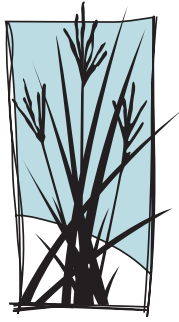


SIMPLY

SEASONAL



BLUE STEM

DINNER

SMALL

SHRIMP CAKES 11

Gulf Shrimp, shallots, thyme, red peppers, burnt scallion aioli

WINGS 9

Brined wings with your choice of dipping sauce, parmesean garlic, Asian ginger, or Caribbean jerk

BURRATA 11

Marinated heirloom tomatoes, basil, burrata, rosemary

STOATIN DIP 10

Marinara with roasted garlic and olive oil, topped with baked cheese and basil pesto, served with parmesan toast points

MARGHERITA FLATBREAD 12

Crusty flatbread topped with burrata cheese, olive oil, basil, heirloom tomatoes, balsamic vinegar

PAN FRIED FETA 11

Panko breaded & pan fried Feta cheese with a Greek olive Tapenade, served with toast points

ROASTED BRUSSEL SPROUTS 9

Brussel sprouts, dried cranberries, red onion, candied walnuts, balsamic glaze, served warm

SOUP & SALAD

SCOTTISH FISH CHOWDER 7

Smoked whitefish, potatoes, corn, onion, cream

BEEF STEAK CHILI 7

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

ARUGULA SALAD 10

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

CHICKEN CHOP SALAD 12

Chopped iceberg, avocado, bacon, blue cheese, tomato, cilantro lime vinaigrette

CAESAR SALAD 10

Romaine, parmesan, croutons, caesar dressing

TOMATO BURRATA SALAD 11

Burrata cheese, heirloom tomatoes, basil pesto, balsamic glaze

MEDIUM

PASTA CARBONARA 18

Fettuccine, bacon, Carbonara sauce, heirloom tomato, Burrata, parmesan and basil

BOLOGNESE 17

Beef, onion, mushroom, garlic, tomato sauce, with hand cut pappardelle and parmesan

SUMMER CHICKEN PASTA 15

Pene pasta with garlic cream sauce, summer squash and zucchini

SHRIMP & GRITS 18

Gulf shrimp, bbq broth spinach, grits, and a pice of crusty bread

BEEF TIPS & RISOTTO 19

Flame seared tenderloin tips, risotto, and mushroom ragu, chef vegetable

KOBE BURGER 15

Kobe beef, gouda, lettuce, tomato, and onion
Served with parm fries

SIDES

HOUSE SALAD 5

TRUFFLE PARMESAN FRIES 8

CHEF CHOICE VEGETABLE 5

CHEF CHOICE STARCH 5

CHEESY ANSON MILLS GRITS 6

PRINCIPLES

MAHI MAHI 25

Grilled Mahi Mahi with coconut Chimichurri, seasoned rice and mango salsa

FAROE ISLAND SALMON 26

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

GREAT LAKES WHITEFISH 23

Lake Superior fresh, panko and herb crusted, pan fried, basmati rice, and chef vegetable

HONEY PINEAPPLE GLAZED CHICKEN 22

House brined roasted chicken, white rice with coconut and chef vegetable

LEMON BASIL GRILLED PORKCHOP 24

Grilled Pork Chops, lemon pepper, and herbs, served with chef vegetable and starch

TOP LOIN COULOTTE 29

12 oz, top loin steak, served with mushroom ragout, chef vegetable and starch

PEPPERCORN CRUSTED FILET 32

8 oz, choice beef filet crusted in peppercorns and a Cognac cream sauce, chef vegetable and starch

DESSERTS

BLUE STEM CARROT CAKE 7

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

CREME BRULEE 7

Chefs favorite house made creme brulee

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