

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 house made crackers, portioned for sharing \$15.95

Escargot

French Helix escargot baked in a garlic butter with a parmesan crust, warm French bread \$9.95

Charred Brussels Sprouts

Brussels sprouts with caramelized onion, bacon, toasted pecans, Traverse city cherries. (gf) \$6.95

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

French Onion Crock

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

Vineyard Chicken Salad

House smoked all natural chicken breast, toasted pecans, celery, red flame grapes, in a seasoned dressing tossed with tomatoes and Vidalia vinaigrette over field greens \$10.95

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