

Annie's at the Blue Heron Dining Room Menu

Starters

Wild Mushroom or Chicken Quesadillas \$14.95

A blend of Crimini, Shitake and baby Portabello mushrooms, sweet red peppers, smooth red onions and pickled jalapenos sautéed and folded into a grilled tortilla with a blend of Colby and Monterey Jack cheese. Served with a guacamole salad and salsa.

Annie's Walleye Cake Special \$14.95

Tossed with care, mind you; shrimp, capers, red onions, red peppers, garlic, celery, Italian breadcrumbs and fresh parsley. Then grilled, kissed with lemon and gently laid to rest on a bed of mixed greens. Served with a horseradish mustard remoulade.

Crispy Coconut Shrimp \$16.95

Roasted Coconut coats Quick-fried shrimp. Served with sweet mustard lime sauce and our fresh fruit marmalade. Chef's choice.

Baked Bruschetta with Goat Cheese \$9.95

Our house loaf bread baked with a topping of fresh tomato, parsley, basil, garlic, olive oil and creamy goat cheese. Served with a Kalamata olive and tomato reductions. Fancy, fancy. **With Walnut Blue**

Cheese Pesto \$11.95

Spicy Garlic Shrimp \$14.95

Sautéed garlic-infused shrimp.

Splendiferous Stuffed Olives \$9.95

We roast eggplant, garlic, red peppers, onions and select spices (think pepper) and loving blend in our own black olive and tomato reduction. It's nice.

Dinners

-- All Dinners are served with a spring salad and crusty bread --
(All Sauces can be substituted)

Canadian Walleye \$22.95

What north woods experience would be complete without the one that got away? Poached with lemon, butter and white wine, served with a fruit-infused wild rice pilaf and fresh asparagus.

Spinach Lasagna with a tomatillo sauce \$17.95

A generous portion of our family recipe spinach and cream sauce lasagna, with a decidedly delicious twist, as we drizzle our own recipe tomatillo sauce over the top.

Sesame Pan-Seared Pork Loin with an apricot apple & honey reduction \$20.95

Sesame & orange soy marinated pork loin, sautéed to perfection and served with garlic mashers and fresh veggies.

Rib-eye Filet with Paella del mar \$28.95

A house cut Rib-eye cooked to your liking and served over Spanish shrimp and walleye paella. Chef's choice.

Eggplant Zydeco \$18.95

Fresh Eggplant egg-battered and sautéed the lovingly topped with a spicy tomato and Kalamata olive reduction with red onion, garlic and herbs. A tart cheese is the final touch of this vegetarian dish. Or choose the fresh fruit marmalade. Served with wild rice pilaf and fresh veggies.

Add Chicken \$20.95 Shrimp \$22.95

Mediterranean Chicken with couscous \$18.95

Baked chicken co-mingled with basil, red peppers, yellow squash and wild mushrooms in a goulash marinade. Served over a healthy blend of spices and couscous.

Pasta Arrabiata Al Amaticiana \$18.95

Linguine or Penne Pasta tossed with seasoned port, garlic, hot red chilies, onions and garlic cloves in a fresh spicy tomato sauce.

Salmon \$22.95

Your choice of Poached Pure **Maple-glazed Fillet of Salmon**, served with fresh asparagus and garlic mashers

or Baked Pecan-crusted file of salmon with a fresh fruit chutney.

Pesto Pasta \$17.95

A twist on the classic, our pesto is prepared with a hint of bleu cheese and walnut. You'll fancy this taste sensation.

Add chicken \$19.95 or Shrimp \$21.95

WINE LIST

2006-2007 Winter Wine List

House Selections:

Fred Cline, of Cline Cellars, created a tasty red blend that was just right to enter into the market of reasonably priced and fun table wines.

The Red Truck wines are for people looking for classic, big-hearted, bright, and juicy wines that are a mouthful of fun.

It is these funky wines we have chosen for our house selections.

Pink Truck 2005 - by the glass: \$5.50, Bottle \$24

The wine revs up with bright berry and citrus aromas, peels out with crisp, juicy raspberry and orange flavors for a bright, lush finish.

This pink wine is a blend of White Zinfandel, Grenache, and Mourvedre.

Red Truck Cabernet Sauvignon 2004 - by the glass \$6.00 Bottle \$28

Nice fruit and grip for a Cabernet in this price range. Black cherry fruit pairs well with moderate tannins.

White Truck Chardonnay 2005 - by the glass \$6.00, Bottle \$24

A simple, clean and straightforward style for this un-caked version of Santa Barbera fruit. Delicate citrus, pear and apple fruits are predominant here.

Our Reds:

Los Cardos Malbec 2004 Bottle \$32

This wine of great varietal character stands out for its elegance and complex aromatic expression, reflecting the typical characteristics of an Argentine Malbec wine. On the nose it opens with notes of red berries and plum, intermixed with agreeable notes of spice, black pepper, mint and graphite. On the palate the wine is soft and fresh, full-bodied and very delightful, which reflects the slow maturity of the grapes and a careful management of the winemaking process.

A to Z Wineworks Pinot Noir 2005 Bottle \$58

The Wine Spectator calls this wine - "Fine in texture, with firm tannins around a pretty core of cherry, currant and spice flavors, persisting nicely and with some intensity."

Alexander Valley Vineyards Cabernet 2004 Bottle \$56

Medium to full-bodied, this Cabernet displays abundant cherry and currant fruit on the palate and a velvety mouth feel. Supple and polished throughout, it finishes with firm tannins. As with previous vintages, this is an extremely drinkable Cabernet Sauvignon.

Rosenblum Cellars Zinfandel "Vintners Cuvee" NV Bottle \$38

The lovely, bright jammy cherry fruit of the old vine Contra Costa Zinfandel blended with the touch of Paso Robles creates a wine that has a nice acid backbone yet is soft on the palate.

Pedroncelli Cabernet Sauvignon "Three Vineyards" Bottle \$52

Rich, violet red color. Layers of blackberry and cherry laced with a complementary hint of green pepper-like spiciness. The mouth lends itself to a bright acidity, in just the right amount to showcase the fruit. Lingering spice and firm tannins round out the finish.

Our Whites

Hawk Crest Chardonnay 2005 Bottle \$35

Excellent length, pleasant texture, and a delightful array of flavor notes. In the nose, savor aromas of pineapple, vanilla, and caramel-covered apple. In the mouth, there's a hint of soft fruit - melon and peach - followed by an array of flavors - ginger, jasmine, butterscotch.

Cono Sur Riesling 2006 Bottle \$32

Apple and flower notes against a mineral background, this Riesling is sweet, refreshing and balanced.

Santa di Terrossa Pinot Grigio 2005 Bottle \$30

A bright fruit nose of pear and citrus is followed by lovely mid-palate fruit and richness beautifully balanced it finishes clean and with just the right amount of acidity to bring all the components together.

This is where we have started; there will be more to come as we search our the best selections for our menu.