

MODERN

AMERICAN



BLUE STEM DINNER

STARTERS

SCOTTISH STOATIN DIP 10

Marinara with roasted Garlic and olive oil, generously topped with baked cheese and basil pesto.
Served with Parmesan toast points

SHRIMP CAKES 11

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

BURRATA 11

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

FLATBREAD 12

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

SOUP & SALAD

SCOTTISH FISH CHOWDER 7

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

BEEF STEAK CHILI 7

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

ROASTED BRUSSEL SPROUT SALAD 9

Brussel sprouts, dried cranberries, red onion,
candied walnuts
add chicken 4

ARUGULA SALAD 10

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

MEDIUM

BEEF TIPS AND RISOTTO 19

Flame seared tenderloin tips tossed with forest mushrooms served over a bed of creamy parmesan risotto

*KOBE BURGER 15

Kobe beef, Gouda cheese, lettuce, tomato and onion

PASTA BOLOGNESE 17

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

SMOKED CHICKEN PASTA 17

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

PRINCIPALS

HONEY ROASTED CHICKEN 22

All natural, house brined, tarragon, lemon + honey butter roasted, chef choice vegetable, smashed fingerling potatoes

GREAT LAKES WHITEFISH 22

Lake Superior fresh, panko and herb crusted, baked golden, basmati rice, chef choice vegetable

FAROE ISLAND SALMON 25

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

APPLE CIDER FIG PORKCHOPS 26

Hardwood smoked pork chop, roasted carrots, cheesy Anson Mills Grits

12 OZ. CULOTTE STEAK* 32

Old School: Bleu cheese + baked Idaho potato, chef choice vegetable, cabernet sauce

ANGUS FILET* 35

Choice beef filet, chef choice vegetable, mushroom, shallot ragout, smashed fingerling potatoes

SIDES

SMASHED FINGERLING POTATOES 5

CHEF VEGETABLE 5

CHEESY ANSON MILLS GRITS 6

PARMESAN BLACK PEPPER FRIES 5

HOUSE SALAD 5

DESSERTS

BLUE STEM CARROT CAKE 7

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

ESPRESSO BROWNIE 7

Coffee ice cream, sanders hot fudge, whipped cream

UPSIDE DOWN APPLE PIE 7

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

CREME BRULEE 7

Chefs favorite house made creme brulee