

MODERN



AMERICAN

## BLUE STEM

DINNER

### SMALL

#### SCOTTISH FISH CHOWDER 6

Smoked whitefish, corn, onion, cream, scallions, sourdough croutons

#### BEEF STEAK CHILI 5

Pot Roast, kidney beans, tomatoes, onions, peppers, scallions, cheddar, tortilla chips

#### ARUGULA SALAD 7

Organic spicy greens, Kalamata olives, shaved parmesan cheese, pistachio + lemon vinaigrette

#### FLATBREAD 12

Fire grilled crust, capicola, pepperoni, spicy olive relish, goat cheese, provolone cheese, arugula

#### GRILLED CAULIFLOWER 8

Anchovy butter, crispy capers, lemon

#### BURRATA 11

Marinated Heirloom cherry tomatoes, fresh basil, burrata, rosemary, crostini

#### SHRIMP CAKES 11

Wild Texas Gulf shrimp, shallots, cilantro, red pepper, corn, burnt scallion aioli

### MEDIUM

#### SMOKED CHICKEN PASTA 13

Cherrywood smoked chicken, roasted Brussel sprouts + cabbage, corn, mushrooms, roasted garlic cream sauce, rigatoni

#### SHRIMP + GRITS 14

Wild Texas Gulf shrimp, bacon, cheesy Anson Mills Grits, Southern BBQ broth

#### CHICKEN CHOP SALAD 11

Romaine & iceberg lettuce, bacon, avocado, blue cheese, corn, tomatoes, scallions, cilantro + lime vinaigrette, tortilla chips

#### PRIME BURGER 12

Prime ground beef, orange bacon jam, goudas baby spinach, crispy onion

#### PASTA BOLOGNESE 12

Beef, pork, celery, carrot, onion, mushroom, touch of cream, hand-cut pappardelle, parmesan cheese

For parties of 8 or more, a 20% gratuity may be added to your check.

\*Consuming raw or undercooked meats or shellfish may increase your risk of food-borne illness.

## PRINCIPALS

### GREAT LAKES WHITEFISH 22

Lake Superior fresh,anko and herb crusted, baked golden, basmati rice, grilled asparagus

### LAMB CHOPS 34

Coffee rub, seared golden Anson Mills Grits, roasted Heirloom carrots, stone ground mustard cream sauce

### HONEY ROASTED CHICKEN 20

All natural, house brined, tarragon, lemon + honey butter roasted, broccolini, smashed fingerling potatoes

### WAGYU TOP SIRLOIN 28

Old School: Blue cheese + baked Idaho potato, broccolini, cabernet sauce

### SMOKED PORK CHOP 26

Hardwood smoked pork chop, roasted carrots, cheesy Anson Mills Grits, whiskey cream sauce, bacon onion jam

### ANGUS FILET 36

Greeley, Colorado beef filet, broccolini, mushroom, shallot ragout, smashed fingerling potatoes

### FAROE ISLAND SALMON 25

Scottish salmon, cabbage, leeks, tomatoes, stone ground mustard and caraway broth, pomegranate molasses, fingerling potatoes

## DESSERTS

### CHEF RENEE'S CARROT CAKE 7

Golden raisins, carrots, cinnamon, walnuts, cream cheese frosting

### BERRY BREAD PUDDING 6

Raspberries, blueberries, strawberries, vanilla, brown sugar, vanilla cream sauce

### ESPRESSO BROWNIE 6

Coffee ice cream, sanders hot fudge, whipped cream

### UPSIDE DOWN APPLE PIE 7

butter, brown sugar, pecans, vanilla bean ice cream, whipped cream

## SIDES

SMASHED FINGERLING POTATOES 5

PARMESAN BLACK PEPPER FRIES 4

TOASTED GARLIC BROCCOLINI 5

ROASTED CARROTS 4

CHEESY ANSON MILLS GRITS 4

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