

THE BLUE HERON

HORS D'OEUVRES

CHOICE OF TWO

Tomato Basil Shooter with Mini Grilled Cheese
Braised Beef on Puff Pastry with Pickled Red Onion
Heirloom Tomato Mosaic with with Vinaigrette
Fried Green Tomatoes with Crab Salad
Beef Tenderloin on Garlic Toast Points
Stewart's Crab Shooter

SALAD

CHOICE OF ONE

Harvest Salad with Gorgonzola, Honey Crisp Apples, Spiced Candied Pecans Finished with Cider Dressing
Baby Spinach with Carrot, English Cucumber, and Oregano Feta Dressing
Stewart's House Salad with Bibb Lettuce, Green Onion, Italian Flat Leaf Parsley Finished with Dijon Red Wine Vinaigrette
Traditional Caesar Salad

ENTREES

CHOICE OF ONE

Seared Flat Iron Steak with Potato Puree, French Beans, Shitake Mushrooms finished with Red Wine Demi
Grilled Mahi Mahi Over Israeli Cous Cous, Baby Carrots, Spiced Aioli
Seared Salmon with Cajun Corn Choux Finished with Chive Oil

\$72

PER PERSON

PRICES CAN VARY ON SELECTION & DOES NOT INCLUDE GRATUITY