrimp, Pickled Jalapeno Cheddar Grits, Garlic Spinach, Sweet Chili, Buttermilk Chive Aioli

Pasta of the Day

Ask your server for what fun filled excitement awaits!

Pork Schnitzel

Crab & Sweet Potato Hash, Lemon Arugula Salad, Shaved Radish, Pickled Red Onion, Mustard Caper Butter Sauce

Duck Lo Mein

Slow Cooked Duck Legs, Broccolini, Wild Mushroom, Szechuan Pepper & Lime Honey

Beef Tenderloin* +\$10

Whipped Yukon Gold Potatoes, Garlic Green Beans, Roasted Garlic Chive Butter (GF Upon Request)

Hibachi Style Steak Tacos

Fried Rice, Red Cabbage Slaw, Yum Yum Sauce, Flour Tortillas

The BC Burger*

8oz Certified Angus Beef Patty, Tillamook Cheddar, Lettuce, Tomato, Burger Sauce, House Cut Sea Salt Rosemary Fries Add Bacon 2 | Add Egg 1

Smash Burger

Two-4oz Patties, Bacon, Pickles, Onions, American Cheese, Burger Sauce, House Cut Sea Salt & Rosemary Fries

Chicken Bacon Mac N' Cheese

Broccolini, Cheddar Cheese Sauce, Rosemary, Breadcrumbs

Third Course

Choice of:

Vanilla Bean Crème Brûlée

Fresh Berries

Chocolate Mousse Bombe

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

Bananas Foster Donut Holes

Cinnamon & Sugar, Banana Rum Caramel, Hazelnuts, Whipped Cream