

10032 South Sheridan Rd.
Tulsa, Oklahoma 74133



918-296-9889
BluestoneSteakhouse.com

Appetizers

Asian Beef Brochettes 14 ^{GF}

Three beef tenderloin brochettes pan-seared with onions and red peppers, prepared in a sweet soy glaze with a spicy chili aioli.

Sweet Korean Brochettes 14 ^{GF}

Three beef tenderloin brochettes pan-seared with onions and red peppers, prepared with a traditional Korean sweet ginger sauce and served with Japanese steamed rice.

Bluestone Flatbread "Your Way!" 16

Crisp, honey-wheat flatbread crust with beef tenderloin, Your choice of Maytag blue cheese OR Mozzarella cheese OR Cheddar cheese caramelized onions and fresh sweet herbed tomato sauce.

Margherita Flatbread 16

Crisp, honey-wheat flatbread crust topped with olive oil, fresh basil, tomatoes, grilled chicken breast and mozzarella.

Bluestone Artichoke Dip 14 ^{Can Be Made GF}

A cream cheese-artichoke dip roasted with parmesan cheese and served with toasted pita bread points. "A Tulsa Favorite"

Crab Cakes 18

Blue crab cakes served with a roasted corn-black bean relish and jalapeno-cilantro aioli.

Chilled Roasted Salmon Dip 10 ^{Can Be Made GF}

Dill-encrusted salmon roasted to perfection and blended with cream cheese, dill aioli and sour cream. Served with crostinis.

Northern Italian Sea Scallops 16 ^{Can Be Made GF}

Two pan seared fresh sea scallops topped with a pesto-cream reduction sauce, and served with crostinis.

Portabella Mushroom 18 ^{GF}

Marinated grilled slices of portabella mushrooms served with toasted crostinis and herbed Montrachet goat cheese mousse, baked golden brown.

Bluestone Brie 18

Danish Brie coated with crushed macadamia nuts and panko breadcrumbs. We then pan-fry the Brie and serve with sliced Fuji apples, seasonal fruit, toasted pita points and a fresh raspberry sauce.

Fried Baby Crimini Mushrooms 12

Dipped in buttermilk and our Bluestone breading then fried to golden brown and served with house-made horseradish sauce.

Shrimp Cocktail 20 ^{GF}

Four wild caught jumbo shrimp served with Tanqueray™ gin-infused cocktail sauce.

Bluestone Bruschetta 14

Toasted crostinis topped with a roasted pine nut-basil pesto and whole-milk mozzarella cheese. Next we add our house-made tomato-basil relish with a touch of balsamic red wine vinegar.



** Ask about our Daily Appetizers **



House Wines

	glass	bottle
Blush- Beringer White Zinfandel	8	20
Chardonnay- Angeline Reserve	8	30
Sauvignon Blanc- Tora Bay	8	30
Pinot Grigio- Stellina Di Notte	8	30
Riesling- Chateau Ste. Michelle	8	30
Sparkling- Francois Montand 187ml	-	11
Cabernet Sauvignon- Columbia Crest	8	30
Zinfandel- Ravenswood	8	30
Red Blend- Blackstone Red Blend	8	30
Merlot- Estancia	8	30
Pinot Noir- Mark West	8	30

Non-Alcoholic Beverages

Iced Tea, Coffee & Sodas 3
Herbal Hot Tea 4
San Pellegrino Mineral Water 4



Beer

Domestic High Point

Blue Moon
Sam Adams Boston Lager

Import Beers

Heineken
Modelo Especial
Pilsner Urquell
Guinness Stout
Kronenbourg 1664
Sam Smith Nut Brown Ale
Stella Cidre

Draft Beers

Ask about our Seasonal Drafts

*Please ask about our seasonal high point beer.