

STEAKS

8 oz Beef Tenderloin 26

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

8 oz Grilled Flat Iron 22

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

12 oz Grilled Sirloin 23

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

16 oz Bone-In Rib Chop 28

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

12 Hour Smoked USDA Prime Brisket 18

*Corn Muffins,
"Joe Widmer" Cheddar Creamed Spinach*

LIGHTER SIDE

Moroccan Dusted Wild Salmon 23

Garlic Spinach, Citrus Butter

Grilled Sirloin 23

Wild Mushroom & Caramelized Onion Ragout

Portabella Mushroom Tortelloni 22

*Roasted Tomatoes, Smoked Red Onion
& Olive Oil*

Asian Roasted Clear Springs Trout 21

Ginger Soy Broth & Steamed Asparagus

PORTION CONTROLLED

Just like the regular menu

only half the size.

4 oz Center Cut USDA Beef Tenderloin 13

3 Braised Beef Ravioli 13

1/2 Pretzel Crusted Trout 11

1/2 Lobster Mac & Cheese 12

Don't Forget Dessert!!!

*When placing your order,
ask for the current dessert selections*

Ordering Guidelines

- Ask about daily features.
- Please allow at least 20 minutes for all orders. If some items may take longer, you will be notified when your order is taken.
- Prices subject to change without notice.
- Some items may not be available at time of order.
- Prices do not include tax.
- We accept all major credit cards.

To place your order call:

330-486-2583

Available 5:00pm-10:00pm, 7 Days a Week

Other items available for sale include:

Gift Certificates for any occasion
Cowboy Chic Spices

*Don't forget your HSC Card
to get your points!*

*Thank you for choosing
Blue Canyon for dinner tonight!*



BLUE CANYON
KITCHEN & TAVERN

"Dinner Menu"

Take-Out Service

Menu Available from 5:00pm-10:00pm
Every Day of the Week

8960 Wilcox Drive
Twinsburg, Ohio 44087
330-486-2583

www.bluecanyonrestaurant.com

SALADS

*Add Chicken, Shrimp or Salmon for 7.99

Lil' Field Greens 4.99

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

Bibb Wedge 8

Tender Bibb Lettuce, Bacon Lardons,
Crumbled Great Hill Blue Cheese,
Spiced Nuts & Maple Balsamic Dressing*

Caesar Salad 8

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

Madison Sophia Salad 8

Greens of Young Lettuce, Goat Cheese,
Granny Smith Apple Chip, Spiced Pumpkin Seeds,
& Apple Cider Vinaigrette

Beet & Spinach Salad 8

Red Beets, Baby Spinach, Pickled Red Onion,
Creamy Horseradish Dressing & a Pear Coulis

ENTREE SALADS

Mediterranean Brick Oven Chicken 15

Israeli Cous Cous, Kalamata Olives,
Cherry Tomatoes, Cucumbers, Artichokes & Feta

4 Piece BC Crunchy Roll 14

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

PIZZAS

Roasted Tomatoes, Black Garlic,
Balsamic Cipilini Onions & Mozzarella
Cheese 12

Forged Mushrooms, Local Goat Cheese,
Thyme,
Truffle Oil & Fried Spinach 12

Maple Bacon, "Joe Widmer" Aged Block
Cheddar Cheese & Scallions 12

Green Olives, Anchovies, Peppadew Peppers
& Marcona Almonds 12

Smoked Brisket, Great Hill Blue Cheese &
Caramelized Onions 12

STARTERS

Lobster, Crawfish, Tomato Bisque

6 / Bowl 4 / Cup

Cast Iron Cheese Bake 8

Fontina, Asiago and Goat Cheeses,
Served with Crunchy Bread
*Add Alaskan King Crab \$4

Butternut Squash Ravioli 8

Smoked Almonds, Apple Cider Brown Butter

BC Yukon Gold Potato Chips 9

House cut and fried, topped with
Great Hill Blue Cheese Sauce
& Crumbled Great Hill Blue Cheese

Corn Flake Crusted Fried Oysters 9

Smoked Bacon, Green Goddess Dressing

Polenta Crusted Calamari 12

Thai Chili, Sweet Soy, Ginger Emulsion

Smoked Brisket Spring Roll 8

Filled with Horseradish Cream Cheese,
Caramelized Onions & Balsamic Glaze

BIG BITES

Buttermilk Free Range Organic Free Chicken 18

Black Pepper Gravy, Green Beans,
Fresh Biscuits

Lobster, Bacon Mac & Cheese 24

Caramelized Onions, Spinach,
Lobster Sherry Cream

Sweet Potato Gnocchi's, Wild Boar Bolognese 24

Lou's Sausage, Shaved Parmesan & Brussel
Sprout Leaves

Braised Beef Ravioli 22

Great Hill Blue Cheese Veal Stock
& Crispy Parsnips

Beef Short Ribs 23

Smoked Gouda Soft Polenta & Green Beans

Evolution 24

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

Yankee Style Pot Roast 24

Roasted Carrots, Celery, Onions & Butternut
Squash Raviolis

Roasted Airline Chicken Breast 22

House-made Caramelized Onion, "Joe
Widmer" Cheddar Pierogi,
Green Beans & Roasted Chicken Thyme Jus

Roasted Chicken & Ham Pot Pie 22

Carrots, Cipilini Onions, Peas & Black Garlic
Bechamel Sauce

Portobello Mushroom Tortelloni 21

Smoked Red Onion, Goat Cheese Cream Sauce

Pan Fried Veal Liver 18

Country Ham, Caramelized Onions,
Bourbon Gravy

Lobster Linguine 24

Tossed with Fresh Egg Linguine,
Scallion Lemongrass Butter Sauce

Smoked Chicken Fettuccini 22

Carrots, Parsnips, Toasted Walnuts,
Pumpkin Sage Fettuccini
& Terragon Cream Sauce

Wild Mushroom, Veal Meatloaf 22

Cheddar Cream Spinach &
Whipped Yukon Gold Potatoes

Blue Canyon Burger 14

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