

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*

LIGHTER SIDE

Moroccan Dusted Wild Salmon 23
Garlic Spinach, Citrus Butter

Grilled Sirloin 23
Wild Mushroom & Caramelized Onion Ragout

Portabello 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 15

1/2 Pretzel Crusted Trout 12

1/2 Lobster Mac & Cheese 14

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,
Blue Cheese, 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

BC Sushi Roll with Asian Wild Field Greens 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 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

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 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

Butternut Squash Ravioli 22

Great Hill Blue Cheese Veal Stock
& Crispy Parsnips

Beef Short Ribs 24

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 25

Tossed with Fresh Egg Linguine,
Scallion Lemongrass Butter Sauce

Smoked Chicken Fettuccini 23

Carrots, Parsnips, Toasted Walnuts,
Pumpkin Sage Fettuccini
& Tarragon 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