



BLUE STEM

CALAMARI 15

Fried Calamari rings with lemon dill aioli

CRISPY COCONUT SHRIMP 12

Coconut shrimp served with cocktail sauce & lemon dill aioli

CHARCUTERIE BOARD 14

Chefs selection of meats, cheeses, accompaniments and crostini

FRIED MUSHROOMS 12

House made beer battered fried mushrooms served with ranch

SOUTHWESTERN EGGROLLS 15

Fried southwestern eggrolls served with chipotle mayo

GREEN GODDESS STEAK SALAD 17

Mixed greens, grape tomatoes, red onion, cucumber, feta cheese, 6oz sirloin, served with Green Goddess dressing

CHICKEN CAESAR 12⁵⁰

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

SIDE SALAD 6

Mixed greens, tomato, cucumber, red onion, and croutons

SIDE CAESAR 6

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

DINNER ENTREES

GREEK CHICKEN SANDWICH 18

Grilled, or 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, thick cut bacon, arugula, tomato, red onion, dijonnaise, served on a brioche bun

STEAK FRITES 24

Thinly sliced 8oz chuck steak, red wine demi-glace, served with truffle fries

BASEBALL CUT SIRLOIN 28

8oz baseball cut sirloin, red wine demi-glace, served with mashed potatoes and grilled asparagus

CHICKEN MARSALA 19

Fried or grilled 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 fried or grilled chicken. Sub shrimp \$4

GF GRILLED SALMON 25

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

GF V SQUASH BOWL 15

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

CHICKEN 6

SALMON 8

SHRIMP 8

SIDES

ASPARAGUS 6

MUSHROOM RISOTTO 6

FRIES 4

SEASONAL VEGETABLE 5

MASHED POTATOES 4⁵⁰

TRUFFLE FRIES 7

DESSERTS

CHEESECAKE 9

Ask you server for the cheesecake flavors

GF 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.

APPETIZERS

SALADS