



APPETIZERS

LOADED NACHOS 13
ADD: CHICKEN +4 / STEAK +5 / CHORIZO +4 / CHILI +4 / AVOCADO +3
 Choice of: Shredded Cheese Blend or Three Cheese Sauce
 Jalapenos, black olives, salsa, sour cream, housemade guacamole (GF)

JUMBO CHICKEN WINGS 16
 Crispy fried jumbo wings
 Choice of: Buffalo, Bluestone BBQ or Teriyaki
 Served with celery and side of Ranch or Blue Cheese

PARMESAN TRUFFLE FRIES 8
 Served with truffle aioli dipping sauce

VEGGIE HUMMUS PLATTER 13
 Hummus, fresh vegetables, grilled pita bread (V)

CHEESE CURDS 13
 Wisconsin's top cheddar curds- battered & fried
 Served with siracha ranch dipping sauce (V)

BLUESTONE SIGNATURE SMOKED WINGS 16
 Perfectly seasoned & smoked in house!
 Served with celery and side of Ranch or Blue Cheese (GF)

BURRATA 13
 Burrata, roasted heirloom tomatoes, balsamic glaze, basil
 Served with garlic crostini

LOADED TOTS 12
 Chorizo, Cheddar-Jack cheese, sour cream, green onions, jalapenos

HOMEMADE CHIPS, GUACAMOLE & PICO 13
 Housemade tortilla chips, housemade guacamole, salsa (GF)

FRIED GREEN BEANS 11
 Served with horseradish ranch dipping sauce (V)

FRIED PICKLES 11
 Served with siracha ranch dipping sauce (V)



SOUP & CHILI

TAILGATE BEEF CHILI cup 7 / bowl 10
 Slow cooked ground beef chili, side of shredded cheese, sour cream, cilantro & oyster crackers

VEGAN CHILI cup 6 / bowl 8.5
 Spicy black bean & corn VEGAN chili

CHICKEN TORTILLA cup 6 / bowl 8.5

BAKED FRENCH ONION cup 6 / bowl 8.5

SALADS

ADD ONS: Grilled or Blackened Chicken +6 / Shrimp or Blackened Shrimp +8 / Salmon or Blackened Salmon +8

MAKE ANY SALAD A WRAP WITH CHOICE OF SIDE (except the TILAPIA LETTUCE WRAPS)

HOUSE SALAD sm - 8 / lg - 11
 Mixed greens, tomato, carrots, cucumber, cabbage, croutons
 Served with choice of dressing (V)(GF)

CAESAR sm - 9 / lg - 14
 Romaine, cherry tomatoes, fresh parmesan, croutons, housemade parmesan crisps

TILAPIA LETTUCE WRAPS 16
 Romaine lettuce, blackened tilapia, avocado, cilantro slaw
 Drizzled with chipotle mayo (GF)

CENTRAL COBB 15
 Romaine, white cheddar, cucumber, corn, tomato, sunflower seeds, egg, bacon, avocado
 Tossed with honey mustard dressing (GF)

BLUESTONE SALAD 15
 Spinach, bacon, toasted almonds, blue cheese crumbles, apples, topped with housemade onion straws
 Tossed with shallot vinaigrette dressing

KALE & QUINOA 15
 Avocado, dried cherries, chopped pecans, goat cheese
 Tossed with lemon vinaigrette dressing (V)(GF)

DRESSINGS:
(All dressings are Gluten Friendly)
 Thousand Island
 Ranch
 Blue Cheese
 Oil & Vinegar
 Vidalia Onion
 Caesar
 Honey Mustard
 Balsamic Vinaigrette
 Lemon Vinaigrette
 Shallot Vinaigrette

SIDES

BAKED MAC & CHEESE - 8
 Bacon & scallions

STEAMED BROCCOLI - 6

GREEN BEANS - 6

ONION RINGS - 6

MAC & CHEESE - 6

SWEET POTATO FRIES - 5

HAND CUT FRIES - 5

TATER TOTS - 5

COLESLAW - 5

QUESADILLAS

Served on Flour Tortilla Sub Corn Tortilla Upon Request (GF)
Served with sides of Housemade Pico De Gallo, Guacamole & Sour Cream

ROASTED VEGGIE 17
 Seasonal roasted vegetables, chihuahua cheese, goat cheese (V)

CHEESE 11
 Chihuahua cheese

STEAK & CHIPOTLE 19
 Marinated skirt steak, chipotle pepper, tomato, grilled onions, chihuahua cheese, mozzarella

CHICKEN TINGA 18
 Chipotle chicken, tomato, chihuahua cheese

BOWLS

ADD ONS: Grilled or Blackened Chicken +5 / Shrimp or Blackened Shrimp +7 / Salmon or Blackened Salmon +7
SUBSTITUTE: White Rice / Brown Rice / Quinoa / Mixed Green

TERIYAKI BOWL 16
 Brown rice, red bell pepper, carrots, cabbage, edamame, scallions
 Served with side of teriyaki dressing (V)

MEDITERRANEAN BOWL 16
 Brown rice, mixed greens, hummus, Kalamata olives, feta, cucumbers, tomatoes, garbanzo beans, red onion
 Served with side of lemon tzatziki sauce (V)

FIESTA BOWL 16
 Brown rice, black beans, sauteed vegetables, corn, cherry tomatoes, shredded cheese, guacamole, salsa
 Served with side of citrus verde (V)

DRINKS

Coke / Diet Coke / Sprite / Dr. Pepper / Ginger Ale / Lemonade / Iced Tea / Milk / Chocolate Milk - 3

JUICE: Orange / Apple / Pineapple / Cranberry / Grapefruit - 3

JOE TEAS (20 oz. Bottles): Lemonade / Pink Lemonade / Half n Half / Raspberry Tea - 5

IBC Bottled Root Beer / Lemon Perrier - 4

Badge Brew Coffee (Regular / Decaf) - 4

Parties of 6 or more will have 20% gratuity added to their bill. No separate billing for parties of 6 or more.

Prices are subject to change without notice. *The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

Common allergens used in kitchen. Please advise your server of any allergies. Items marked "(GF)" are prepared gluten free. Our kitchen contains gluten and cross contamination of gluten is possible.

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ENTREES

PAN SEARED SALMON 23

Fresh salmon filet in a lemon caper white wine sauce
Served with roasted potatoes & grilled asparagus

CHICKEN MARSALA 22

Chicken cutlets and mushrooms in a marsala wine sauce
Served over linguine
Served with a side of garlic bread

*NEWPORT STEAK DINNER 25

Marinated tri tip steak, roasted green beans & cauliflower,
Parmesan mashed potatoes, red bell peppers, & a red wine reduction

LEMON PENNE SHRIMP 23

Sauteed shrimp over penne pasta in a Light Lemon Aglio e Olio Sauce,
Kalamata olives, capers, cherry tomatoes, goat cheese, kale
Served with garlic bread

BURGERS

All burgers served with lettuce, tomato, onion and pickles on the side

SERVED WITH CHOICE OF SIDE: Fresh Cut Fries / Tater Tots / Sweet Potato Fries / Coleslaw

UPGRADE YOURSIDE +2.50: Onion Rings / Broccoli / Green Beans / Mac & Cheese /
Mini Caesar / Side Salad / Cup of Soup / Cup of Chili

*CALIFORNIA BURGER 18

1/2 lb. **Angus Burger**, fresh avocado, baby spinach, swiss,
chipotle mayo, onion straws
Served on a brioche bun

FIREHOUSE MARTY BURGER 18

Two 4oz grilled patties, American cheese, bacon, special sauce
Served on a brioche bun



We named our signature MARTY BURGER after MARTY LEONI,
an Evanston Firefighter who made the ultimate sacrifice for the citizens
of Evanston. In Marty's honor, we donate proceeds from each
MARTY BURGER to the Evanston Firefighter's Benevolent Fund,
which helps its members in financial hardship.

*BLUESTONE BURGER 18

1/2 lb. **Angus Burger**, blue cheese, bacon, grilled onions
Served on a brioche bun

*CENTRAL STREET MELT 18

1/2 lb. **Angus Burger**, white cheddar, grilled onions, bacon aioli
Served on toasted rye

HOMEMADE BLACK BEAN BURGER 16

Swiss cheese, grilled onions, roasted red peppers, chipotle mayo
Served on a whole wheat bun

BUILD A BURGER 16

1/2 lb. **Angus Burger or Turkey Patty**

CHOICE OF BREAD: Brioche / Wheat / Marble Rye / Gluten Free Bun

ADD CHEESE +1: American, Swiss, Provolone, Monterey Jack, Cheddar, White Cheddar, Blue Cheese, Goat Cheese, Smoked Gouda, Mercks Cheddar

BURGER ADD ONS +1: Bacon, Guacamole, Jalapenos, Hot Giardiniera, Sweet Peppers, Mushrooms, Grilled Onions, Avocado,

*Fried Egg, Banana Peppers, Canadian Bacon

SAUCES: Chipotle Mayo, Thousand Island, Pesto, Buffalo Sauce, Wasabi Mayo

SANDWICHES

SERVED WITH CHOICE OF SIDE: Fresh Cut Fries / Tater Tots / Sweet Potato Fries / Coleslaw

UPGRADE YOURSIDE +2.50: Onion Rings / Broccoli / Green Beans / Mac & Cheese /
Mini Caesar / Side Salad / Cup of Soup / Cup of Chili

1/2 SANDWICH & SOUP or SALAD 15

AVAILABLE 11:30AM - 4PM MONDAY thru FRIDAY

1/2 Sandwich choice of:

Turkey Reuben / Corned Beef Reuben / Grown-Up Grilled Cheese

Choice of: Chicken Tortilla Soup / Side Salad

GROWN-UP GRILLED CHEESE 16

Bacon, American, mozzarella, avocado, tomato
Served on multi grain toast

BBQ PULLED PORK 18

Smoked pulled pork, Bluestone BBQ sauce, slaw
Served on a brioche bun

BLACKENED SALMON 18

Cajun salmon topped with slaw & chipotle mayo
Served on a whole wheat bun

FRIED CHICKEN SANDWICH 18

Lettuce, onion, tomato

Choice of: Bluestone BBQ / Buffalo Style

Choice of: Ranch / Blue Cheese

Served on a brioche bun

CORNED BEEF REUBEN 18

Swiss cheese, thousand island, sauerkraut
Served on toasted rye

TURKEY REUBEN 18

Shaved turkey, swiss cheese, thousand island, slaw, hot giardiniera
Served on toasted rye

B.C.O. BLUESTONE FAVORITE 18

Housemade pot roast, cheddar cheese, grilled onions, horseradish sauce
Served on a brioche bun

SPECIALITY PIZZAS

10" THIN CRUST - 16

16" THIN CRUST - 24

10" (GF) CAULIFLOWER CRUST - 18

10" x 14" DETROIT STYLE PAN - 27

POPEYE

Basil pesto sauce, mozzarella,
baby spinach

MARGHERITA

Housemade marinara, cherry tomatoes,
basil, fresh mozzarella

DELUXE

Pepperoni, sausage, green peppers,
onion, mushrooms

BBQ CHICKEN

Bluestone BBQ sauce,
smoked chicken, onion, tomato

SAUSAGE PESTO

Pesto sauce, Italian sausage, onion
roasted red peppers, fresh mozzarella

CANDLELITE WHITE

Olive oil, whole roasted garlic, caramelized onions,
fresh mozzarella, parmesan, provolone, goat cheese

BUILD YOUR OWN PIZZA

10" THIN CRUST CHEESE - 13 / +1.50 per topping

16" THIN CRUST CHEESE - 18 / +2 per topping

10" (GF) CAULIFLOWER CRUST CHEESE - 15 / +1.50 per topping

10" x 14" DETROIT STYLE PAN CHEESE - 21 / +2 per topping

MEAT TOPPINGS:

Sausage, Pepperoni, Ground Beef, Bacon, Grilled Chicken, Canadian Bacon, Anchovies

VEGGIE TOPPINGS:

Fresh Jalapeno, Hot Giardiniera, Mushrooms, Spinach, Black Olives, Green Olives, Roasted Red Peppers, Green Peppers, Banana Peppers,
Roasted Garlic, Red Onion, Caramelized Onions, Fresh Basil, Cilantro, Pineapple, Tomato, Sundried Tomato, Fresh Mozzarella, Goat Cheese

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