

LUNCH MENU

Tuesday – Friday 11:30 AM – 2:00 PM

Soups

Mushroom Lovers' Cup 3.95 / Bowl 6.95

Soup of the Day Cup 3.95 / Bowl 6.95

Salads

Cobb Salad 12

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

Beet Salad 10.75

Spring Mix with Balsamic Vinaigrette, Roasted Beets, Feta Cheese, Toasted Almonds and Pickled Red Onion

Apple and Pecan Salad 10.75

Spring Mix tossed with Poppy Seed Dressing, topped with Fuji Apple, Sugared Pecans and Dried Cranberries

Asian Chopped Salad 10.25

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

Caesar Salad 10.25

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

*Add your choice of Grilled Chicken 7.50, Grilled Scottish Salmon*16, Black Tiger Shrimp 8 or Crab Cake 15*

Sandwiches

Sandwiches Are Served With Choice Of Fresh Blairmont Chips
Substitute Fresh Fruit, Waffle Fries, Fresh Cut Fries or Sweet Potato Fries for 2.75

Grilled Chicken Wrap 14

Grilled Breast of Chicken wrapped in a Flour Tortilla with Romaine Lettuce, Ranch, Cheddar Cheese, Bacon and Tomato

Blairmont Steak Cheese Burger * 15.50

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

Tuna Melt 12.75

Composed Albacore Tuna Salad with Provolone Cheese, Baby Spinach and Tomato on Grilled Multi Grain Bread

Eggplant Parmesan Sandwich 12.25

Fried Italian Breaded Eggplant, Marinara, Mozzarella Cheese and Baby Spinach on a Ciabatta Roll

Reuben 13.75

Sliced Corned Beef, Sauerkraut, Thousand Island Dressing and Swiss Cheese on Grilled Marble Rye

*** Smaller Portions Available*

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

DINNER MENU

Tuesday – Thursday 5:00 PM – 8:30 PM • Friday & Saturday 5:00 PM – 9:00 PM
Sunday 5:00 PM – 8:00 PM

Starters

Buffalo Cauliflower 9.50

Buffalo Fried Cauliflower with Ranch

Sausage Stuffed Peppers 10

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

Crispy Brussel Sprouts 9.50

Tossed with Parmesan Cheese, Bacon and Balsamic Glaze, served with Sweet Chili Aioli

Petite Crab Cakes 15

Two Petite Sautéed Cakes adorned by Remoulade Sauce

Pork Pot Stickers 10.50

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

Smoked Salmon Bites * 13

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

Bang Bang Shrimp 13.25

Fried Black Tiger Shrimp tossed in a Sweet Chili Sauce

House Salad 4.95

Caesar Salad 4.95

Mushroom Lovers OR Soup of the day Cup 3.95 Bowl 6.95

Entrees

Grilled Bourbon Glazed Scottish Salmon * 26

Grilled and Topped with Bourbon Glaze, Adorned by Pineapple Chutney, Vegetable and Rice Medley Pilaf

Parmesan Dill Crusted Haddock 25

Broiled Haddock topped with Parmesan Dill Bread Crumbs, adorned by served with Rice Medley Pilaf and Vegetable of the Day

Veal Piccata Scaloppini* 28

Sautéed Thinly Pounded Veal Scaloppini with a Lemon Caper Butter Sauce and Sautéed Mushrooms served with the Potato and Vegetable of the Day

Eggplant Parmesan 19

Italian Parmesan Breaded Eggplant topped with San Marzano Tomato Sauce and Mozzarella Cheese served with Vegetable and Spaghetti with San Marzano Tomato Sauce

****Blue Crab Cakes** 32

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

****Chicken Francaise** 21

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

Grilled Filet Mignon* Five-Ounce 29 /Eight-Ounce 36

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

Bolognese 22

An Italian Classic Ragu of Ground Beef and Pork in a Tomato Sauce with Cream served with Penne Pasta and Parmesan Cheese topped with Whipped Ricotta Cheese

Salads

Caesar Salad 10.25

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

Beet Salad 10.75

Spring Mix with Balsamic Vinaigrette, Roasted Beets, Feta Cheese, Toasted Almonds and Pickled Red Onion

Apple and Pecan Salad 10.75

Spring Mix tossed with Poppy Seed Dressing, topped with Fuji Apple, Sugared Pecans and Dried Cranberries

Salad Add On

Choice of Grilled Chicken 7.50, Grilled Salmon* 16, Black Tiger Shrimp 8 or Crab Cake 15 to any Salad

Sandwiches

*Sandwiches Are Served with Choice of Fresh Blairmont Chips
Substitute Fresh Fruit, Waffle Fries, Fresh Cut Fries or Sweet Potato Fries for 2.75*

Grilled Chicken Wrap 14

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

Reuben 13.75

Thinly Sliced Corned Beef, Sauerkraut, Thousand Island Dressing, Swiss Cheese on Grilled Marble Rye

Blairmont Steak Cheese Burger* 15.50

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

*** Smaller Portions Available*

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