

KIDDIE MENU

(12 and under)

- Kid's Burger with Fries \$3.99
- Kid's Spaghetti and Meatballs..... \$3.99
- Kid's Grilled Cheese with Fries \$3.29
- Kid's Chicken Strips with BBQ Sauce & Fries..... \$4.99
- Kid's Soda (One Free Refill) \$1.59

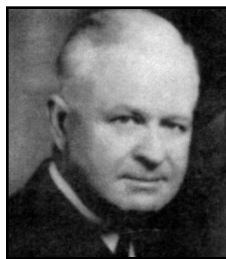
SIDE DISHES

- Mashed Potato \$1.99
- Baked Potato..... \$1.99
- French Fries \$1.99
- English Chips \$1.99
- Dinner Salad \$1.99
- Cup of Soup \$1.99
- Bowl of Soup \$2.99
- Cottage Cheese..... \$1.99
- Fresh Sautéed Vegetables..... \$3.29
Broccoli, Cauliflower, Carrots
- Fresh Fruit \$3.29

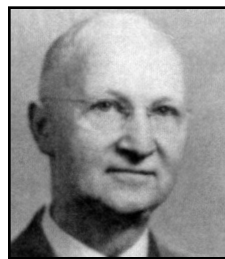
BEVERAGES

- Coffee, Decaffeinated \$2.19
- Iced Tea, Hot Tea \$2.19
- Milk, Hot Chocolate \$2.19
- Soft Drinks \$2.19
Coke, Diet Coke, Sprite, Orange, Rootbeer, Mello Yellow, Dr. Pepper, Lemonade
- Juice – Apple, Orange, Cranberry Cocktail \$2.19
- Specialty Fountain Drinks \$2.19
Ironport, Cherry Ironport, Vanilla Coke, Cherry Coke, Cherry Sprite, Flavored Lemonade, Vanilla Cream Soda (one free refill)

THE HISTORY OF THE BLUEBIRD RESTAURANT



O Guy Cardon



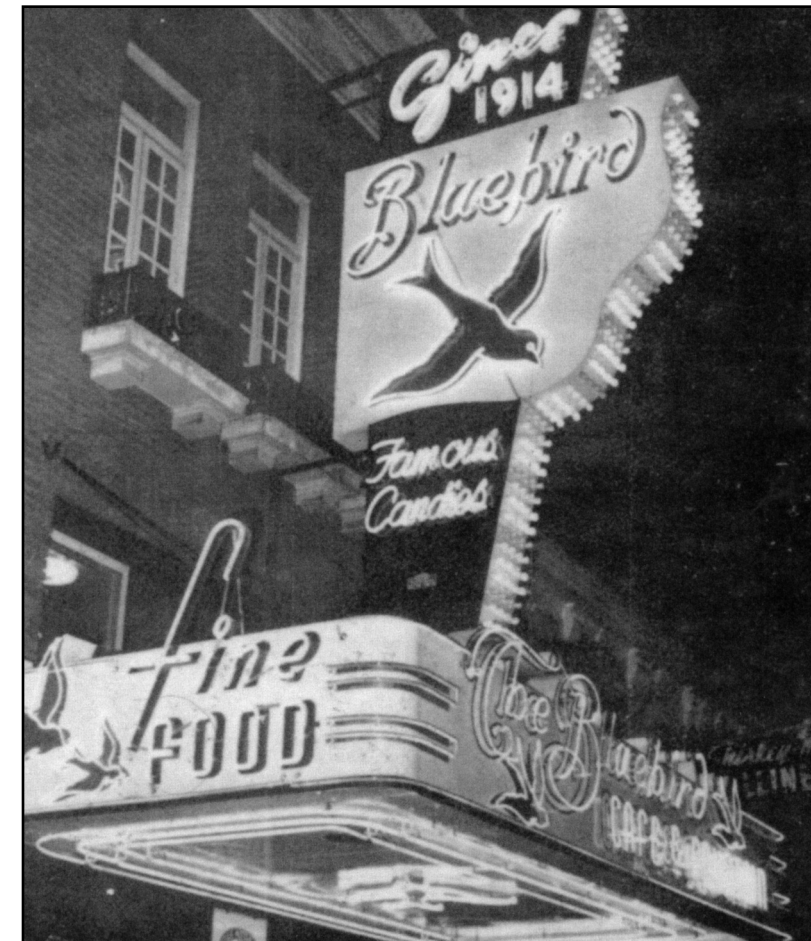
Mark N. Neuberger

The Bluebird was founded in 1914 by O. Guy Cardon, M.N. Neuberger and Julius Bergsjö. Originally, it was a candy, ice cream and soda fountain located at 12 West Center Street. Soon after the business opened, a few food items — sandwiches, chili, etc. — were added for lunch. The business prospered and in 1921 plans began for construction of a new building in the present location at 19 North Main Street. Opening day in the new building was George Washington's Birthday in 1923. Beautiful hand painted walls and ceilings adorned the new structure. The Ballroom on the top floor, now named the Florentine Room, was used for special banquets and frequent dances. The Mezzanine was for smaller banquets, clubs and receptions.

Business was good until the Depression. From 1930 to 1934 it was the courage of two remaining founders plus the dedicated few employees who continued to create fine quality products that saved the Bluebird. The John F. Bennett family managerial expertise, along with financial assistance, contributed to the creation and the sustaining of the business. After the bad years, business in Cache Valley was revived and the Bluebird expanded again. Two new private and semiprivate dining rooms plus a new kitchen were installed.

The Bluebird was purchased in 1994 by the Xu family. The Xu's are dedicated to providing the traditional homemade quality our customers expect and continually strive to restore the old-fashioned atmosphere for which the Bluebird is famous.

Thank you for visiting us. We look forward to seeing you again soon.



DINNER MENU

19 North Main
Logan, Utah 84321
(435) 752-3155

APPETIZERS

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|-------------------------------------------|---------------|----------------------------------|---------------|
| Onion Rings | \$5.69 | Shrimp Cocktail | \$5.69 |
| Battered Whole Mushrooms | \$5.69 | Hot Wings | \$5.69 |
| Potato Skins | \$5.69 | Cheese Sticks | \$5.69 |
- Topped with bacon, black olives, green onions and melted cheddar cheese.*

FRESH SALADS

All salads come with your choice of salad dressing. Thousand Island, Ranch, Bleu Cheese, Raspberry Vinaigrette, Lite Honey Poppy Seed, French, Italian, Honey Mustard. Served with homemade croutons, tomatoes, olives and eggs.

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| Bluebird Salad | \$7.50 |
| <i>Tossed green salad topped with red onion, tomatoes, black olives and feta cheese.</i> | |
| Spinach Salad | \$7.50 |
| <i>Large spinach leaves with bacon, sliced red onions, tomatoes, black olives served with raspberry walnut vinaigrette dressing.</i> | |
| Shrimp, Pea and Egg | \$8.79 |
| <i>Tossed green salad topped with shrimp, peas, tomatoes, black olives and eggs.</i> | |
| Blackened Chicken Salad | \$8.79 |
| <i>Tossed green salad topped with sliced blackened chicken, red onion, tomatoes, black olives and feta cheese. Served with bleu cheese dressing.</i> | |
| Chicken Caesar Salad | \$8.79 |
| <i>Romaine lettuce with creamy Caesar dressing, tomatoes, black olives, grilled chicken and croutons.</i> | |
| Chefs Salad | \$8.79 |
| <i>Tossed green salad with ham, turkey, cheese, tomatoes, black olives and eggs.</i> | |
| Crispy Chicken Salad | \$8.79 |
| <i>Large spinach leaves with crispy chicken strips, red onions, tomatoes, black olives and bacon.</i> | |

SANDWICHES

Below served with one choice: french fries, English chips, potato salad, dinner salad, or soup.

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| Turkey Croissant | \$7.99 |
| <i>Sliced turkey, swiss cheese, lettuce and tomato on a fresh baked croissant with mayo.</i> | |
| Reuben Sandwich | \$7.99 |
| <i>Corned beef and sauerkraut on grilled deli rye with Swiss cheese.</i> | |
| Clubhouse Sandwich | \$7.99 |
| <i>A triple decker sandwich with ham, turkey, bacon and tomato on a toasted choice of bread with mayo.</i> | |
| Burger* | \$7.29 |
| <i>6 oz. burger grilled and served on a bun with mayo, lettuce, tomato, onion and pickles</i> | |

**add cheese (American, Swiss, Pepper Jack, Cheddar) \$.65 extra
add (bacon, avocado, onions or mushrooms) \$.75 extra*

MAIN DISH

Below served with a choice of real mashed potatoes and gravy, baked potato, french fries or rice pilaf and a cup of soup or dinner salad, rolls and butter.

Rare - deep red cool center, Medium Rare - warm red center, Medium - pink throughout, Medium Well - pink center (no red)

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| Grilled Ground Round | \$10.59 |
| <i>Served with brown gravy and sautéed onions.</i> | |
| Sirloin Steak | 6 oz. \$9.99
10 oz. \$12.99 |
| Steak Oscar | \$15.00 |
| <i>10 oz. sirloin steak with shrimp, imitation crab meat, avocado, monterey cheese and hollandaise sauce.</i> | |
| 6 oz. Sirloin with Sweet and Sour Chicken or 5 Medium Fried Shrimp | \$11.99 |
| Chicken Fried Steak | \$9.59 |
| <i>A lightly breaded beefsteak, grilled to golden brown, topped with country gravy.</i> | |
| 10 oz. New York Steak | \$15.59 |
| <i>10 oz. New York steak grilled to your desire.</i> | |
| 6 oz. Filet Mignon | \$15.59 |
| <i>Filet mignon wrapped in bacon, grilled to your desire, topped with sautéed mushrooms.</i> | |
| Prime Rib | (Served from 5 P.M.—Close) 9 oz. \$15.00
12 oz. \$17.00 |
| <i>Served with horseradish sauce.</i> | |
| Fresh Trout | \$13.29 |
| <i>Grilled lightly breaded brushed with dill butter and served with tartar sauce.</i> | |
| 8 oz. Salmon Filet | \$13.99 |
| <i>8 oz. grilled lightly breaded salmon brushed with dill butter and served with tartar sauce.</i> | |
| English Fish and Chips | \$11.29 |
| <i>Breaded deep fried cod served with English style chips and tartar sauce.</i> | |
| 5 Hand-breaded Butterfly Shrimp | \$15.59 |
| <i>Lightly breaded jumbo shrimp, deep fried and served with cocktail sauce.</i> | |
| Seafood Platter | \$15.99 |
| <i>8 oz. Salmon and two fried shrimp.</i> | |
| Chicken Teriyaki | \$10.59 |
| <i>Chicken teriyaki served with pineapple on top.</i> | |
| Chicken Alfredo | \$10.59 |
| <i>Grilled chicken sliced and served on a bed of pasta covered with Alfredo Sauce (no potatoes).</i> | |
| Chicken Breast Marinara | \$10.59 |
| <i>Grilled chicken, sliced and served on a bed of pasta covered with a chunky marinara sauce (no potatoes).</i> | |
| Pasta Primavera | \$9.19 |
| <i>A medley of vegetables, served over pasta with alfredo sauce (no potatoes).</i> | |
| Monterey Chicken | \$12.99 |
| <i>Boneless chicken breast with shrimp, imitation crab meat, avocado, monterey cheese and hollandaise sauce.</i> | |
| Bluebird Chicken | \$10.29 |
| <i>Battered and deep fried chicken covered with sweet, spicy sauce.</i> | |
| Sweet and Sour Chicken | \$10.29 |
| <i>Battered and deep fried chicken covered with sweet and sour sauce.</i> | |

DESSERT MENU AVAILABLE

Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of food borne illness. Consult your physician or public health official for further information. Code 3-603. 11