

Blue Cow

restaurant • wine bar • steakhouse

Appetizers

Mussels Marinere one pound, steamed blue shell mussels in a wine, butter and garlic broth, French bread 19.95 or Cajun style with Andouille sausage and a spicy corn broth 21.95

Artisan Cheese Plate chef's selection of four artisan and Michigan cheeses, with house made crackers, portioned for sharing (v) 16.95

Bruschetta fresh basil pesto, vine ripe tomato, fresh mozzarella, balsamic reduction, fresh basil on grilled roasted garlic bread (v) 11.95

Olives marinated French olives (v) 6

Escargot imported French helix in a garlic parmesan crust with French bread 12.95

Honey Goat Crostini warm, French Montchevre, local seasonal chutney, local honey, crostinis (v) 14.95

Hummus chickpea hummus, sliced cucumber, peppers, red onion, feta, olives grilled tandoori naan bread, Za'atar (v) 11.95

Warm Smoked Fish Dip house smoked salmon and whitefish, seasoned, and baked, topped with melted Gruyere cheese, crostinis 14.95

Pizzaladiere grilled flat bread, topped with basil pesto, tomato, kalamata olives, gruyere cheese (v) 10.95

Soup tomato basil or soup of the day, cup 6.95, bowl 9.95

French Onion caramelized sweet onions in a vermouth infused broth, crouton, Gruyere-crock 8.00

Fresh Baked French Bread full loaf 6.95 half loaf, 3.50 with whipped housemade garlic herb butter or seasoned olive oil

Fresh Greens

Greek Salad- crisp Romaine with olives, red onion, capers, tomato, cucumber, bell pepper, feta cheese and house made vinaigrette, house baked croutons 16.95 side salad 9.95

Caprese Insalata-vine ripe tomato, fresh basil, fresh mozzarella on arugula, Vidalia vinaigrette, balsamic reduction 16.95

Blackened Steak Salad – beef tenderloin tips, seasoned and seared to temperature on crisp Romaine with mushrooms, red onion, blue cheese crumbles, tomato, house baked croutons, house made blue cheese dressing 24.95

Caesar Salad – crisp Romaine, shaved aged parmesan, house baked croutons, complimentary anchovies on request, side 9.95 entrée 18.95

Summer Strawberry Salad – fresh strawberries (local in season) on a bed of arugula, sweet onion vinaigrette, goat cheese crumbles, red onion, toasted pepitas, balsamic reduction 18.95

To any salad add 4 ounces of grilled or smoked salmon 12, five grilled shrimp 10, blackened beef tips 17 or warm chicken shawarma 8

House Specialties

All entrees, with the exception of pastas, are served with a seasonal vegetable, sourced locally whenever possible. Add a house salad with Vidalia vinaigrette or Caesar \$9.95 or soup of the day \$6.95

Atlantic Salmon

Fresh, Canadian cold-water salmon, seasoned and chargrilled to temperature (chef suggests medium rare) with Parmesan risotto, fresh dill aioli (gf)* 29.95

Lemon Scented Perch

Pan seared in our signature lemon infused housemade dredge, with Parmesan risotto and a lemon caper tartar sauce 21.95

Champagne Chicken

A guest favorite, organic farm fresh chicken, pan seared and oven finished with a champagne cream sauce, parmesan risotto, petite 21.95, two breast portion 26.95 (gluten free option available)

Chicken Marsala

Organic, farm fresh chicken breast, dredged and pan seared with a Marsala wine and mushroom sauce, Parmesan risotto (gluten free option available) 26.95

Firehouse Ribeye

16 ounce, USDA Angus choice marinated in our signature firehouse recipe, grilled to temperature with gratin dauphinois (gf)* 49.95 add caramelized onions, or sautéed mushrooms, au poivre, mushroom demiglace, mornay or blue cheese sauce 4 add five grilled shrimp 10

Filet Mignon

8 ounce, choice Angus beef, hand cut from the center of the tenderloin, grilled to temperature with gratin dauphinois (gf)* 52.95 or petite 4 ounce 26.95 add caramelized onions, or sautéed mushrooms, au poivre, mushroom demiglace, mornay or blue cheese sauce 4 add five grilled shrimp 10

Chicago Black and Blue Tenderloin

8-ounce, hand cut certified Angus choice tenderloin, bacon wrapped, seasoned and flash seared, oven finished to temperature, blue cheese sauce, gratin dauphinois *(gf) 49.95

Thai Curry

Panang style peanut curry with sauteed Gulf shrimp and grilled mixed summer vegetables over steamed rice 21.95 (gf) can also be prepared vegan and dairy free 16.95 (v)

Summer Garden Bolognese

a rich red wine infused beef ragu tossed with penne pasta, grilled mixed summer vegetables, mushrooms, basil and fresh tomato, aged Parmesan 21.95 or prepared vegetarian in a fresh garlic, basil, wine sauce 19.95

Great Lakes Whitefish

Fresh, wild caught, Lake Superior whitefish, pan seared with parmesan risotto, fresh citrus beurre blanc or Blackened with a sweet corn, spicy chipotle sauce 28.95

Creole Shrimp and Sausage Jambalaya

Gulf Shrimp and Andouille sausage sauteed with Cajun trinity, spicy tomato sauce over steamed rice. (gf) 21.95

*can contain raw or under cooked ingredients, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. No split plates, please. Please advise your server of any food allergies. There is a 2.85% service fee for non-cash transactions.