

Salads

Add *Certified Angus Beef*® Sirloin Steak 12 / Add Grilled Chicken 6 / Add 2 Grilled Shrimp 8 /
Add Grilled Tuna 15/ Add 2 Scallops 14 /Add Grilled Norwegian Salmon 12

Bluestone Wedge Salad 14

A crispy wedge of iceberg lettuce drizzled with Maytag blue cheese dressing and topped with Maytag blue cheese crumbles, diced tomatoes, bacon crumbles and grilled green onions.

Caesar Salad 12

Romaine lettuce tossed with our house-made Caesar dressing and topped with fresh shaved parmesan cheese and our Bluestone croutons.

Spinach Salad 14

Baby spinach tossed with a warm mustard-pancetta bacon dressing and served with shaved fried onions, flash-fried sliced crimini mushrooms and diced tomatoes.

The Bluestone Cobb Salad 22

Baby greens topped with our house-made balsamic vinaigrette, sliced boiled eggs, jumbo lump crabmeat, grilled pancetta bacon, grilled green onions, diced tomatoes and Maytag blue cheese.

Salmon Salad 22

Grilled fresh Norwegian salmon served on a bed of baby greens drizzled with house-made citrus vinaigrette dressing topped with mandarin oranges, diced red onion and diced Fuji apples. Can serve as Blackened Salmon.

Tuna Niçoise 26

We start with fresh pan-seared Ahi tuna steak with mixed greens, Kalamata olives, roasted Yukon potatoes, fresh Haricots Verts (green beans) and our balsamic vinaigrette.

Syrian Salad 16

Chopped iceberg lettuce, Roma tomatoes, diced cucumber, fresh mint and pita chips served with an extra virgin olive oil, lemon-garlic fresh Jordanian sumac dressing.



Soup

All of our soups are made from scratch on a daily basis to ensure quality.

Bluestone Certified Angus Beef® **Steak Soup**

Cup 7 / Bowl 9

Soup of the Day Cup 7 / Bowl 9

Chicken & Pasta

"The Sicilian" Aged Beef Tenderloin Pasta 29

Pan-seared tenderloin and roasted grape tomatoes, garlic, shallots, fresh oregano and extra-virgin olive oil tossed with linguini and our house-made marinara sauce.

Fettuccine Alfredo 24

Fettuccine pasta tossed in a traditional white wine Alfredo sauce topped with parmesan cheese.

Add Chicken \$6 / Shrimp (2) \$8

Chicken-Fried Chicken 27

Best chicken-fried chicken in town! Hand-breaded, tender chicken topped with home made gravy and garlic mashed potatoes.

Artichoke Chicken 29

Natural chicken breast lightly floured and pan-seared with artichoke hearts, sliced crimini mushrooms sautéed in lemon beurre blanc sauce and served with garlic mashed potatoes and grilled asparagus.

Chicken Marsala 29

Natural chicken breast lightly floured and sautéed with a blend of wild mushroom, garlic and shallots prepared in sweet marsala wine sauce. Served with garlic mashed potatoes and grilled asparagus.

Italian-Roasted Half Chicken 28

We start by marinating our chicken for two days in our special herbs and olive oil. Next, we roast the chicken halves and top with parmesan cheese. Served with two sides.

Shrimp Scampi Pasta 34

Six jumbo wild caught Gulf shrimp sautéed with olive oil, white wine, peppers, red onion, crimini mushrooms, garlic, fresh spinach and reduction of heavy cream. We then finish this creation with angel hair pasta in a lemon beurre blanc sauce.

Bluestone Lasagna 28

Handmade from scratch with our own Italian beef sausage, all natural ricotta and mozzarella cheeses, we then finish this sausage in our own red wine meat sauce, then top with our roasted pine nut-pesto cream reduction sauce.

Ragin Cajun Pasta 27

Sautéed peppers, onions, grilled chicken, garlic and andouille sausage in a light and spicy Creole cream sauce, served with fettuccine. Add (2) Jumbo Shrimp 8

Creamy Lobster Pasta

Maine lobster claw meat sautéed with shallots, garlic, butter and white wine in a rich cream sauce. Served over penne pasta with parmesan cheese. Full Order 38 / Half Portion 29

Desserts

Bluestone Crème Brulee 12, Bluestone Cheesecake 12, Chocolate Mousse 12, Bluestone Cakes "Market Price", Vanilla Bean Ice Cream 6, Amish Pie 9, Chef Choice Cobbler 9

Gluten Free

Please be aware that because our dishes are prepared-to-order, during normal kitchen operations, individual foods may come into contact with one another due to shared cooking and preparation areas. Thus, we cannot guarantee that cross-contact with foods containing gluten will not occur. We encourage you to carefully consider your dining choices and your individual dietary needs when dining with us. When placing your order, please let your server know that you are ordering a gluten-free menu item.

Parties of 6 or more will have a 20% gratuity added to their bill.

Menu Design by Certified Angus Beef LLC (11/16). www.CertifiedAngusBeef.com

The consuming of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness, especially if you have a medical condition.