

LIGHTER SIDE

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

Moroccan Dusted Wild Salmon 23

*Garlic Spinach, Citrus Butter
~Low Carb*

Grilled Sirloin 23

*Wild Mushroom & Caramelized Onion Ragout
~Low Fat, Carb Friendly*

Portabello Mushroom Tortelloni 22

*Roasted Tomatoes, Smoked Red Onion & Olive Oil
~South Beach Friendly*

Asian Roasted Clear Springs Trout 21

*Ginger Soy Broth & Steamed Asparagus
~Low Fat*

*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

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

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

MARTINI LIST

8960 9.50

Citrus Vodka, Blue Curacao, Pineapple Juice

Gold Digger 9.00

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

Tropical Snow 8.50

Malibu, Vanilla Vodka, Banana Liquor, Pineapple Juice

Texas-tini 8.50

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

Pomma-tini 8.50

Pomma Liquor, Vodka & Pineapple Juice

Snow Ball 12.00

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

Pear-fecto 9.00

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

Spiked Apple Cider 10.75

*Peach Schnapps, Amaretto, Cherry Brandy & Apple Pucker
Try it HOT or CHILLED!*

Hot Chocolate Martini 8.50

Baileys, Creme de Cocoa, Vanilla Vodka & Hot Chocolate

COCKTAILS

Cowgirl Punch 6.25

Orange Vodka, Peach Schnapps, Cranberry Juice, Sour Mix

Winter Sky 10

Champagne, Chambord, Amaretto & Pineapple Juice

BC Bloody Mary

*Vodka, Bloody Mary Mix, BC Spice Rim, Pickle & Cherry Tomato
Small \$7
Large \$10*

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
Blue Cheese & a Pear Coulis*

ENTREE SALADS

Mediterranean Brick Oven Chicken 15

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

BC Sushi Roll with Asian Wild Field Greens 14

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

FLAT BREADS

*Roasted Tomatoes, Black Garlic,
Balsamic Cipilini Onions
& Mozzarella Cheese 14*

*Forged Mushrooms,
Local Goat Cheese, Thyme,
Truffle Oil & Fried Spinach 14*

*Maple Bacon, "Joe Widmer" Aged Block
Cheddar Cheese & Scallions 14*

*Green Olives, Anchovies, Peppadew
Peppers & Marcona Almonds 14*

*Smoked Brisket, Great Hill Blue Cheese &
Caramelized Onions 14*

STARTERS

Lobster, Crawfish, Tomato Bisque

6 / Bowl 4 / Cup

Cast Iron Cheese Bake 9

*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

*Half or Full Order 5/10
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 9

*Filled with Horseradish Cream Cheese,
Caramelized Onions & Balsamic Glaze*

BIG BITES

Buttermilk Organic 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*

Beef Short Ribs 24

*Smoked Gouda Soft Polenta
& Green Beans*

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

Butternut Squash Ravioli 22

*Great Hill Blue Cheese Veal Stock
& Crispy Parsnips*

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 25

*Tossed with Fresh Egg Linguine,
Scallion Lemongrass Butter Sauce*

Smoked Chicken Fettuccini 23

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

Wild Mushroom, Veal Meatloaf 23

*Cheddar Cream Spinach &
Whipped Yukon Gold Potatoes*

Blue Canyon Burger 14

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