




The Blue Heron

AT THE LANDING

Welcome to the Blue Heron Restaurant at The Landing. Since 1994, we have been serving great food to great people just like yourself. We are very proud to feature the creative cooking expertise of Chef Bobby King, whose signature dishes are denoted on the menu with our logo.  Thank you for choosing The Blue Heron Restaurant!

We hope you enjoy your Current River experience here at The Landing!

For Your Thirst

| | | | |
|---|---|--|--|
| Soft Drinks Coke Diet Coke Sprite Lemonade Raspberry Tea Iced Tea Coffee | Ale Schlafly Pale New Belgium 1554 Black New Belgium Fat Tire Amber Blue Moon Belgian Lazy Magnolia Pecan Nut Brown Piney River Float Trip Ale Piney River Old Tom Porter | Cider Angry Orchard Crisp Apple | Pilsner Budweiser Bud Light Michelob Ultra Busch Busch Light Miller Lite Coors Light |
| Premium Well Skyy Vodka Bacardi Rum Cuervo Gold Tequila Beefeaters Gin Jim Beam Bourbon | House Wine* Chardonnay White Zinfandel Merlot Cabernet | Seasonals New Belgium Spring Blonde Schlafly Summer Lager Sam Adams Octoberfest Mother's Winter Grind | Import Corona Pacifico Lager Sam Adams |
| | | Wheat Boulevard New Belgium Sunshine Schlafly Hefeweizen | |

*please ask your server for our complete wine list.

For the Little River Rats



CHICKEN FILETS

Crisp golden strips of fried chicken tenders.

\$7

FISH FILETS

Tasty thin fish filets fried up good. A river rat's catch of the day!

\$7

GRILLED CHEESE

Kids would swim the river for this cheesy classic done right.

\$7

BABY 'CINNI

Grilled Chicken on a bed of noodles topped with alfredo.

\$8

All childrens menu items served with french fries, unless you request differently.

Appetizers and Starters

CURRENT RIVER ROOTWAD

Our fabulous fried colossal onion is prepared with our own seasoning and batter. Try not to get hung up on it! \$8

COLEMAN'S FAILURE

Our own creamy, rich & delicious recipe! Spinach, artichokes, black olives, swiss, parmesan & cream cheese. Served hot with fresh tortilla chips. Could be your downfall! \$8

GRILLED CHICKEN NACHOS

Fresh homemade corn tortilla chips topped with grilled chicken, guacomole, onion, lettuce and tomato with a melted blend of cheddar & jack cheeses. Jalapenos on the side. chicken \$9
steak \$12

CURRENT RIVER FRIED FROGS

Legend has it, by the light of the moon, Mean Steen would hand grab pocketfuls of this delicious river critter! \$10

BLUE HERON WINGS

One dozen of our fabulous chicken wings, delightfully seasoned but not too spicy. Swimming in Cattleman's Gold or hot sauce. Served with ranch or blue cheese. Also available battered. \$8

QUESADILLA

A healthy grilled whole wheat tortilla stuffed with grilled chicken or steak, guacomole, onion, green peppers, and plenty of cheese. Jalapenos, sour cream, and salsa on the side. chicken \$8
steak \$11

SHRIMP COCKTAIL

Five classic shrimp served with our own sauce for dipping. Lemon on the side. Perfect. \$8

Salads and Sandwiches

BLUE HERON SALAD

Fried or grilled chicken breast, seasoned Ozark Style, atop a bed of fresh mixed greens, eggs, & tomato. Your choice of dressing - but our own hot honey mustard is great! Served with garlic breadsticks. w/ chicken \$9
w/ steak \$12
NEW! Substitute seasoned grilled steak for the chicken. Delicious!

CAESAR SALAD

Traditional Caesar tossed with fresh baked croutons, plenty of garlic, and plenty of cheese. w/ grilled chicken \$9

TACO SALAD

Our whole wheat tortilla salad bowl, filled with lettuce, tomato, onion, black olive & grilled chicken, topped with cheese and guacamole. Salsa and sour cream on the side. \$8

HILL COUNTRY CATFISH SANDWICH

Fried catfish filet on a whole wheat hoagie, served with onion, lettuce, and tomato. Tartar sauce on the side. \$9

RIBEYE SANDWICH

6-oz. Ribeye seasoned to perfection, served on a wheat hoagie, all the fixins, and french fries on the side. \$13

TIE RAFTER'S BURGER

Choice 1/2 pound of lean beef charbroiled to excellence on a toasted bun! Best burger around. Piled high with all of your favorite add-ons. Add a dollar and pick one of these three fine options: \$10

BLACK & BLUE CHEESE - BACON & AMERICAN - MUSHROOM & SWISS

Chicken Entrees

All chicken entrees served with two sides and a garden fresh salad, unless otherwise noted.

CHICKEN TERIYAKI

Two marinated chicken breasts grilled and served on a fluffy bed of rice pilaf. Our own Hawaiian Recipe!

\$14

CHARBROILED CHICKEN

Two chicken breasts perfectly seasoned and charbroiled.

\$13

SISTER'S CHICKEN

Two chicken breasts seasoned and charbroiled, topped with our own lemon-butter wine sauce, mushrooms, and swiss cheese.

\$16

COLEMAN'S CHICKEN

8 oz. of seasoned chicken breast lightly breaded and rolled, stuffed with our very own Colemans Failure, and topped with swiss cheese and Chef Kings lemon-butter wine sauce.

\$18

Seafood Entrees

All seafood entrees served with two sides and a garden fresh salad, unless otherwise noted.

HILL COUNTRY CATFISH

Crisp fried catfish filets, fries, slaw and hushpuppies. A Current River classic!

\$12

GRILLED SALMON

A perfectly grilled Atlantic salmon filet brushed with lemon pepper and butter.

\$16

SHRIMP SCAMPI

Seven jumbo shrimp served in a mouth-watering garlic, crushed red pepper, and butter sauce.

\$17

BLUE HERON SHRIMP

Our batter recipe makes this shrimp absolutely outrageous. Also available grilled.

\$16

ORANGE ROUGHY

Seasoned to perfection. Lightly breaded and grilled. Light and delicious!

\$16

FROG LEG PLATTER

A mess of fried frogs. Plain and simple.

\$16

Pasta Entrees

All pasta entrees served with one side and a garden fresh salad.

SHRIMP FETTUCINI

Succulent shrimp atop creamy fettucini, garnished with parmesan cheese, tomatos, and scallions.

\$16

A must for pasta and shrimp lovers!

CHICKEN FETTUCINI

Blackened chicken breast tops this creamy classic. Garnished with parmesan cheese, tomatos, and scallions.

\$15

STUFFED PASTA SHELLS

Three jumbo pasta shells stuffed with our very own Colemans Failure, topped with charbroiled chicken and creamy alfredo sauce.

\$17

Our Famous Choice Cuts

Our steaks are Select Fresh Choice Beef, seasoned and cooked to your preference. They are outstanding. Served with two sides and a garden fresh salad.

RIBEYE
12 oz. \$22
16 oz. \$28

FILET
4 oz. \$19
8 oz. \$29

STRIP
12 oz. \$22
16 oz. \$28

Specialty Choice Cuts

CRAB STUFFED FILET

A beautiful filet, stuffed with real crab meat, and topped with our own lemon-butter wine sauce, fresh mushrooms and swiss cheese. One of The Blue Heron's best.

4 oz. \$22
8 oz. \$35

FOUR BY FOUR

A four ounce filet cooked to your preference, plus four fried or grilled shrimp on the side. What a combination!

\$26

BONELESS GRILLED PORKCHOPS

Two six ounce boneless chops seasoned and charbroiled. Pork lover's favorite!

\$18

After Dinner

KING OF THE MOUNTAIN

Deep fried brownies tucked under 2 scoops of vanilla ice cream, chocolate and caramel syrup.

\$8

ASSORTED COBBLERS

How bout a bowl of peach, blackberry, or apple cobbler? Served warm with 2 scoops of ice cream.

\$7

PECANS PERFECTED

Somewhere between pie and cobbler. Trust us, this will make you happy.

\$8

FRIED CHEESECAKE

Dessert tortilla with traditional cheesecake wrapped inside, rolled in powdered sugar, and drizzled with chocolate syrup!

\$8

Sides

Baked Potato
Sweet Potato
German Fries
French Fries
Rice Pilaf
Green Beans
Glazed Carrots
Mac & Cheese
Garlic Mashed Potatoes
Loaded Potato (\$2)