

Blue Cow

restaurant • wine bar • steakhouse

Appetizers

Mussels Marinere-one pound, steamed blue shell mussels in a wine, butter and garlic broth, French bread 16.95 or Cajun style with Andouille sausage and a spicy corn broth 18.95

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 herbs 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 Montrachet chevre, local seasonal chutney, local honey, crostinis (v)14.95

Hummus- housemade chickpea hummus, sliced cucumber, peppers, red onion, feta, grilled tandoori naan bread, Kalamata olive, balsamic reduction (v)11.95

Smoked Fish Dip-a blend of house smoked salmon and whitefish, warmed and topped with melted gruyere cheese, crostinis 14.95

Pizzaladiere-grilled flat bread, topped with basil pesto, tomato, kalamata olives, gruyere cheese (v) 9.95

Soup-tomato basil or soup of the day, cup 4.95, bowl 6

French Onion, caramelized sweet onions in a vermouth infused broth, crouton, gruyere-crock 7.00

Fresh Baked French Bread *full loaf 6.95 half loaf, with whipped housemade garlic herb butter 3.50*

Fresh Greens

Greek Salad- a blend of field greens, kale and arugula with olives, red onion, capers, tomato, cucumbers, bell pepper, feta cheese and house made vinaigrette, croutons 12.95 side salad 7.95 add smoked or grilled salmon, grilled chicken breast or shrimp 18.95

Caprese Insalata-vine ripe tomato, fresh basil, fresh mozzarella on arugula and field greens, Vidalia vinaigrette, balsamic reduction 12.95 add smoked or grilled salmon, grilled chicken breast or shrimp 18.95

Blue Cow Steak Salad – beef tenderloin, grilled to temperature on a bed of kale, arugula and field greens with blue cheese, mushrooms, tomato, red onion, croutons, house blue cheese dressing 18.95

Kale Caesar Salad – Kale, shaved aged parmesan, crouton, and anchovy on request 12.95, side 6.95 add smoked or grilled salmon, grilled chicken breast or shrimp 18.95

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 \$6.95 or soup of the day \$4.95

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

Montmorency Duck

Pan seared Maple Leaf Farms duck breast with ancient grain and rice pilaf, arugula apple slaw, drunk cherries and a cherry port gastrique 39.95

Champagne Chicken

A guest favorite, organic chicken, pan seared and oven finished with a champagne cream sauce, parmesan risotto, petite 19.95, two breast portion 24.95

Duroc Heritage Pork Chop

Midwest raised heritage Duroc breed, fresh bone in porterhouse chop, grilled to temperature, ancient grain and rice pilaf, Dijon cream sauce, apple chutney 24.95

Firehouse Ribeye

16 ounce, USDA Angus choice marinated in our signature firehouse recipe, grilled to temperature with gratin dauphinois (gf)* 46.95 add caramelized onions, or sautéed mushrooms, au poivre, mushroom demiglace, mornay or blue cheese sauce 4 add a shrimp scampi sauce 8

Filet Mignon

8 ounce, choice Angus beef, hand cut from the center of the tenderloin, grilled to temperature with gratin dauphinois (gf)* 49.95 or petite 4 ounce 24.95 add caramelized onions, or sautéed mushrooms, au poivre, mushroom demiglace, mornay or blue cheese sauce 4 add a shrimp scampi sauce 8

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) 39.95

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)

Bolognese

a rich red wine infused fresh ground beef steak ragu tossed with penne pasta, aged Parmesan 21.95

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) 16.95

*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.

Cocktail Party

Clearly Chocolate Martini

Crème de Cacao, Absolut vanilla, vodka, ganache 12

Pumpkin Spice Espresso Martini

Kraken spiced rum, vanilla vodka, espresso, pumpkin spice 14

Raspberry Martini

Skyy Raspberry, crème de cassis, raspberries 12

Smoked Old Fashioned

Woodford Reserve, cured orange,
Luxardo, orange bitters, finished with smoke 14

Moscow Mule

Tito's Handmade Vodka, fresh lime, ginger beer 12

Pumpkin Spice Russian

Kahlua, vanilla vodka, pumpkin spice cream 14

Cucumber Martini

Hendrick's Gin, dry vermouth, mint, cucumber 12

Big Rapids Uptown

Maker's Mark Bourbon Whiskey,
sweet vermouth, Warre's port 12

French 75

Bombay Sapphire, lemon, Champagne 14

Down the Rabbit Hole

400 Conejos Mezcal, cucumber, fresh lime juice 14

Queen Bee

Empress Indigo gin, lemonade, spiced honey 14

Apple Cider Spritz

Apple cider liquor, Aperol, housemade sour, Prosecco 12

Wine by the Glass

Feel free to browse our collection of wine in the racks and bring your selection back to the table for the server to open

Sparkling

Risata, Moscato di Asti, 6

Cristalino Brut, Spain, 5

La Marca Prosecco, Split 12

Rose

Yes Way Rose, Split 12

White

St. Julian, Riesling, 8

Decoy, Sauvignon Blanc, 10

Seaglass, Sauvignon Blanc, 7,

Dark Harvest, Chardonnay, 7

Lagaria, Pinot Grigio, Italy, 9,

Wente Estate, Chardonnay, 12

Red

Dante, Merlot, Glass 8

Layer Cake, Zinfandel, Italy 11

DeLoach, Pinot Noir, California 8

Sean Minor, Cabernet Sauvignon, California 10

Napa Valley Quilt, Cabernet Sauvignon, 14

Beer By the Bottle

Bud Light 4

Coors Lite 4

Miller Lite 4

White Claw 4

Ginger Beer (NA) 6

M43 Old Nation 7

Athletic Upside Dawn (NA) 6

Ask your server for our selections
on draft

Save Room for Dessert

Crème Brulee

vanilla custard, torched turbinado glaze 7

Cheesecake

Chef Freiberg's mother's traditional family recipe 7
Add fruit topping: Strawberry, Blueberry, Raspberry \$
+1

Peanut Butter Cheesecake

rich, peanut butter mousse in a graham cracker crust
with chocolate ganache 7

Palazzolo's Artisan Gelato

white chocolate raspberry, Tahitian vanilla or dairy free
raspberry sorbet 7

Brownie Sundae

warm house baked brownie, vanilla gelato, semi-sweet
chocolate fudge 7

Bananas Foster

A tableside presentation with banana in a rum infused
caramel sauce with vanilla gelato for two people 14

Truffles and Pastry Case selections

Ask your server about seasonal offerings.

Kids Menu

For our guests under age 12

Cheesy Bread Sticks

with tomato sauce for dipping 6.95

Mac and Cheese

penne pasta, cheese sauce, herbs, and
breadcrumbs 8.95

Grilled Cheese Sandwich

with choice of fresh veggies or potato