

# Cool New Menu



**TAVERN AND WINE BAR HOURS**  
Monday - Thursday: 4pm - 11pm  
Friday - Saturday: 4pm - 1am  
Sunday: 11am - 10pm  
A selection of Blue Canyon favorites are available during non-dining room hours in the Tavern and Wine Bar.

**DINING ROOM HOURS**  
Sunday - Thursday: 5pm - 10pm  
Friday & Saturday: 5pm - 11pm  
*Sunday Brunch Coming Soon!*

## SMALL BITES

- Lobster, Crawfish, Tomato Bisque**  
6 / Bowl 4 / Cup
- Cast Iron Cheese Bake 12**  
Lump Crab Meat, Fontina and Taleggio Cheese, Housemade Crostinis
- Yellowfin Tuna Tacos 12**  
Wasabi Cloud, Asian Slaw
- Blue Canyon Yukon Gold Potato Chips 8**  
Topped with a Great Hill Blue Cheese Sauce
- Littleneck Clams 10**  
Lemonade Basil Broth
- Lobster Corn Dogs 16**  
Banana Pepper Spread, Cocktail Sauce
- Polenta Crusted Calamari 12**  
Thai Chili, Sweet Soy, Ginger Emulsion
- Sea Scallops 10**  
Bacon, Vegetable Broth
- BC Shrimp Cocktail 12**  
Horseradish, Tomato, Avocado Relish
- Baked AmeriPure Oysters 12**  
Horseradish Herb Crust

## SHELLFISH TOWER

\$16 per person

Includes: Shrimp, Crab Claws, King Crab, Oysters, Lobster Tail  
Traditional Cocktail Sauce and Watermelon Pink Peppercorn Mignonette

## SALADS

- Bibb Wedge 8**  
Tender Bibb Lettuce, Bacon Lardons, Crumbled Blue Cheese, Spiced Nuts, Great Hill Blue Cheese Dressing\*
- Spinach 9**  
Seasonal Berries, Peanut Brittle, Organic Goat Cheese, Triple Berry Lavender Vinaigrette
- Greens of Young Lettuce 8**  
Spiced Nuts, Red Onion, Cucumbers, Sundried Cherries, Grape Tomatoes, Maple Balsamic Dressing\*
- Caesar 8**  
Hearts of Romaine, Chipotle Caesar Dressing\*, Asiago Cheese Crisp
- Seafood Cobb 24**  
(no splitting) Chilled Shrimp, Crab and Lobster with Greens of Young Lettuce, Bacon, Avocado, Creamy Tarragon Dressing, Topped with Goldfish Crackers

**Also featuring an exciting menu just for the kids!**

Prices and menu items subject to change.

## BIG BITES

- Lobster Mac & Cheese 23**  
Baked Penne Pasta with Lobster, Caramelized Onion, and Spinach in a Creamy Lobster Sauce Topped with Asiago Cheese Crust
- Crab Crusted Grouper 26**  
Lemongrass Scallion Butter, Whipped Yukon Gold Potatoes, Asparagus
- Pretzel Crusted Trout 21**  
Wholegrain Mustard Caper Butter with a Warm Redskin Potato, Spinach & Pesto Salad
- Seared Sea Scallops 23**  
Whipped Yukon Gold Potatoes, Butter Fried Garlic Green Beans, Smoked Tomato Corn Butter
- Cedar Plank Tasmanian Salmon 26**  
Horseradish Yukon Gold Potatoes, Roasted Garlic Asparagus Bundles, Root Beer Glaze
- BBQ Shrimp 23**  
Lobster Fried Rice
- Sashimi Big Eye Tuna 26**  
Spicy Green Papaya Slaw
- Duck 2 Way 24**  
Duck Breast and Duck Confit, Smoked Tomato Corn Spoon Bread
- 16 oz. Wood Grilled Pork Porterhouse 23**  
Truffled Creamed Corn, Wild Mushroom Ragout
- Wood Grilled Organic Raised Breast of Chicken 23**  
Goat Cheese, Cauliflower Gratin, Tarragon, Corn Cream
- Blue Canyon Burger 14**  
Blue Canyon Fries, Aged Cheddar

## WOOD FIRED USDA PRIME STEAKS

All steaks are Midwest cornfed cattle that are USDA Prime and aged for 28 days.

- 6 oz. Beef Tenderloin 35**
- 8 oz. Beef Tenderloin 38**  
Sundried Tomato Corn Butter
- 12 oz. NY Strip Steak 39**  
Roasted Garlic Chive Butter
- Bone-In 18 oz. "Cowboy" Ribeye Steak 38**  
Smoked Blue Cheese Maple Butter
- 10 oz. Texas Sirloin (Kobe Style) 36**  
BC House Steak Butter

## SIDE DISHES

- Roasted Garlic Asparagus 6 | Truffled Creamed Corn 8
- Yukon Gold Whipped Potatoes 6 | Butter Fried Garlic Green Beans 6
- Cauliflower Goat Cheese Gratin 9 | Smoked Tomato Corn Spoon Bread 9
- Lobster, Green Onion Mashers 18 | Blue Canyon Rosemary Fries 5

## JOINERS

- Add to any Salad or Big Bites
- Organic Chicken Breast 5 | Shrimp 8 | Salmon 7
- Lobster (market) | Scallops 8

214.771.3512 | [www.bluecanyonrestaurant.com](http://www.bluecanyonrestaurant.com)

AT THE HARBOR | 2101 SUMMER LEE DRIVE, SUITE 109 | ROCKWALL, TX

RESERVATIONS RECOMMENDED | GIFT CARDS AVAILABLE