

Breakfast

--served 9:00-11:30am

HEALTHY START	6.50
<i>Homemade granola & fresh fruit of the season</i>	
BELGIAN WAFFLE	7.99
<i>Large homemade waffle served with REAL maple syrup!</i>	
CINNAMON FRENCH TOAST	7.99
<i>12-grain french toast accompanied by choice of bacon or sausage; served with REAL maple syrup!</i>	
SAVORY WAFFLE BENEDICT	9.99
<i>2 poached eggs served on a Belgian waffle; topped with hollandaise sauce; served with bacon or sausage</i>	
DELI EGGS BENEDICT	9.99
<i>Potato pancakes topped with grilled corned beef, poached eggs & hollandaise sauce; served with toast</i>	
CRABMEAT BENEDICT	14.99
<i>2 poached eggs served on a lump meat crab cake, topped with hollandaise; served with home fries or toast</i>	
QUICHE OF THE DAY	9.99
<i>Homemade quiche served home fries & fresh fruit</i>	
CAJUN EGGS	9.99
<i>Cajun-spiced roast beef hash (grilled potatoes, onion & sweet peppers) topped with 2 eggs; served with toast</i>	
LOX & BAGEL PLATTER	14.99
<i>thinly-sliced nova lox, tomato, onion, cucumber & Greek olives; served with a bagel & cream cheese</i>	
BREAKFAST ON A BAGEL	6.99
<i>Fried egg, sausage patty & cheddar cheese stacked on a toasted bagel add home fries - 1.50</i>	
EGGS-SPECIALLY FOR YOU	
<i>2 eggs, home fries & toast</i>	5.99
<i>- add sausage, bacon or ham</i>	7.99
<i>1 egg, home fries & toast</i>	4.99
<i>-- add sausage, bacon or ham</i>	6.99

~ FULL BAR AVAILABLE ~

Micro-brews & Guinness Stout on Draught

Turn breakfast into a celebration
- start with a Mimosa or Bloody Mary!

ALL PRICES SUBJECT TO CHANGE WITHOUT NOTICE

Beverages

Coffee / Brewed Decaf	2.00*
Iced Coffee / Decaf	2.50*
Cinnamon Hazelnut Coffee	2.50*
Iced Cinnamon Hazelnut	2.75*
Bigelow Gourmet Tea by the pot	2.50
Freshly-brewed Iced Tea	2.50*
Bigelow Gourmet Iced Tea	2.75*
Mineral Water	2.00
Sparkling Water	2.50
Lemonade	Seasonal
Hot Spiced Cider	Seasonal
SODA	2.50*
Coke, Diet Coke, 7-Up, Root Beer, Ginger Ale, Club Soda, Tonic Water	
Root Beer Float	3.99
Orange Juice	3.99
Tomato / Cranberry Juice	2.99
Whole Milk	2.50
Chocolate Milk/Hot Chocolate	2.50
Hot Chocolate	2.99
* free refills	

The

N O S T A L G I A

Shope

*eclectic gifts, toys & candy ~ from retro to new age**

- artisan-crafted & fair-trade jewelry, glass, pottery, wall art & fashion accessories
- primal elements hand crafted soaps
- new age & Feng shui accessories: crystals, gemstones, prayer flags, incense, oils, candles
- salt lamps, greeting cards, prayer flags & more ...
- RETRO toys & games for KIDS OF ALL AGES!
- old-fashioned candy counter - filled with old-time treats!
- Findley Lake apparel & souvenirs

located in the red barn behind the Blue Heron ... it's the coolest store in town!

LAKEFRONT
LODGING • DINING • SPIRITS • SHOPS

BLUE HERON inn



10412 Main Street
Findley Lake, NY 14736
P: 716.769.7852
E: stay@theblueheroninn.com

TOBI & BRUCE AHLQUIST
Owners/Innkeepers

Starters

JUMBO SHRIMP COCKTAIL	13.99***
JUMBO PEEL & EAT SHRIMP	16.99***
BABY BACK RIBS - 1/2 RACK	16.99***
QUICHE STARTER	7.99
HOMEMADE HUMMUS & PITA	6.50
CHICKEN FINGERS	4.99
Lightly breaded & grilled, not deep fried	
GRILLED POTATO WEDGES	3.50
POTATO WEDGES W/ SRIRACHA SAUCE	3.99
POTATO PANCAKES & APPLE SAUCE	3.99
CRACKER BASKET & HERB SPREAD	4.99
ASIAGO/ARTICOKE DIP	6.99
--served with flatbreads	
CHIPS DELUXE	10.99
Homemade salsa, guacamole & melted cheddar cheese	
--served with tortilla chips	

*** SERVED AFTER 5PM

Seasonal Hours = Reservations suggested.

• WWW.THEBLUEHERONINN.COM •

Salads

- all salads accompanied by crackers & choice of dressing -

- HOMEMADE SOUP OF THE DAY** priced daily
SOUP & SMALL HOUSE SALAD priced daily
SOUP & 1/2 DELI SANDWICH priced daily
 (turkey, corned beef or ham) on 12-grain or rye
- HOUSE SALAD** large - 5.99 small - 4.50
 a mix of seasonal field greens
- BEET SALAD** large - 8.99 small - 6.50
 Sliced beets, toasted walnuts & feta, served on bed of field greens; accompanied by raspberry vinaigrette
- GREEK SALAD** large - 8.99 small - 6.50
 field greens topped with feta cheese, olives & marinated veggies; served with homemade Greek dressing
- WHOLE EARTH SALAD** large - 8.99 small - 6.50
 sunflower seeds, walnuts, raisins & mushrooms on field greens
- CHEF SALAD** large - 10.99 small - 7.99
- GRILLED STEAK SALAD** 14.99
 field greens topped with seasoned steak slices, tomato, cucumber, onion, olives, shredded cheddar & grilled potato wedges

⇒ SALAD ADD-ONS: turn any salad into a work of art!

Grilled Chicken: 5.00 • Salmon: 10.00 • Crab Cake: 10.00

Vegetarian

- VEGGIE GRINDER** 8.99
 A sauté of fresh veggies topped with melted provolone & hot, sweet pepper sauce on a crusty French roll
- VEGGIE REUBEN** 7.99
 our delicious reuben — hold the corned beef!
- VEGGIE OR BEAN BURRITO** 9.99
 add guacamole - 1.50
 flour tortilla filled with choice of ONE: grilled vegetable or refried beans, topped with homemade salsa, cheddar & sour cream
- VEGGIE PUB GRILLE** 7.99
 same as the Pub Grille sandwich -- hold the bacon



Specialties & Sandwiches

- HOMEMADE QUICHE** 10.99
 baked daily & served with small house salad & fresh fruit
- MESHUGNA** 10.99
 "crazy" combo of thinly-sliced corned beef (served cold), cole slaw & Russian dressing on a bed of shredded potato pancakes
- MIDDLE EAST PLATE** 9.99
 ground lamb kabobs, hummus, small Greek salad & grilled pita bread
- BEEF BURRITO** 9.99 add guacamole - 1.50
 flour tortilla stuffed with spicy ground beef, topped with salsa, melted cheddar cheese & sour cream
- all sandwiches served with chips & a kosher dill spear -
- REUBEN SANDWICH** 10.99
 thinly-sliced corned beef brisket topped with Swiss, sauerkraut & Russian dressing on grilled rye
- PHILLY CHEESE STEAK** 9.99
 Thinly sliced top round topped with provolone & sautéed onions, mushrooms & pepper sauce
- CHICKEN CHEESE STEAK** 9.99
 Substitute chicken on the Philly Cheese Steak above
- LAKE BURGER** 10.99
 1/2-pound Black Angus ground beef -- served with your choice of lettuce, tomato, sliced onion, bacon & provolone cheese
- CRAB CAKE CROISSANT** 13.99
 lump meat crab cake topped with garlic mayo, lettuce & tomato
- GRILLED CHICKEN CROISSANT** 8.99
 Lightly-breaded chicken breast filet served with lettuce & tomato on a flaky croissant
- DELI CROISSANT** 8.99
 lettuce, tomato & Swiss on a croissant with choice of ONE of the following: turkey breast, corned beef or BLT
- CALIFORNIA CLUB** 9.99
 smoked turkey breast, bacon, lettuce, tomato & guacamole
- GRILLED CORNED BEEF COMBO** 10.99
 thinly-sliced corned beef brisket, fried egg & peppers grilled on rye
- GRILLED HAM & CHEESE** 9.99
 Grilled ham, Swiss cheese & sliced tomato on rye
- PUB GRILLE** 8.99
 Grilled bacon, tomato & spring mix topped with herbed cream cheese
- ITALIAN HOAGIE GRILLE** 9.99
 Grilled Italian hoagie (ham/salami/provolone) quartered & skewered
- CAJUN CATFISH GRINDER** 9.99
 Cajun-spiced catfish filet topped with cole slaw & hot sauce on a french roll

From the Grille

-- served after 5:00 pm

Platters accompanied by cole slaw & choice of grilled potato wedges or baked potato

DINNER ADD-ONS:

Small House Salad: 4.00 • Grilled bread loaf for 2: 2.50

- BARBECUED RIBS** 18.99
 1/2 rack of authentic pork baby-backs grilled in Chef Bruce's homemade barbecue sauce - the best around!!!!
- GRILLED CHICKEN BREAST** 13.99
 A boneless, skinless chicken breast grilled butter-basted,
- MIXED GRILLE** 20.99
 1/2 rack of barbecue ribs & 1/2 chicken breast
- NEW YORK STRIP STEAK** 32.99
 12-ounce prime Black Angus beef steak
 (we do not recommend nor guarantee WELL DONE steaks!)
- MARYLAND CRAB CAKE DINNER** 24.99
 2 all lump meat crab cakes served with homemade garlic mayo
- JUMBO "PEEL & EAT" SHRIMP PLATE** 18.99
 1/2 pound jumbo shrimp steamed in Maryland's "Old Bay" seasoning & served in the shell
- GRILLED FILET OF SALMON** 19.99
 Delicate filet of salmon grilled to perfection and topped with a light citrus sauce
- PAN-FRIED TROUT** 17.99
 Lightly breaded filet of trout seasoned with olive oil & basil
- LOUISIANA-STYLE CATFISH** 17.99
 Generous catfish filet seasoned with Cajun spices - prepared SPICY or MILD to order



ENTIRE MENU
 IS AVAILABLE FOR
 TAKE-OUT

