

HOUSE SPECIALTIES AND BLUE COW CLASSICS

All entrees are served with seasonal fresh vegetable, sourced locally in season, our house baked bread with whipped herb and garlic butter Add Caesar salad, salad de la maison or soup du jour 4

Grilled Atlantic Salmon

All natural, sustainable, fresh Canadian salmon, lightly seasoned, chargrilled to temperature, chef suggests medium rare, with creamy parmesan risotto and fresh, dill cream aioli (gf) 26.95*

Firehouse Ribeye

Our award winning, lightly marinated, 16 ounce, hand cut USDA choice, certified Angus ribeye, chargrilled with gratin dauphinois, our classic French, creamy scalloped potato (gf) 34.95 Add au poivre cream sauce, Mornay sauce, bleu cheese cream sauce, caramelized onions or sautéed mushrooms 4*

Champagne Chicken

Our guest favorite, all natural, organic, antibiotic and hormone free chicken breast, pan seared and oven finished with a champagne cream sauce, parmesan risotto. petite 14.95 two breast portion 18.95

Thai Curry

Our classic Thai peanut coconut curry sauce with sautéed Asian vegetables over rice, goes perfectly with chicken 16.95, Gulf shrimp 22.95 smoked pork 14.95 or Tofu 14.95 (vegan, dairy free) request mild, medium or hot spice

Chicago Black and Blue Tenderloin

Eight ounce hand cut Angus beef tenderloin steak wrapped in applewood smoked bacon, seasoned and flash seared, then oven finished to temperature and topped with a creamy blue cheese sauce, served with our signature gratin dauphinois. 29.95

Filet Mignon

Certified Angus beef, hand cut from the center of the tenderloin, grilled to temperature, served with gratin dauphinois. 38.95 Perfect for adding au poivre sauce, mornay sauce, bleu cheese sauce, caramelized onions or

OUR SEASONAL MENU

These menu items feature ingredients at their seasonal best and express the creativity of our chef.

Creole Jambalaya Pasta

Sautéed Gulf shrimp, Andouille sausage, the Cajun trinity and spicy tomato sauce with penne pasta. 23.95

Smoked Chicken Penne

House smoked chicken, fire grilled red peppers, red onion, and a creamy garlic, and fresh herb infused parmesan cheese sauce with penne pasta 16.95

Steak Burger and Frites

House ground steak, seasoned and chargrilled on a brioche bun with chipotle aioli, lettuce, tomato, red onion, with a side of French fries, \$12.95 add swiss, cheddar, blue or provolone cheese, mushrooms, caramelized onions, avocado, fried egg, bacon, for \$1 each additional

Ask your server about menu items that are cooked or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Most of our menu items are gluten free or can be easily modified to be gluten free. We are a scratch kitchen so please convey any specific dietary needs to your server and we would be please to accommodate you. Split plate charge \$5, Corkage fee for customer's own wine \$25. Blue Cow accepts Visa, MasterCard, Discover and American Express, Thank you for enabling us to maintain a smoke free environment.