BLUE HERON

Hot Kitchen

Chicken Wings — $19

Tossed in your choice of Hot, Honey Garlic, Salt & Pepper or Sweet Chili. Served with blue cheese dip.

Chicken & Pickles — $18

Crispy battered chicken tossed in a sweet chili sauce, topped with pickles & served with a rustic ranch sauce.

Add On: Rice: $3 / Cucumber: $2

½ Tray Nachos — $18

Tri-color tortilla chips, cheddar & mozzarella cheese, grape tomatoes, fresh jalapenos & green onions. Served with salsa & sour cream.

Add On: Cheese: $3 / Ground Beef: $6 / Chicken: $6

Pretzel Bites — $13

Warm & soft. Tossed in Kosher salt, herbs & lightly buttered. Served with a mustard dill sauce.

Crispy Chicken Lettuce Wraps — $18

Crispy chicken tossed in a chili ginger glaze and crunchy noodles, cucumbers, sesame seeds, carrots & cilantro. Served with fresh iceberg lettuce & chipotle aioli.

Wonton Soup — $16

Handmade pork dumplings, rich sesame broth, carrots, noodles, sui choy & green onions.

Margherita Flatbread **New! — $20

Rich marinara sauce, fior di latte, gem tomatoes, pesto, balsamic glaze & fresh basil.

Add On: Truffle Aioli: $1.50

Blue Heron Burger — $23

CAB beef, burger sauce, lettuce, tomato, pickles, cheddar cheese & smoked bacon. Served on a soft brioche bun & comes with fries.

Beef Dip — $24

Mustard & coffee spiced beef roast, horseradish aioli, mozzarella cheese, crispy onions on a soft pretzel baguette. Served with au jus & fries.

Crispy Chicken Burger — $22

Chili honey fried chicken thigh, rustic ranch sauce, lettuce, tomato, pickles & mozzarela cheese on a soft brioche bun. Served with fries.

Add On: Grilled Pineapple: $2

Pesto Chicken Sandwich — $22

Marinated grilled chicken, pesto aioli, lettuce, tomato, smoked bacon & swiss cheese. Served on a rosemary focaccia bread & comes with fries.

Ruben Sandwich **New! — $25

Montreal smoked meat, marble rye bread, dijon aioli, saurkraut, swiss cheese & a dill pickle spear. Served with fries.

Steak Frites — $29

8oz CAB top sirloin, seasonal vegetables & hand cut kennebec fries.

Add On: Mushroom Cream Sauce: $3

Tuna Poke Bowl **New! — $23

Sushi grade ahi tuna tossed in a ponzu sauce, coconut jasmine rice, truffle aioli, edamame beans, gem tomatoes, wakame, cucumber, avocado, carrots, pineapple, crispy onions & sesame seeds.

Teriyaki Rice Bowl — $25

Coconut jasmine rice, peppers, sui choy, mushrooms, carrots, chipotle aioli, edamame beans, green onion, watermelon radish & sesame seeds.
Choose between Chicken or Tofu.

Add: Chicken: $6 / Sweet Chili Tofu: $4 / Ahi Tuna: $8

Quinoa Power Salad — $16

Red & white quinoa, avocado, grape tomatoes, cranberries, goat cheese, mixed greens, pumpkin seeds & maple paprika dressing.

Classic Caesar Salad — $14

Crisp romaine hearts, creamy caesar dressing, parmesan cheese & artisan croutons.

Breakfast

Classic Eggs — $17

2 eggs any style, Multigrain or Sourdough toast, homestyle potatoes & your choice of Bacon, Ham or Sausage. Served with homestyle potatoes.

Waffles — $18

Belgian style waffle, whipped cream, maple syrup & berry compote. Served with Bacon, Ham or Sausage.

Available Gluten Free Gluten Free Vegetarian

PLEASE ADVISE YOUR SERVER OF ANY DIETARY CONCERNS OR REQUESTS
ALL APPLICABLE TAXES & GRATUITY ARE NOT INCLUDED

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SEASONAL MENU

Tuna Tataki **New! $16

Seared sesame seed crusted ahi tuna, ponzu sauce, edamame beans, watermelon radish & micro greens.

Dim Sum **New! $18

Purple soupy pork buns, char sui & shrimp dumplings. Served with sriracha & ponzu soy sauce.

Brussels Sprouts **New! $15

Fried Brussel sprouts, crispy smoked bacon, parmesan cheese & fresh herbs. Served with a lemon.

Chicken Tikka Masala **New! $24

Creamy tomato ginger garlic sauce, light with spice, peppers, coconut jasmine rice & cilantro. Served with Naan bread.

Tuna Burger **New! $22

Seared ahi tuna, sesame seed crusted, miso yuzu aioli, cucumber, crispy onions, lettuce, pickled onion on a soft brioche bun. Served with fries.

Tomahawk Pork Chop **New! $32

8oz bone-in pork chop, garlic mashed potatoes, seasonal vegetables, red wine glaze & cranberry sauce. Topped with micro greens.

Add On: Mushrooms $2

Butternut Squash Rigatoni **New! $22

Nutmeg spiced & roasted butternut squash, house made sage alfredo sauce, roasted garlic, parmesan cheese, pumpkin seeds, cracked pepper & fresh herbs. Served with a rosemary focaccia bread.

Add On: Chicken $6/ Proscuitto $5 / Mushrooms $2

From The Smoker!

Every Thursday we smoke something new! Available on Fridays & Saturdays only. Ask your server what the Chefs have cooked up this week.



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