



BLUE STEM

APPETIZERS

PICKLE FRIES 12

Beer battered pickle fries served with chipotle ranch dressing

CALAMARI 15

Fried Calamari rings with lemon aioli

CRISPY COCONUT SHRIMP 12

Butterflied coconut shrimp served with sweet cocktail sauce

CHARCUTERIE BOARD 16

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

SOUTHWESTERN EGGROLLS 16

Fried southwestern eggrolls served with chipotle mayo

WHITEFISH DIP 16

Smoked whitefish dip served with warm naan bread and crackers

SPINACH DIP 12

Spinach & artichoke dip served with warm naan bread and tortilla chips

CHEESE CURDS 12

Beer battered white cheddar cheese curds served with chipotle ranch

SALADS

GREEN GODDESS STEAK SALAD 18

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

CHICKEN CAESAR 16

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

SIDE SALAD 7

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

SIDE CAESAR 7

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

DINNER ENTREES

BUFFALO CHICKEN SANDWICH 16⁵⁰

Lightly battered and fried chicken breast, tossed in buffalo sauce, cheddar cheese, thick cut bacon, red onion, tomato, ranch dressing, served on a brioche bun. Also available in a wrap.

BLUE STEM BURGER 18

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

CHICKEN MARSALA 20

Grilled chicken breast served on top of fettuccini, topped with house made mushroom marsala sauce

FETTUCCHINI ALFREDO 18

Fettuccini tossed in our creamy house made alfredo sauce topped with grilled chicken and parmesan cheese. Sub grilled shrimp \$5

GRILLED SALMON 25

Grilled Norwegian Atlantic salmon, topped with a lemon dill cream sauce, served with your choice of two sides

PORK CHOP 24

Bone in chop seasoned with Rosemary, garlic, sea salt encrusted and served with your choice of two sides

WHITE FISH 24

Poached cod filet cooked in white wine and lemon butter and served with your choice of two sides

RIBEYE 32

10oz hand cut, full of marbling throughout the steak, seasoned to perfection and served with your choice of two sides

SIRLOIN 28

8oz lean cut, seasoned to perfection and served with your choice of two sides

SIDES

ASPARAGUS
BROCCOLINI

CRISPY FRENCH FRIES
GARLIC MASHED POTATOES

RICE
RISOTTO

DESSERTS

CHEESECAKE 9

Ask your server for the cheesecake flavors

TIRAMISU 8

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.