

# Blue Cow

## APPETIZERS AND BISTRO PLATES

### **Olives Mariné**

*Marinated French olives, a perfect pairing for champagne or chardonnay 5*

### **Mussels Marnier**

*One pound steamed blue shell mussels in a garlic, wine and herb broth, crusty French bread 12.95*

### **Cajun Mussels**

*One pound steamed blue shell mussels, local Michigan Cajun sausage, sweet corn, chipotle pepper, wine and herb broth, crusty French bread 15.95*

### **Smoked Salmon Crostini**

*House smoked salmon on roasted garlic bread with olive oil, capers, red onion and creamy fresh dill sauce 10.95*

### **Artisan Cheese Plate**

*Chef's selection of four artisan and Michigan cheeses with housemade crackers, portioned for sharing 15.95*

### **Honey Goat Crostini**

*Warm creamy French Montrachet goat cheese, local seasonal chutney, local honey, crostinis. 8.95*

### **Hummus**

*Our house recipe hummus, sliced cucumber, grilled Tandoori Naan bread, Kalamata olive, queso fresco crumbles, balsamic reduction 8.95*

### **Smoked Fish Dip**

*A blend of house smoked salmon and Great Lakes fish, warmed and topped with melted Gruyere cheese, crostinis. 11.95*

### **Caprese Bruschetta**

*A blue cow classic, ripe tomato, fresh basil, fresh mozzarella on grilled roasted garlic bread with a drizzle of balsamic reduction 6.95*

### **Pizzaladiere**

*Grilled flat bread topped with basil pesto, tomato, Kalamata olives and Gruyere cheese. 9.95*

### **Soup**

*Tomato Basil cup 4/bowl 6  
Soup du Jour cup 4/bowl 6*

**Our Entrée Salads** - are made with organic greens and are available at any time, lunch or dinner. Dressings are made fresh, in house daily.

### **Smoked Salmon Salad**

*Sustainable, all natural, Atlantic salmon, smoked in house on field greens with queso fresco, capers, red bell pepper, red onion and creamy dill dressing 12.95*

### **Blue Cow Steak Salad**

*Beef tenderloin, grilled to temperature on a bed of crisp romaine with blue cheese crumbles, mushrooms, tomato, red onion, croutons, creamy blue cheese dressing 18.95*

### **Caesar Salad**

*Crisp romaine, shaved aged parmesan cheese, house baked croutons, our signature recipe Caesar salad dressing with complimentary Anchovy on request 10.95*

*Add steak 18.95, five chargrilled Gulf Shrimp 18.95 antibiotic and hormone free grilled chicken breast 14.95  
Side 4.00*

### **Blueberry Blue Cheese Salad**

*Fresh blueberries, blue cheese crumbles, toasted pecans, field greens with blueberry vinaigrette entrée 10.95 petite 6.95*

### **Greek Salad**

*Crisp romaine, cucumber, Kalamata olives, capers, queso fresco, red onion, tomato and house made croutons, with fresh oregano vinaigrette entrée 12.95 petite 7.95*

*Add steak 20.95, five chargrilled Gulf Shrimp 20.95, antibiotic and hormone free grilled chicken breast 16.95*

### **Caprese Ensalata**

*ripe tomato, local in season, fresh basil, fresh mozzarella on baby arugula dressed with fresh oregano vinaigrette, balsamic reduction 10.95*