



BLUE STEM

CALAMARI 15

Fried Calamari rings with marinara

CRISPY COCONUT SHRIMP 12

Butterflied coconut shrimp served with sweet cocktail sauce

CHARCUTERIE BOARD 14

Artesian cheeses, Soppressata, Prosciutto, Cornichons, Crostini, Candied Walnuts, Dijon, and Honey

FRIED MUSHROOMS 12

House made beer battered fried mushrooms served with dijonnaise

SOUTHWESTERN EGGROLLS 15

Fried southwestern eggrolls served with chipotle mayo

STREET CORN DIP 14

Roasted street corn dip with smoked shrimp served with tortilla chips

GREEN GODDESS STEAK SALAD 17

Arugula and mixed greens, grape tomatoes, red onion, cucumber, chick peas, fetta cheese, tender steak, served with Green Goddess dressing

CHICKEN CAESAR 12⁵⁰

Crisp romaine, parmesan cheese, croutons, lightly battered fried chicken, tossed in Caesar dressing

SIDE SALAD 6

Arugula and mixed greens, tomato, cucumber, red onion, and shredded cheese

SIDE CAESAR 6

Crisp romaine, parmesan cheese, croutons, tossed in Caesar dressing

SOUP OF THE DAY 6⁵⁰

Ask your server about the soup of the day

DINNER ENTREES

GREEK CHICKEN SANDWICH 18

Lightly battered and fried chicken breast, feta cheese, pickled red onion, tomato, cucumber, arugula, green goddess mayo, served on a brioche bun

BLUE STEM BURGER 18

1/2 pound burger, white cheddar cheese, house cut thick bacon, arugula, tomato, red onion, dijonnaise, served on a brioche bun

STEAK FRITES 24

Thinly sliced New York Strip steak topped with red wine demi-glace, served with truffle fries

BASEBALL CUT SIRLOIN 28

8oz baseball cut sirloin topped with a red demi-glace, served with garlic mashed potatoes and jumbo grilled asparagus

CHICKEN MARSALA 19

Lightly battered and fried chicken breast served on fettuccini, topped with house made mushroom marsala cream sauce

FETTUCCINI ALFREDO 17

Fettuccini tossed in our house made creamy alfredo sauce served with chicken. Sub shrimp \$4

GRILLED SALMON 25

Grilled Atlantic salmon topped with a lemon dill cream sauce, served with mushroom risotto and broccolini

DUCK BREAST 32

Roasted 8oz duck breast topped with a mustard au jus, served with braised hasselback potatoes and broccolini

SQUASH BOWL 15

Roasted squash, quinoa, sautéed mushrooms and spinach, feta cheese, and candied walnuts

SIDES

ASPARAGUS 6

SEASONAL VEGETABLE 5

MUSHROOM RISOTTO 6

MASHED POTATOES 4⁵⁰
HASSELBACK POTATOES 4⁵⁰

HAND CUT FRIES 4

TRUFFLE FRIES 7

DESSERTS

CHEESECAKE 9

Ask your server for the cheesecake flavors

CHOCOLATE TORTE 9

Flourless chocolate torte made with a blend of four chocolates and a fresh ganache topping

TIRAMISU 7

Classic Italian desserts feature layers of real Kona espresso-infused sponge cake with creamy mascarpone cheese mousse filling, and finished with a light dusting of imported cocoa.