

## GRILL MENU

SERVED TUESDAY THROUGH FRIDAY  
1130 TO 2

### 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

#### Apple Salad

Spring Mix tossed with Balsamic Vinaigrette topped with Fuji Apple, Blue Cheese Crumbles and Dried Cranberries  
9.95

#### Beet Salad

Spring Greens with Poppy Seed Dressing, Roasted Beets, Almonds and Feta Cheese  
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

Add your choice of Grilled Chicken 6, Grilled Scottish Salmon 12, Black Tiger Shrimp 8 or Crab Cake 14

### 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

#### Grilled Turkey Burger

Grilled All White Meat Turkey Burger on a Brioche Roll with Dijonnaise, Swiss Cheese, Tomato, Bacon and Green Leaf Lettuce  
11

#### Pot Roast Sandwich

Fork Tender Pot Roast served on a Telara Roll with Provolone Cheese and Caramelized Onion  
14

#### California Chicken Wrap

Grilled Breast of Chicken wrapped in a Flour Tortilla with Chipotle Ranch Dressed Romaine, Jack Cheese, Bacon, Avocado and Fresh Tomatoes  
12

#### 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  
16.50

## Dinner Menu

### Starters

#### **Buffalo Cauliflower**

Buffalo Fried Cauliflower with Ranch  
8.95

#### **Haloumi Cheese**

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  
8.95

#### **Pork Pot Stickers**

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

#### **Smoked Salmon Bites [New](#)**

Won Ton Crisps topped with Cream Cheese, Smoked Salmon, Pickled Red Onion and Capers  
11

#### **Duck Drumettes [New](#)**

Fried Duck Drumettes tossed in a Hoisin-Orange Sauce  
13.50

**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 \***

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

#### **Cranberry Crusted Haddock [New](#)**

Broiled Haddock topped with Cranberry Bread Crumbs adorned by Grilled Pineapple Vinaigrette served with Wild Rice Pilaf and Vegetable of the Day  
25

#### **Veal Scaloppini\* [New](#)**

Sautéed Thinly Pounded Veal Scaloppini with Mushrooms adorned by Brandy Brown Sauce served with the Potato and Vegetable of the Day  
26

#### **Shrimp and Butternut Squash Risotto [New](#)**

Pan Seared Black Tiger Shrimp with Spinach and Bacon served atop Butternut Squash and Parmesan Cheese Risotto  
23

#### **\*\*Blue Crab Cakes**

Blairmont's Sautéed Crab Cakes served with Creole Aioli, Kansas City Slaw and Fresh Cut Fries  
31

#### **\*\*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

## Dinner Menu

### Sandwiches and Salads

#### Caesar Salad

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

#### Beet Salad *New*

Spring Mix tossed with Poppy Seed Dressing, Roasted Beets, Feta Cheese and Toasted Almonds  
9.95

#### Apple Salad *New*

Spring Mix tossed with Balsamic Vinaigrette topped with Fuji Apples, Sugared Pecans and Dried Cranberries  
9.95

#### Salad Add On

Choice of Grilled Chicken 6, Grilled Salmon\* 12, Black Tiger Shrimp 8 or Crab Cake 14 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**

#### California Chicken Wrap *New*

Grilled Breast of Chicken wrapped in a Flour Tortilla with Ranch Dressed Romaine Lettuce, Bacon, Avocado and Fresh Tomato  
12

#### 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

#### Pot Roast Sandwich *New*

Fork Tender Pot Roast with Caramelized Onion, Provolone Cheese on a Telara Roll  
14

#### Crab Cake Sliders

Sautéed Crab Cakes on Slider Rolls with Bacon, Lettuce and Tomato and Sriracha Aioli  
16.50

\*\* Smaller Portion Available

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