

Fresh Seafood & More

Fresh Norwegian Salmon 34

Fresh salmon fillet served two ways. The first method is grilled and basted with our house herbs and seasoning served with sweet potato hash and vegetable du jour. The second method is a bourbon-soy marinated salmon fillet baked and topped with a bourbon-soy glaze, served with starch of choice and vegetable du jour. Ask your server to have Blackened.

Fresh Ahi Tuna 36

Fresh Ahi tuna fillet pan-seared to your liking and topped with wasabi aioli served with fresh julienned Asian stir-fried vegetables and rice pilaf.

Fresh Halibut Market Price

Fresh eight-ounce Halibut fillet, pan seared and sautéed with mushrooms, tomatoes, capers, onion, and garlic. Topped with jumbo lump crabmeat and two jumbo shrimp in a lemon beurre blanc sauce. Served with rice pilaf and sautéed vegetables.

Jumbo Fried Shrimp 32

Six wild caught jumbo shrimp perfectly breaded in our special breading then fried and served with fresh-cut fries and Tanqueray™-infused cocktail sauce or house-made and tartar sauce.

Fresh Sea Scallops 36 GF

Four fresh jumbo sea scallops pan-seared and resting on an Asian rice patty with fresh chives and egg. We then top that with sautéed julienned fresh vegetables and lace with a balsamic reduction sauce.

Salmon en Croute 34

Fresh Norwegian salmon served en croute with dill-roasted salmon, orange reduction cream cheese, herbs, caramelized red onions and sun dried tomatoes. We then wrap this inside a French pastry and bake to perfection. Served on a pool of champagne sauce with rice pilaf and vegetable du jour.

Fresh Fish of the Day "Market Price"

We are always bringing in new species of wild-caught fish that are in season, so ask your server or look at our daily specials menu!

Snapper • Sea Bass • Sword Fish • Red Fish • Mahi Mahi • Blue Marlin and more!

Please ask your server about our "Vegan" Dinner Entrées option.

Dinner Starch Sides

Fresh Garlic Mashed Potatoes 7 • Baked Potatoes 7 • Lotus Potatoes 7 • House-made French Fries 7

Desserts

All desserts are completely made from scratch, with the exception of the Amish Pecan Pie and Ice Cream. Many of our ingredients come from around the world and locally.

Bluestone Crème Brûlée 12 GF

We offer two main flavors, vanilla and Key lime. Be sure to ask your server for the seasonal flavors.

Bluestone Cheesecake 10

We offer many different types of our fresh-made cheesecake as well as seasonal flavors so be sure to ask your server for the seasonal flavors.

Chocolate Mousse 12 GF

This chocolate mousse is very different from any you have tried in the past. First, we start by sourcing our chocolate locally from Glacier Confection's™ in Tulsa, which is the best chocolate I've found in these many years in business. Next, we lovingly take the time to make our mousse in the old traditional method.

Bluestone Cakes "Market Price"

We always have at least three to four types of cakes for your enjoyment. Many of these cakes change with the seasons.

Bring your appetite since they are very large servings.

Vanilla Bean Ice Cream Double Scoop 6 GF

Amish Pecan Pie 9

Chef's Choice Cobbler 9

Beverages

Iced Tea 2.95

Sweet Tea 2.95

Flavored Iced Tea (Seasonal) 2.95

Please ask your server for the seasonal flavor.

Hot Organic Tea Sachets 4

Served with English service and timer for steeping.

Tropical Green, Earl Grey, Orange Jasmine,

Classic Breakfast, Berry Black, Chai, Mint,

Spring Jasmine *Flavors vary by Season.

COFFEE (Espresso Bean Coffee) 2.95

Decaf Coffee 2.95

Cola 2.95

Coke, Diet Coke, Sprite, Dr Pepper, Root Beer, Lemonade

Sparkling San Pellegrino Mineral Water 4

GF 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.