

Appetizers

Reilly's Appetizer Sampler *Four mozzarella sticks, four potato skins, and a half order of mini chicken taco nachos, with all accoutrements. \$9.95*

Three Cheese Artichoke Dip Boule *Imported Asiago, Parmesan and cream cheese folded with artichoke hearts, fresh garlic and herbs, baked and served in a boule (French bread bowl) . \$7.50*

Jumbo Shrimp Cocktail *Five chilled jumbo shrimp served with our special tangy cocktail sauce. \$7.95*

Mini Taco Nachos *A plateful of mini chicken stuffed tacos, covered with Cheddar-jack cheese, and served with fresh salsa. \$6.95*

Whistling Hot Wings *Jumbo wings tossed in our secret recipe sauce, or try them dusted with our Cajun spice blend, served with bleu cheese dressing and carrot & celery sticks. \$7.50*

Filet Mignon Rumaki *Tender filet pieces wrapped in bacon, then baked and served with a zesty horseradish sauce. \$7.50*

Texas Chicken Quesadilla *Two grande flour tortillas filled with chicken and Cheddar and Jack cheeses, flat iron grilled then topped with lettuce, tomato, guacamole and sour cream. \$7.50*

Mozzarella Sticks *Mozzarella cheese battered and fried to perfection, served with zesty marinara sauce. \$6.95*

Loaded Potato skins *8 Potato skins, deep fried, then smothered in Cheddar-jack cheese, bacon and green onions. Served with sour cream and salsa. \$6.95*

Salads and Soups

Soup du jour *Soups created daily by our talented chefs, using only the finest, freshest ingredients available. Cup \$2.95, Bowl \$3.95*

Chef's Special French Onion Soup *Sweet onions in a beef stock with a hint of red wine, topped with French bread and Gruyere cheese, then capped with puff pastry and baked to a golden brown. \$5.75*

The Wedge Salad *A classic salad and one of Reilly's favorites! A huge wedge of iceberg lettuce topped with bacon bits, diced tomatoes and your choice of dressing. Sure to cool you down. \$5.95.*

With grilled chicken breast..... \$10.90

With grilled shrimp..... \$10.90

With 6 oz. steak and bleu cheese..... \$11.90

Caesar Salad *Crisp romaine lettuce tossed with fresh Caesar dressing & topped with imported Parmesan cheese and crunchy croutons. \$4.95*

With grilled chicken breast..... \$9.90

With grilled shrimp..... \$9.90

With 6 oz. steak and bleu cheese..... \$10.90

The Blue Bull *The classic Caesar, with our special twist. Crisp romaine tossed in Caesar dressing, topped with bleu cheese, red onion slices, and five filet mignon rumaki pieces. \$11.90*

Dinner Salad *A light salad of lettuce, tomato, cucumber, and garbanzo beans, served with your choice of dressing. \$3.50*

Dressings: Guava Balsamic Vinaigrette * Bleu Cheese * Raspberry Chipotle
Parmigiana Vinaigrette * Ranch * French * 1000 Island * Honey Mustard *
Lite Ranch

Steaks & Chops

All Steaks are garnished with maître d'hôtel butter. Steaks and Chops are served with your choice of the soup du jour or a garden salad, plus baked potato, rice du jour, or French fries.

The Flagship Special *The King of Steaks! A 16 oz. New York Strip steak seasoned and grilled to perfection. \$17.95*

Filet Mignon *A hand cut 8 oz. filet of the finest beef available, grilled to your specifications. \$24.95*

Steak and Lobster *An 8 oz. filet mignon served with a 6 oz. baked lobster tail. \$38.95*

The County Line Ribeye *An 8 oz. certified Angus beef Ribeye steak grilled to your specifications. \$14.95*

With your choice of 10 fried shrimp or 10 grilled shrimp, \$17.95

Casey Branch Pork Chops *Two center-cut 6 oz. pork chops seasoned and grilled, presented with our special bourbon apple sauce. \$14.95*

The Holy Molé Porterhouse Chop *A 16 oz. porterhouse pork chop, seared and braised until it falls off the bone, served with our own mole sauce and finished with Madeira wine. \$19.95*

Slow Roasted Prime Rib Au Jus *Join us every Friday for our famous slow roasted Prime Rib.*

12 oz. Queen Cut... \$17.95 16 oz. King Cut... \$20.95

Sandwiches and Burgers

All sandwiches and burgers are served with your choice of French fries or homemade potato chips, and your choice of the soup du jour or fresh tossed salad.

The Sandusky Steak Sandwich *A six ounce Angus filet grilled to your specifications, topped with firecracker onion rings and served on a grilled onion roll. \$11.95*

The Spillway Catfish Po'Boy *The classic sandwich served on a po' boy roll with lettuce and tomato and a side of tartar sauce \$10.95*

The All American Burger *A third pound of Angus Beef char grilled and served on an onion roll with all the fixins. \$8.95. Add cheddar, American, bleu or Swiss cheese to your burger for an additional \$.50*

The Brutus Burger *Two ½ pound beef patties on a grilled onion roll with double American cheese, three slices of crispy bacon and all the fixins. \$11.95*

Blue Heron Chicken Club *A succulent grilled chicken breast topped with cheddar cheese, bacon, lettuce, and tomato \$10.95*

For the Under 12 Crowd

Your choice of hamburger, cheeseburger, chicken strips, a grilled cheese sandwich served with fries, or small spaghetti with marinara sauce. \$4.95

Seafood, Fowl & Ribs

Seafood, Fowl and Ribs are served with your choice of the soup du jour or garden salad, plus your choice of baked potato, rice du jour or French fries.

Lobster & Lobster *A pair of 6 oz. lobster tails baked and served with drawn butter. \$39.95*

Sailboat Harbor Salmon *Boneless filet of salmon grilled to perfection and topped with sweet bourbon glaze. \$18.95*

Tilapia Dinner *Your choice of a boneless tilapia filet prepared blackened, fried, or grilled. This Bluegills' cousin is a local favorite. \$14.95*

The Spillway Southern Fried Catfish *Two huge boneless catfish filets in southern style spicy breading, fried to a golden brown. \$14.95*

Mojo Mahi Mahi *Grilled or blackened Mahi Mahi topped with a Cajun shrimp skewer and spicy shrimp sauce. \$18.95*

Jackie Branch Jumbo Fried Shrimp *5 tempura battered shrimp, deep fried to a golden brown, served with a Wasabi dipping sauce. \$17.95*

Gun Creek Quail *Two semi-boneless whole quail served with pecan apple cornbread dressing and finished with a black cherry & port wine demi-glaze. \$19.95*

"Return to the Island" Duck *Twin succulent boneless breasts of duck sautéed to perfection and topped with a Korean style BBQ sauce. \$20.95*

Blue Heron Chicken Breast *Two marinated boneless chicken breasts seasoned and char-broiled. \$13.95*

Rend Lake Fried or Baked Chicken *Choose between one half of a fresh plump chicken deep fried in our secret breading recipe, or a half chicken seasoned and baked to a crispy finish. \$11.95 (all white meat \$13.95)*

Baby Back Ribs *A slab of baby back ribs prepared with a Cajun rub, then finished with our very own Texas-Hawaiian style BBQ sauce. Extra napkins no charge. Half slab, \$13.95. Whole slab, \$18.95.*

Pasta

All pasta dishes are served with your choice of the soup du jour or a garden salad.

Spaghetti and Meatballs *A hearty serving of al dente pasta and gargantuan meatballs served in a savory marinara sauce. Mama Mia! Large serving, \$9.95. Extra large serving, \$12.95*

Cajun Seafood Pasta *A luscious combination of Shrimp and Scallops in a vodka cream tomato sauce tossed with asiago cheese, chopped tomatoes, mushrooms, Cajun seasoning, and penne pasta. \$16.95*

Fettuccini Alfredo *Fettuccini made in the classic tradition with fresh cream, parmesan cheese and eggs. \$11.95. With grilled chicken and broccoli, \$15.95.*

Baked Stuffed Penne *Cheese stuffed pasta tossed with marinara, your choice of sliced grilled chicken breast or Italian sausage, smothered with parmesan and mozzarella cheeses, and baked to perfection. \$15.95*

*An 18% gratuity will be included for parties of 8 or more
A plate fee of \$2.00 will be added for shared or split meals.*