

# Green Stuff

Lil Field Green Salad 4.99  
Baby Greens, Shaved Red Onion,  
Cucumbers, Cherry Tomatoes  
& \*Maple Balsamic Dressing

Bibb Wedge 7.99

Bibb Wedge, Warm Maple Bacon,  
Crumbled Great Hill Blue Cheese,  
Spiced Nuts & Blue Cheese Dressing

Caesar Salad 7.99

Crisp Romaine Lettuce tossed  
with \*Chipotle Caesar Dressing,  
Asiago Cheese  
& Grated Asiago Cheese Crisp

Spinach & Berry Salad 7.99

Fresh Berries, Goat Cheese, Almond Brittle  
Croutons & Triple Berry Lavender Vinaigrette

Blackened Cast Iron Chicken 10.99

Wild Field Greens, Cucumber,  
Cherry Tomato, Shaved Red Onion,  
Warm Applewood Bacon,  
Toasted Almonds, Cheddar Cheese,  
Tossed with a Honey Dijon Vinaigrette

Alaskan Salmon and Watermelon 12.95

Sliced Yellow Watermelon, Goat Cheese,  
Cucumbers, Wood Roasted Salsa Verde

Pepperoni Sirloin 16.99

Baby Spinach, Crumbled Blue Cheese,  
Spiced Pecans, Green Apples,  
tossed with a Creamy  
Horseradish Dressing

Ahi Tuna Nicoise 21.95

Red Skin Potatoes, Hard Cooked Egg,  
Green Beans, Cherry Tomatoes,  
Garden Radish, Anchovies,  
Tossed with a Honey Dijon Vinaigrette

# Noodles

Rock Shrimp and Penne 23.95

Peas, Corn, Piquante Peppers,  
Asiago Bacon Cream

Maine Lobster Linguini 23.95

Lemongrass Scallion Butter

Roasted Garlic Chicken Linguini 16.99

Roasted All Natural Chicken,  
Cherry Tomatoes, Shallots, Kalamata Olives,  
Pecorino Romano, Shaved Radish

# Little Bite

## Pizzas

Ahi Tuna 13.95

Wasabi Cream Cheese, Scallion,  
and Radish Sprouts

Grilled Sirloin 12.95

Wisconsin Blue Cheese,  
Caramelized Onion,  
Balsamic Reduction

Margherita 8.95

Tomato, Mozzarella,  
Basil Pesto, and  
Truffle Oil

Rock Shrimp 12.95

Maple Bacon, Ceddar,  
and Scallion

# BIG BITES

U-10 Dayboat Scallops 26.95  
Whipped Yukon Gold Potato, Green Beans,  
& Smoked Tomato Corn Butter

Pretzel Crusted Rainbow Trout 19.95

Warm Red Skin Pesto Potato Salad,  
Wholegrain Mustard,  
Caper Butter Sauce

Pacific Blue Lump Crab Cakes 21.99

Tomato Corn Relish,  
Grilled Scallion-Chipotle Aioli

Cast Iron Blackened Tilapia 18.99

Citrus Herbed Butter,  
Whipped Yukon Gold Potatoes &  
Backyard Green Beans

Texas Catfish 17.99

Adouille Sausage Corn Chowder,  
Lobster Hushpuppies

Cedar Plank Wild Salmon 21.95

Root Beer Chive Glaze,  
Whipped Yukon Gold Potatoes,  
Backyard Green Beans

BBQ Pork Tenderloin 17.95

Rock Shrimp White Cheddar  
Mac N' Cheese, Sautéed Spinach,  
Kentucky Bourbon BBQ

Roasted Chicken Enchiladas 16.99

Spiced Black Bean Puree,  
Aged Wisconsin Cheddar,  
Wood Roasted Salsa Verde

The BC Burger 12.99

Shredded Lettuce, Tomato,  
Aged Cheddar, 1/2 # Black Angus,  
House Made Egg Bun

"Wild Game" Feature

Ask for Today's selection!

## 1,600 Degree-Broiled

All Steaks are Served with  
Yukon Gold Whipped Potatoes  
& Backyard Green Beans

5/10 oz Beef Tenderloin 24/46

Sundried Tomato, Basil Butter,  
Crispy Onion Rings

8 oz Blue Cheese Crusted

Flat Iron 19.99  
Aged Balsamic Reduction

10 oz Sirloin 20.95

Roasted Garlic Chive Butter,  
Worcestershire Glaze

Steak of the Day

Ask your server for details

## STEAK DONENESS

**Rare:** Red, cool on the inside • **Medium Rare:** Red, warm center • **Medium:** Hot reddish pink center

**Medium Well:** Pink throughout • **Well Done:** No pink at all

\*These items may contain raw or undercooked ingredients \*These items are cooked to order\*

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.\*

## Sides

\$4.99 each

|                       |                            |
|-----------------------|----------------------------|
| Mac & Cheese          | Whipped Yukon Gold Mashers |
| Creamy Cole Slaw      | Sauteed Spinach            |
| Back Yard Green Beans | Asparagus                  |
| Rosemary Skinny Fries | Chef 's Daily Vegetable    |

## Extras

Fresh seafood sides to compliment any entree

Ask your server for price and availability

Grilled Shrimp  
U-10 Dayboat Sea Scallops  
Lobster, Green Onion Mash  
Rock Shrimp White Cheddar Mac n Cheese

**Thank you for dining with us!**

*It is our passion to serve you!*

**Are you a Horseshoe Club Member yet?**

*Ask your server about benefits of membership and sign up now!*

**Celebrating a Special Event?**

*Catering from our home to yours, call 214-771-3512*

*Plan your next event with private dining specialists, 214-771-3512*

When you're in the mood for a Blue Canyon meal, but not in the mood to go out for dinner, take advantage of our new **On The Fly**, takeout service.

*Please note that a 20% gratuity will be applied to parties of eight or more.*

## "An American Bistro" Starters

Chef 's Garden, Crab Gazpacho 4/6  
Daily Creation From Fresh Seasonal Produce  
Garnished with Chilled Jumbo  
Lump Crab Meat, Sliced Avocado

Cast Iron Cheese Bake 7.99  
Fontina, Asiago & Goat Cheese.  
Served with Crunchy Bread  
\*Add Jumbo Lump Crab for \$4

Ahi Tuna Tar Tare Tower 12.95  
House Made Sesame Won Ton Crackers,  
Finished with Wasabi, Sweet Soy Drizzle

BC Yukon Gold Potato Chips 8.99  
Wisconsin Blue Cheese Cream Sauce &  
Crumbled Blue Cheese

Street Tacos  
"Market Price"  
"Today's Catch" Served with  
Wood Roasted Salsa Verde,  
Pico de Gallo, Sour Cream & Lime

Polenta Crusted Calimari 9.99  
Thai Chili, Sweet Soy,  
Pickled Ginger Emulsion Sauce

BBQ Pulled Pork Spring Rolls 8.95  
Cheddar Cheese, Grilled Corn,  
Black Bean Relish, Sour Cream

Crispy Duck Wings 9.99  
Caribbean Jerk-Brown Sugar Dusted,  
Wisconsin Blue Cheese Dressing

## Martinis & Cocktails

2101 8.50  
Citrus Vodka, Blue Curacao  
& Pineapple Juice

Harbor Heaven 8.25  
Tuaca, Malibu & Pineapple Juice

Tropical Snow 8.75  
Vanilla Vodka, Malibu, Banana Liqueur  
& Pineapple Juice

Gold Digger 8.75  
Skyy Raspberry Infusion, Triple Sec,  
Cranberry Juice, Pineapple Juice & Champagne

Lake Hubbard Pomegranate 9.25  
Pomegranate Vodka, Pineapple Juice  
& Lime Juice

Berry Cooler 8.25  
Raspberry Vodka, Sour Mix,  
Muddled Seasonal Berries, Lemons  
& Sugar served over ice

Frosted Lemon Drop 8.50  
Citrus Vodka, Triple Sec,  
Fresh Squeezed Lemon Juice & Sugar

Ocean Water 8.25  
Bacardi O, Blue Curacao,  
Sour Mix & Lemon

Grape Escape 8.75  
Grape Vodka, Triple Sec,  
Lemonade & Red Bull