

GRILL MENU

SOUPS

Mushroom Lovers' Cup 3.75~ Bowl 5.95 Soup of the day Cup 3.75~ Bowl 5.95

SALADS

Cobb Salad

Romaine with your Choice of Dressing, Diced Tomato, Bacon, Avocado, Blue Cheese Crumbles and Hard Cooked Egg
9.95

Greek Salad

Romaine Lettuce with Greek Dressing, Kalamata Olives, Feta Cheese, Pickled Red Onions, Cucumber and Grape Tomatoes
9.95

Asian Chopped Salad

Romaine Lettuce with Honey Peanut Dressing, Water Chestnut, Napa Cabbage, Edamame, Grilled Carrots and Rice Noodles
9.95

Caesar Salad

Romaine Lettuce tossed with Caesar Dressing with Sun-Dried Tomatoes, Parmesan Cheese and House Made Croutons
9.95

Strawberry Salad

Spring Greens with Poppy Seed Dressing, Strawberries, Sugared Pecans and Feta Cheese
9.95

Add your choice of Grilled Chicken 6, Grilled Scottish Salmon 10, Tuna Salad 7, Black Tiger Shrimp 7 or Crab Cake 11

SANDWICHES

SANDWICHES ARE SERVED WITH CHOICE OF FRESH BLAIRMONT CHIPS
SUBSTITUTE FRESH FRUIT, WAFFLE FRIES, FRESH CUT FRIES OR SWEET POTATO FRIES FOR 1.95

Ham and Turkey Junior Club Sandwich

Applewood Smoked Ham, Deli Turkey on Toasted White Bread with Dijonnaise, Swiss Cheese, Tomato, Bacon and Green Leaf Lettuce
11

Tuna Wrap

Albacore Tuna Salad, Provolone Cheese, Spring Mix and Tomato in a Flour Tortilla
11

Chicken Caesar Wrap

Grilled Breast of Chicken wrapped in a Flour Tortilla with Caesar Dressed Romaine, Parmesan Cheese and Sun-Dried Tomatoes
11

Iowa Beef Steak Burger

Grilled Half Pound Blairmont Signature Blend of Chuck, Short Rib and Brisket topped with American Cheese served on a Brioche Roll with Lettuce and Tomato
14

Blue Crab Cake Sliders

Sautéed Crab Cakes on Slider Rolls with Bacon, Lettuce and Tomato and Sriracha Aioli
15

Reuben

Corned Beef, Sauerkraut, Thousand Island and Swiss Cheese on Grilled Jewish Rye
11

Dinner Menu

Starters

Buffalo Cauliflower

Buffalo Fried Cauliflower with Ranch
8.50

Haloumi Cheese [New](#)

Semi Hard Greek Cheese Pan Seared and Topped with Roasted Red Peppers, Capers and Balsamic Glaze
12

Sausage Stuffed Peppers

Italian Sausage Stuffed Banana Hot Peppers baked in Marinara topped with Mozzarella Cheese
9.50

Truffle Parmesan Fries

Fresh Cut Fries Tossed with Parmesan Cheese, and Truffle Oil
8.50

Pork Pot Stickers

Five Asian Ground Pork filled Dumplings served with Soy Sweet Chili Sauce
10

Shrimp Cocktail [New](#)

Five Poached and Chilled Black Tiger Shrimp with Cocktail Sauce and Lemon
10

Fried Green Tomatoes [New](#)

Breaded and Fried Tangy Green Tomatoes with Corn Salsa, Goat Cheese and Creole Remoulade
10

Fresh Mozzarella and Heirloom Tomatoes [New](#)

Sliced Fresh Mozzarella and Heirloom Tomatoes drizzled with Olive Oil and Balsamic Glaze served with Crusty Bread
12

House Salad 4.50 Caesar Salad 4.50

**Mushroom Lovers or Soup of the day
Cup 3.75 Bowl 5.95**

Entrees

Grilled Asian Glazed Scottish Salmon * [New](#)

Grilled and Glazed with a Sweet Chili Soy Ginger Sauce Served with Grilled Baby Bok Choy and Wild Rice Pilaf
24

Broiled Parmesan Haddock [New](#)

Georges Bank Haddock topped with Parmesan Bread Crumbs adorned by a Tomato Fresca served with Wild Rice Pilaf and Vegetable Du Jour
24

Veal Chop Gorgonzola*

Bone in Veal Loin Chop topped with Gorgonzola Cheese adorned by Demi-Glace Sauce served with the Potato and Vegetable of the Day
30

Beet and Goat Cheese Ravioli [New](#)

Beet and Goat Cheese filled Ravioli tossed with Baby Spinach and Olive Oil topped with Parmesan Cheese
18

Shrimp and Corn Risotto [New](#)

Pan Seared Black Tiger Shrimp in a Garlic Butter served atop Corn and Parmesan Cheese Risotto with Vegetable du Jour
21

****Blue Crab Cakes**

Blairmont's Sautéed Crab Cakes served with Creole Aioli, Kansas City Slaw and Fresh Cut Fries
29

Dinner Menu

****Chicken Francaise**

Pan fried Parmesan Egg Batter dipped Breast of Chicken topped with Parmesan
And Garlic-Lemon Brown Butter served with the Potato and Vegetable of the Day

19

Grilled Filet Mignon*

Grilled Black Angus Iowa Beef Tenderloin Filet adorned with Demi-Glace accompanied by Potato and
Vegetable of the Day

Five-Ounce 29 Eight-Ounce 36

Asiago Cheese Gnocchi

Sautéed Asiago and Ricotta Filled Gnocchi served with Sautéed Spinach finished with White Truffle Oil
served atop San Marzano Tomato Sauce

18

Sandwiches and Salads

Asian Salad

Romaine Lettuce with Honey Peanut Dressing, Rice Noodles
Water Chestnut, Napa Cabbage, Edamame, Grilled Carrot

9.95

Caesar Salad

Romaine Lettuce tossed with Caesar Dressing with Sun-Dried Tomatoes, Parmesan Cheese and
House Made Croutons

9.95

Strawberry Salad [New](#)

Spring Greens with Poppy Seed Dressing, Strawberries, Sugared Pecans and Feta Cheese

9.95

Salad Add On

Choice of Grilled Chicken 6, Grilled Salmon* 10, Tuna Salad 7, Black Tiger Shrimp 7 or Crab Cake
12 to any Salad

**Sandwiches Are Served With Choice of Fresh Blairmont Chips
Substitute Fresh Fruit, Waffle Fries, Fresh Cut Fries or Sweet Potato Fries for 1.95**

Blairmont Steak Burger*

Grilled Half Pound Blairmont Signature Blend of Chuck, Short Rib and Brisket topped with
American Cheese served on a Bianco Roll with Lettuce and Tomato

14

Chicken Caesar Wrap

Grilled Breast of Chicken wrapped in a Flour Tortilla with Romaine, Caesar Dressing, Sun-Dried
Tomatoes and Parmesan Cheese

11

Crab Cake Sliders

Sautéed Crab Cakes on Slider Rolls with Bacon, Lettuce and Tomato and Sriracha Aioli

15

** Smaller Portion Available

*Consuming raw and undercooked meats, poultry, shellfish or eggs may increase the risk of food borne
illness