



616-863-7857

<http://bigrapids.michigan.express>

# Blue Cow

## Appetizers & Bistro Plates

Olives Marine	\$5.75
<i>Marinated French olives</i>	
Smoked Salmon Crostini	\$12.59
<i>House smoked salmon on roasted garlic bread with olive oil, capers, red onion and creamy fresh dill sauce</i>	
Artisan Cheese Plate	\$18.34
<i>Chef's selection of four artisan and Michigan cheeses with house made crackers, portioned for sharing</i>	
Charred Brussels Sprouts	\$7.99
<i>Brussels sprouts with caramelized onion, bacon, toasted pecans, Traverse city cherries(gf)</i>	
Honey Goat Crostini	\$10.29
<i>Warm creamy French Montrachet goat cheese, local seasonal chutney, local honey and crostinis</i>	
Hummus	\$10.29
<i>Our house recipe hummus, sliced cucumber, grilled Tandoori Naan bread, Kalamata olive, queso fresco crumbles, balsamic reduction</i>	
Smoked Fish Dip	\$13.74
<i>A blend of house smoked salmon and Great Lakes fish, warmed and topped with melted Gruyere cheese, crostinis</i>	
Caprese Bruschetta	\$7.99
<i>A blue cow classic, ripe tomato, fresh basil, fresh mozzarella on grilled roasted garlic bread with a drizzle of balsamic reduction</i>	
Pizzaladiere	\$11.44
<i>Grilled flat bread topped with basil pesto, tomato, Kalamata olives and Gruyere cheese</i>	
French Onion Crock	\$6.90
Tomato Basil Soup-Cup	\$4.60
Tomato Basil Soup-Bowl	\$6.90

## Entree Salads

**Our salads are made with organic greens and are available at any time, lunch or dinner. Dressings are made fresh, in house daily.**

Smoked Salmon Salad	\$17.19
<i>Sustainable, all natural, Atlantic salmon, smoked in house on field of greens with queso fresco, capers, red bell pepper, red onion and creamy dill dressing</i>	
Blue Cow Steak Salad	\$21.79
<i>Beef tenderloin, grilled to temperature on a bed of crisp romaine with blue cheese crumbles, mushrooms, tomato, red onion, croutons, creamy blue cheese dressing</i>	
Blueberry Blue Cheese Salad-Petite	\$7.99
<i>Fresh blueberries, blue cheese crumbles, toasted pecans, field greens with blueberry vinaigrette</i>	
Blueberry Blue Cheese Salad-Entree	\$12.59
<i>Fresh blueberries, blue cheese crumbles, toasted pecans, field greens with blueberry vinaigrette</i>	
Greek Salad-Petite	\$9.14
<i>Crisp romaine, cucumber, Kalamata olives, capers, queso fresco, red onion, tomato and house made croutons, with fresh oregano vinaigrette</i>	
Greek Salad-Entree	\$14.89
<i>Crisp romaine, cucumber, Kalamata olives, capers, queso fresco, red onion, tomato and house made croutons, with fresh oregano vinaigrette</i>	
Greek Salad w/Steak	\$24.09
<i>Crisp romaine, cucumber, Kalamata olives, capers, queso fresco, red onion, tomato and house made croutons, with fresh oregano vinaigrette</i>	
Greek Salad w/Shrimp	\$24.09
<i>Crisp romaine, cucumber, Kalamata olives, capers, queso fresco, red onion, tomato and house made croutons, with fresh oregano vinaigrette</i>	
Greek Salad w/Chicken	\$19.49
<i>Crisp romaine, cucumber, Kalamata olives, capers, queso fresco, red onion, tomato and house made croutons, with fresh oregano vinaigrette</i>	

## Entrees

**All entrees are served with seasonal fresh vegetables, sourced locally in season, our house baked bread with whipped herb and garlic butter. Add Caesar salad, salad de la maison or soup du jour**

Grilled Atlantic Salmon	\$30.99
<i>All natural, sustainable, fresh Canadian salmon, lightly seasoned and chargrilled to temperature, chef suggest medium rare, with creamy parmesan risotto and fresh, dill cream aioli (gf)</i>	
Firehouse Ribeye	\$40.19
<i>Our award winning, lightly marinated, 16-ounce, hand cut USDA choice, certified Angus ribeye, chargrilled with gratin dauphinois, our classic French, creamy scalloped potato(gf)</i>	
Champagne Chicken-Petite	\$17.19
<i>Our guest favorite, all natural, organic, antibiotic and hormone free chicken breast, pan seared and oven finished with a champagne cream sauce, parmesan risotto</i>	
Champagne Chicken-2 Breasts	\$21.79
<i>Our guest favorite, all natural, organic, antibiotic and hormone free chicken breast, pan seared and oven finished with a champagne cream sauce, parmesan risotto</i>	
Thai Curry-Chicken	\$19.49
<i>Our classic Thai peanut coconut curry sauce with sauteed Asian vegetables over rice</i>	
Thai Curry-Shrimp	\$26.39
<i>Our classic Thai peanut coconut curry sauce with sauteed Asian vegetables over rice</i>	
Thai Curry-Smoked Pork	\$17.19
<i>Our classic Thai peanut coconut curry sauce with sauteed Asian vegetables over rice</i>	
Thai Curry-Tofu (Vegan, Dairy Free)	\$17.19
<i>Our classic Thai peanut coconut curry sauce with sauteed Asian vegetables over rice</i>	
Chicago Black & Blue Tenderloin	\$34.44
<i>Eight-ounce hand cut Angus beef tenderloin steak wrapped in Applewood smoked bacon, seasoned and flash seared, then oven finished to temperature and topped with a creamy blue cheese sauce, served with our signature gratin dauphinois</i>	
Filet Mignon	\$45.94
<i>Certified Angus beef, hand cut from the center of the tenderloin, grilled to temperature, served with gratin dauphinois.</i>	

## Seasonal Menu

**These menu items feature ingredients**

**at their seasonal best and express the  
creativity of our chef**

Creole Jambalaya Pasta \$27.54

*Sauteed gulf shrimp, Andouille  
sausage, the Cajun trinity and spicy  
tomato sauce with penne pasta*

Smoked Chicken Penne \$19.49

*House smoked chicken, fire grilled  
red peppers, red onion, and a creamy  
garlic, and fresh herb infused  
parmesan cheese sauce with penne  
pasta*

**Take Out Additions**

Please Include Silverware

Please Include Napkins