

Appetizers

Buffalo Wings \$7.95
With Celery Sticks and Ranch Dressing

Huge Twice Baked Potato \$7.50
Served with Bacon, Chives & Cheese

Sautéed Mushrooms \$6.95
Sautéed in Sherry with
Shallots and Garlic

Artichoke Hearts \$7.95
Crispy fried Artichoke hearts with
Garlic Lemon Butter

Prawn Cocktail \$8.95
5 Large Prawn with
Classic Cocktail Sauce

Soup & Salads

Cup of Soup \$3.95

Side Salad \$2.95

Meatball Salad \$9.95
Sweet and spicy BBQ Meatballs, Tomatoes,
Artichokes, hard-boiled Egg, Romaine
Lettuce with a Parsley Sour Cream Dressing

Tostada Salad \$9.95
Garlic Beef, Corn, Tomatoes, Chick Peas,
Iceberg Lettuce, grated Cheese and
Chipotle Dressing in a Tortilla Shell

Spinach Salad \$7.95
Fresh Spinach, Blue Cheese, dried
Cherries, Candied Pecan Nuts and
Raspberry Vinaigrette

Caesar Salad \$7.95
Romaine Lettuce, Croutons and Parmesan
Cheese tossed with creamy Caesar Dressing

Add grilled or Cajon Chicken Breast \$4.95
Add Garlic Beef or Grilled Salmon Fillet \$5.95

Steaks

All dinners include Fresh Baked Bread

Our steaks are served with Baked Potato, your choice of toppings & Seasonal Vegetables

Pepper Steak \$19.95

7 oz. Top Sirloin Steak served with a Peppercorn Whiskey Sauce

Rib-eye Steak \$21.95

Black Angus 12 oz Rib-eye charbroiled & served with Sautéed Mushrooms

Filet Mignon \$25.95

8 oz. Filet Mignon with Port Wine Onion Jam

Friday & Saturday Only Prime Rib of Beef

Served with Rosemary Jus & Horseradish

8 oz. Cut \$19.95 12 oz. Cut \$22.95

Entrees

All dinners include Fresh Baked Bread

Sole Amandine \$14.95

Grilled 8 oz. Fillet of Petrale Sole, topped with Lemon, Garlic & Roasted Almonds & served with Rice Pilaf & seasonal Vegetables

Fettuccini Alfredo \$11.95

Pasta tossed with Vegetables in the classic Sauce of Butter, Parmesan Cheese & Garlic
Add charbroiled Chicken Breast \$4.95

Parmesan Crusted Salmon \$15.95

7 oz. Atlantic Salmon Fillet topped with Bread Crumbs, Parmesan Cheese, Garlic & Spices. Baked in White Wine Sauce & served with Lemon Butter, Rice Pilaf & seasonal Vegetables

Wiener Schnitzel \$13.95

Thinly sliced, breaded and fried Pork Loin
Served with German style warm Potato Salad and seasonal Vegetables

Chicken Teriyaki \$15.95

Teriyaki glazed Chicken Breast with Grilled Pineapple. Served with Rice Pilaf and seasonal Vegetables

Blue Heron Chicken \$15.95

Breaded Chicken Breasts served with Artichoke Hearts, Bacon & Mushrooms tossed in a Sherry Cream Sauce. Served with Mountain Mashed Potatoes & seasonal Vegetables

Chicken Fried Steak \$13.95

A 6 oz Cube Steak, coated with seasoned Bread Crumbs fried to a golden brown. Served with our Country Gravy, mashed Potatoes and Vegetables

Liver & Onions \$14.95

Pan-fried slices of Liver with crispy Bacon and Onions. Served with mashed Potatoes and seasonal Vegetables

Sandwiches

Served with French Fries or Onion Rings

Clubhouse Burger \$8.95

One half pound of fresh ground Beef with Lettuce, Tomato, Onion, Pickle & Thousand Island Dressing

BBQ Chicken Sandwich \$7.95

Grilled Chicken, Lettuce, Tomato & Barbeque Sauce on a Hoagie roll.
Served with Onion Rings

Pulled Pork Sandwich \$8.95

Braised Pork Shoulder with Sweet and Spicy Barbeque Sauce & Cole Slaw on a Hamburger Bun

Meatball Sandwich \$8.95

5 Large Meatballs on a Hoagie Roll served Open faced with Marinara Sauce & Mozzarella Cheese

Mandatory 18% gratuity on parties of eight or more.

Pizza Bread
Made with Fresh Baked San Francisco
Sourdough Baguettes

Cheese

Marinara Sauce and Mozzarella Cheese

\$5.95

Pepperoni

Need we say More!

\$6.95

BBQ Chicken

Our own BBQ Sauce, Roasted
Chicken Breast and Red Onions

\$7.95

Vegetarian

Artichoke Hearts, Olives, Sun-dried
Tomatoes, Peppers and Green Onions

\$7.95

Mother Lode

Sausage, Pepperoni, Mushrooms,
Olives and Green Onions

\$7.95

Mediterranean

Sun-dried Tomatoes, Pine Nuts
Olives and Basil

\$6.95

Three Alarm
Jalapeno, Pepperoni and Bell Peppers
Served with a drizzle of Tabasco Sauce
\$6.95

Greek

Garlic and Oregano seasoned Beef.
Olives, Peppers and Feta Cheese

\$7.95

Cajun

Cajun spiced Chicken Breast,
Green Onions and Peppers

\$7.95

Hawaiian

The Classic with Ham,
Pineapple and Cheese

\$6.95

Gina's Favorite

Roasted Chicken Breast with
Alfredo Sauce and Parmesan Cheese

\$6.95

Blue Heron Wine List

White Wines	Glass	Bottle
Chardonnay, Gloria Ferrer, Carneros		\$30.00
Chardonnay, Rodney Strong, Sonoma	\$7.00	\$25.00
Chardonnay, Stone Cellars by Beringer, California	\$5.00	\$18.00
Sauvignon Blanc, Clos du Bois, Sonoma	\$7.00	\$25.00
Pinot Grigio, Columbia Crest Grand Estates		\$24.00
Gewurztraminer, Chateau St. Michelle, Columbia Valley		\$22.00
Riesling, Clean Slate, Mosel-saar-Ruwer, Germany		\$24.00
White Zinfandel, Beringer, California	\$5.00	\$18.00

Red Wines

Cabernet Sauvignon, Franciscan, Napa Valley		\$36.00
Cabernet Sauvignon, Francis Coppola Ivory, California	\$8.00	\$30.00
Cabernet Sauvignon, Stone Cellars by Beringer	\$5.00	\$18.00
Merlot, Robert Mondavi "Private Selection"		\$23.00
Merlot, Stone Cellars, California	\$5.00	\$18.00
Pinot Noir, Estancia, Monterey		\$30.00
Pinot Noir, Parducci, Mendocino	\$7.00	\$25.00
Zinfandel, Ravenswood "Vintners Blend", California		\$22.00
Shiraz, Rosemount, Australia		\$20.00

Sparkling

Domaine St. Michelle Brut, Columbia Valley		\$22.00
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A \$12.00 Corkage Fee Applies

Beverages

Coffee, Regular or Decaf	\$1.50
Iced Tea, Hot Tea (Black or Herbal)	\$2.00
Milk, Lemonade, Coke, Sprite or Bottled Water	\$2.00