



The Blue Heron

Steakhouse

APPETIZERS AND SMALL PLATES

Fresh Virginia Oysters-Half shell, horseradish mignonette \$2 per

Crisp Pork Belly-Korean BBQ, braised Daikon \$12

Angels on Horseback-Virginia Barcat oysters, smoked bacon \$12

Shrimp Cocktail-served with fresh horseradish cocktail sauce \$3 per

Hand Cut Fries-malt vinegar aioli & black truffle salt \$6

Fried Onion Rings-beer batter & smoked chile catsup \$6

Baked Brie- fig preserves, grilled bread & spiced walnuts \$8

Beef Carpaccio-with Romano, pickled shallots & Sherry \$11

Shrimp and Grits-with smoked ham, shiitakes & jalapeños \$12

SALADS

Wedge-Roquefort dressing, tomato, bacon & fried onion \$11

Caesar-Parmigiano Reggiano, croutons \$9

With fried white anchovies \$11

Baby Kale & Arugula-White Stilton. Figs, walnuts & maple balsamic \$9

Spinach-warm bacon dressing, egg & black pepper chevre \$10

ENTREES

Lexington Pasta Co. Linguine & Clams –tomatoes, white wine & garlic \$19

Filet of Beef Tenderloin 8oz-Charbroiled, mushroom dusted \$35

NY Strip 14oz-Charbroiled, Blackened or Au Poivre \$29

Porterhouse 24oz-Charbroiled \$34

Porterhouse Steak for Two 40oz- served Peter Luger style \$51

*All steaks served with House Steak Sauce on request or add your choice of:

Green peppercorn sauce, Bearnaise sauce, grilled onions and mushrooms or

Bordelaise sauce for \$2 each

Fried Half Chicken-half bird, gravy \$18

Pork Chop 14oz Loin Chop- roasted sweet potato, Spinach, Pear-Marsala glaze \$19

Red Wine Braised Lamb-bacon, pearl onions, mushrooms- \$24

SIDES \$4.50

Hand Cut Fries

Baked Potato

Roasted Broccoli with Garlic & Chile Flakes

Creamed Spinach

Side Salad with Tomatoes, Radishes, Carrots & Sunflower Seeds

***Additional sides available daily-ask your server for details.**

Prices are subject to change.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

DESSERTS

Dark Chocolate Mousse with Cocoa Nibs \$6

Vanilla Bean Crème Brulee \$6

Cheesecake \$6

Warm Apple Crumble with Calvados & Ice Cream \$6

**Profiteroles with Chocolate Sauce & Brown Butter Crème
Anglaise \$6**