

Blue Pheasant Restaurant

22100 Stevens Creek Blvd 95014-1037 · +14082553300 · Updated: Jan 14, 2026

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STARTERS 7

Dungeness Crab Cakes	\$10.50
with roasted red pepper aioli and tartar sauce	
Fried Calamari	\$8.95
with cocktail	
Sauteed Mushroom Caps	\$7.95
with garlic lemon butter sauce	
Prawns Saute Bordelaise	\$10.50
Baked Artichoke Hearts, Bay Shrimp Cocktail	\$6.50
Garlic, Mozzarella Dip Cocktail	\$8.95
Cold Prawns	\$9.95

SALADS 3

Classic Caesar Salad	\$6.95
hearts of romaine, pecorino romano, and garlic croutons	
Large Classic Caesar Salad	\$14.95
with grilled chicken breast or bay shrimp	
Large Greek Salad	\$9.95
garden greens, cucumbers, kalamata olives, tomatoes, feta cheese, and a unique mediterranean dressing	

PASTA 8

Grilled Portabella Mushroom Ravioli	\$17.95
tomato basil sauce and pecorino romano cheese	
Four Cheese Baked Ziti	\$17.75
tossed with cheddar, jack, mozzarella and pecorino romano garnished with sun dried tomatoes	
Seafood Penne	\$17.95
fresh seafood of the day, sauteed with garlic, green peas, and a brandy cream sauce	
Fettuccine Florentine	\$18.00
strips of chicken breast sauteed with spinach, cream and pecorino romano	

Black Tiger Prawn Linguini	\$18.95
prawns with sun dried tomatoes, capers, fresh basil, garlic, lemon butter, and with wine	
Veal Parmigiana Over Linguini	\$18.95
breaded pan fried veal, baked with marinara sauce and mozzarella cheese	
Fettuccine Primavera	\$17.95
medley vegetables, tossed with garlic, alfredo sauce and pecorino romano	
Three Course Prix-fixe Change Daily	\$24.95
soup or salad main course and dessert	

ENTREES 13

Grilled Filet Mignon	\$31.95
an 8 oz filet of beef wrapped in bacon served on a bed of sauteed mushrooms and topped with bearnaise sauce	
Tournedo Rossini	\$32.00
pan seared 8 oz filet of beef topped with foi grass and black truffles, maderia wine demi-glaze sauce	
Broiled New York Steak	\$28.95
10 oz steak broiled topped w/ grilled maui onions and balsamic reduction	
Grilled Pork Tenderloin	\$17.95
medallions of pork served with green peppercorn brandy dijonnaise sauce	
Lamb Sirloin Steak	\$18.95
broiled over an open flame, served with sun dried tomatoes cabernet wine demi-glaze sauce	
Veal Scaloppini Piccata	\$18.95
veal sauteed with mushrooms and capers in a lemon white wine butter sauce	
Calf Liver & Onions	\$17.95
sauteed calf liver served with grilled onions, bacon, and demi glaze	
Chicken Madeira	\$17.95
sauteed chicken breast, mushrooms, diced tomatoes, madeira wine, and demi glaze	
Jumbo Shrimp	\$17.95
fried in vegetable oil, served w/ lemon and house made cocktail and tartar sauce	
Australian Lobster Tail	\$54.95
baked to perfection, served with drawn butter	
Fresh Broiled King Salmon	\$17.95
fresh atlantic king salmon broiled to perfection and topped with a dill sauce	
Salmon Wellington En Croute	\$20.75
filet of king salmon stuffed with crabmeat and baked in a flaky puff pastry, served with beurre blanc sauce	
Sauteed Scalone Almondine	\$18.95
blend of scallops and abalone sauteed dore served with almondine sauce	

DESSERTS 6

Creme Brulee	\$6.50
Tiramsu	\$6.50
New York Cheesecake	\$6.50
Doule Chocolarte Fudge Cake	\$6.50
Chocolate Mousse	\$5.95
Vanilla Ice Cream	\$4.95