

SIMPLY



SEASONAL

## BLUE STEM

DINNER

SMALL

SHRIMP CAKES 11

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

WINGS 9

Six wings fried golden with your choice of dipping sauce, Parmesan garlic, Asian ginger, Caribbean jerk, or BBQ

BURRATA 11

Marinated heirloom tomatoes, basil, burrata

STOATIN DIP 10

Marinara with roasted garlic and olive oil, topped with baked cheese and basil pesto, served with crostinis

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 olive tapenade, served with crostinis and tortilla chips

ROASTED BRUSSEL SPROUTS 9

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

GRILLED & CHILLED SHRIMP 14

Seasoned grilled shrimp, chilled and served with cocktail sauce

## 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, sour cream, 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  
chicken \$5 | shrimp \$6 | salmon or Mahi \$10

MAHI PINEAPPLE SALAD 14

Blackened 4 oz. Mahi Mahi, spring mix, pineapple, blueberries, carrots, avocado & chile-ginger vinaigrette

## 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

Penne pasta with garlic cream sauce, summer squash and zucchini

### SHRIMP & GRITS 18

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

### BEEF TIPS & RISOTTO 19

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

### KOBE BURGER 15

6 oz. 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 8 oz. Mahi Mahi with coconut rice and Chimichurri, topped with mango salsa

### FAROE ISLAND SALMON 26

8 oz. Scottish salmon, cabbage, leeks, tomato, stone ground mustard and caraway broth, pomegranate molasses and fingerling potatoes

### GREAT LAKES WHITEFISH 23

Lake Superior fresh, pan fried, basmati rice, and chef vegetable

### HONEY PINEAPPLE GLAZED CHICKEN 22

Creole seasoned roasted chicken, coconut rice with chimichurri and chef vegetable

### LEMON BASIL GRILLED PORK CHOP 24

Two porterhouse pork chops covered in a lemon basil marinade, 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

Chef's favorite house made creme brulee

### ESPRESSO BROWNIE 7

Coffee ice cream, dark chocolate truffle sauce, whipped cream

### UPSIDE DOWN APPLE PIE 7

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