

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

Escargot

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

Cajun Sausage Plate

Grilled Andouille sausage, with chilled creole potato salad and a smear of creole mustard. (gf) 11.95

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 whitefish, 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 \$6.50

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