

Blue Ridge Café & Catering

# Autumn Harvest Menu

## Appetizers

- Honey Cranberry Walnut Baked Brie** ..... \$ 8.49  
*Served with Granny Smith Apples and Toast Rounds*
- Oyster Stew** ..... \$ 6.99  
*Select Oysters Simmered in a Blend of Cream and Butter,  
Served with Crackers*
- Wild Mushroom Ragout** ..... \$ 7.49  
*Wild Mushrooms, Onion, Brandy and Cream served over  
Seared Polenta*

## Entrées

- Grilled Filet Mignon** ..... \$19.95  
*Traditional Béarnaise Sauce, our Signature Garlic Mashed  
Potatoes and House Salad*
- Grilled New York Steak** ..... \$18.95  
*Garlic Mashed Potatoes and House Salad*
- Grilled Top Sirloin Steak** ..... \$13.95  
*8 oz Steak Grilled to Order Topped with Herb Butter,  
including Garlic Mashed Potatoes and House Salad*
- German Bratwurst and Sauerkraut** ..... \$11.49  
*2 Grilled Brats and Sauerkraut served with Hot Bacon  
Potatoes and Glazed Baby Carrots*
- Slow Roasted Pork Loin** ..... \$12.49  
*Seasoned Pork served with Baked Apples, Hot Bacon Potatoes  
and Glazed Baby Carrots*
- Seared Scallops** ..... \$16.99  
*Succulent Tender Scallops Lightly Seared with a Wild  
Mushroom Brandy Cream Sauce, Served with a bed of Pasta  
and a House Salad*
- Cherry Glazed Salmon** ..... \$14.99  
*Salmon Filet Drizzled with Dried Cherry Glaze and Toasted  
Almonds, Served with Rice Pilaf and Steamed Vegetables*

## Desserts

- Pumpkin Crème Brulee** ..... \$ 5.99  
*Served with Maple Pecan Praline*
- Old Fashioned Apple Pie** ..... \$ 4.99  
*With Caramel Sauce and Vanilla Ice Cream*

(Autumn Harvest Menu is available until Thanksgiving.)



**Blue Ridge Café & Catering**  
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