

## LIGHTER SIDE

*We use natural cooking style to produce high quality and flavorful foods with fewer calories.*

### **Moroccan Dusted Wild Salmon** 25

Garlic Spinach, Citrus Butter

### **Grilled Sirloin** 25

Steamed Asparagus, Chimichurri Sauce

### **Sea Scallops** 24

Thai Basil-Lime Broth, Sliced Asparagus

### **Simply Grilled Chicken** 20

Skinless Chicken Breast, grilled and scented with Fresh Lemon Juice, Steamed Asparagus and Red Skin Potatoes

\*These items may contain raw or under cooked ingredients and are cooked to order.

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

## Portion Controlled

*Watching calories or just not that hungry?*

*Either way...full of quality, just like the regular menu only half the size.*

**4 oz Center Cut USDA Beef Tenderloin** 15

**1/2 Pretzel Crusted Trout** 12

**1/2 Lobster Mac & Cheese** 14

## MARTINIS

### **8960** 9.50

Citrus Vodka, Blue Curacao, Pineapple Juice

### **Gold Digger** 9

Raspberry Vodka, Triple Sec, Champagne, Cranberry Juice, Pineapple Juice

### **Key-lime Gimlet** 8.50

Vanilla Vodka, Triple Sec, Pina Colada, Lime Juice

### **Tropical Paradise** 8.50

Malibu, Vanilla Vodka, Banana Liquor, Pineapple Juice

### **Snow Ball** 12

Vodka, Citrus Vodka, Triple Sec, Blue Curaco & Sierra Mist with a Snowball Garnish

### **Texas-tini** 8.50

Tequila, Melon Liquor, Pineapple Juice, Orange Juice, Grenadine

### **Pomma-tini** 8.50

Pomma Liquor, Vodka & Pineapple Juice

### **Pear-fecto** 9

Goose Pear, Amaretto, Apple Pucker, Cranberry Juice & Grenadine

## COCKTAILS

### **Cowgirl Punch** 6.50

Orange Vodka, Peach Schnapps, Cranberry Juice, Sour Mix

### **BC Bloody Mary** Small 7 | Large 10

Vodka, Bloody Mary Mix, BC Spice Rim, Pickle & Cherry Tomato

### **Blueberry Lemonade** 6.50

Blueberry Vodka, Blueberries, Lemonade

## DRAFT BEER

### **Stella Artois** 5.95

Belgian's Draft Beer Tradition since 1366

# SALADS

**Lil' Field Greens** 4.99

Wild Field Greens, Shaved Red Onion, Cherry Tomatoes, Cucumbers & Maple Balsamic Dressing\*

**Bibb Wedge** 8

Bibb Lettuce, Bacon Lardons, Crumbled Black River Blue Cheese, Spiced Nuts & Maple Balsamic Dressing\*

**Caesar Salad** 8

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

**Watermelon-Tomato-Goat Cheese** 8

Broken Sherry Vinaigrette, Cucumber

**Roasted Beet-Carpaccio** 8

Fennel-Radish Salad, Toasted Coriander, Orange Vinaigrette

# ENTREE SALADS

**Grilled Lemon Pesto Chicken &**

**Watermelon-Tomato-Goat Cheese Salad** 18

Grilled Airline Chicken Breast topped with Lemon Pesto, with Watermelon, Tomato-Goat Cheese Salad served on the side

**BC Sushi Roll with Asian Wild Field Greens** 14

Wild Field Greens tossed with a Thai Peanut Ginger Dressing, Scallions, Mandarin Oranges & Cucumbers

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

# FLAT BREADS

• Roasted Tomatoes, Black Garlic, Balsamic Cipolini Onions & Mozzarella Cheese 14

• Rosemary Mushroom, Big Ed's Cheese, Caramelized Onions 14

• Smoked Turkey, Roth Kase Grand Cru Gruyere, Caramelized Onions, Mustard Cream 14

• Maple Bacon, "Joe Widmer" Brick Spread Cheddar, Chorizo Sausage, Shaved Green Apple 14

# STARTERS

**Lobster, Crawfish, Tomato Bisque**

6/Bowl 4/Cup

**Cast Iron Cheese Bake** 9

Fontina, Asiago & Goat Cheeses, Served with Crunchy Bread  
Add Alaskan King Crab 4

**BC Crunchy Sushi Roll** 8/16

King Crab, Cream Cheese, Pickled Jalapeno, Sweet Soy Drizzle, Pickled Ginger

**BC Yukon Gold Potato Chips**

**Half or Full Order** 5/10

Black River Blue Cheese Sauce & Crumbled Black River Blue Cheese

**Brick Oven Roasted Artichokes** 12

Fontina Cheese, Lemon-Dill Ailoi & Balsamic Reduction

**Polenta Crusted Calamari** 12

Thai Chili, Sweet Soy, Ginger Emulsion

**"Ambassador Wisconsin Cheese Plate"** Market

Ask your server for today's menu

# ENTREES

**Chicken Udon** 18

Ginger-Thai Basil-Lime Broth, Radish, Grilled Chicken

**Whole Wheat Artichoke Ravioli - Crispy Shrimp Provencal** 24

Laughing Bird Shrimp sautéed Provencal Style, Roasted Red Peppers

**Pan Fried Veal Liver** 18

Country Ham, Caramelized Onions, Bourbon Gravy

**Beef Short Ribs** 25

BBQ Baked Beans, Goat Cheese, Creamed Corn

**Smoked Brisket** 22

BBQ Baked Beans, Garlic Fried Green Beans

**Wild Mushroom**

**Blue Cheese Ravioli** 20

Finished with a Black Garlic, Chive Butter, Roasted Tomatoes & Scallions

**Pork Chop ala Plancha** 24

Cast Iron seared, topped with Apple, Chorizo Chutney, & Whipped Yukon Gold Potatoes

**Blue Canyon Burger** 14

"Joe Widmer" Cheddar, Tomato, Shredded Lettuce, Canyon Fries

**Evolution** 24

Crispy Duck Breast, Wild Mushroom Bread Stuffing, Fried Truffle Egg, & Green Beans

**Buttermilk Crispy Chicken** 18

Black Pepper Gravy, Green Beans, Fresh Biscuits

**Lobster, Bacon Mac & Cheese** 24

Caramelized Onions, Spinach, Lobster Sherry Cream

**Coconut Curry Chicken** 20

Couscous, Chicken Thighs, Raisins, Dried Apricots, Scallions, braised in Yellow Curry-Coconut Sauce

# STEAKS

**6 or 8 oz Beef Tenderloin** 26/28

Whipped Potatoes, Garlic Green Beans, Sundried Tomato Basil Butter, Crispy Onion Rings

**8 oz Grilled Flat Iron** 24

Whipped Potatoes, Garlic Green Beans, Blue Cheese Crusted, Balsamic Drizzle

**12 oz Grilled Sirloin** 25

Bacon-Parmesan Whipped Potatoes, Garlic Green Beans, Blue Canyon Steak Sauce

**16 oz Bone-In Rib Chop** 29

Whipped Potatoes, Garlic Green Beans, Smoked Blue Cheese Maple Butter

## 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