



## APPETIZERS

<b>LOADED NACHOS</b> ADD: CHICKEN +4 / STEAK +5 / CHORIZO +4 / CHILI +4 / AVOCADO +3 Three cheese jalapeno sauce, jalapenos, black olives, salsa, sour cream, housemade guacamole (GF)	<b>14</b>	<b>BLUESTONE SIGNATURE SMOKED WINGS</b> Perfectly seasoned & smoked in house! Served with celery and side of Ranch or Blue Cheese (GF)	<b>17</b>
<b>JUMBO CHICKEN WINGS</b> Crispy jumbo wings Choice of: Buffalo, Bluestone BBQ or Teriyaki Served with celery and side of Ranch or Blue Cheese	<b>17</b>	<b>BURRATA</b> Burrata, roasted heirloom tomatoes, balsamic glaze, basil Served with garlic crostini	<b>14</b>
<b>PARMESAN TRUFFLE FRIES</b> Served with truffle aioli dipping sauce	<b>9</b>	<b>LOADED TOTS</b> Chorizo, Cheddar-Jack cheese, sour cream, green onions, jalapenos	<b>13</b>
<b>VEGGIE HUMMUS PLATTER</b> Hummus, fresh vegetables, grilled pita bread (V)	<b>13</b>	<b>HOMEMADE CHIPS, GUACAMOLE &amp; PICO</b> Housemade tortilla chips, housemade guacamole, salsa (GF)	<b>14</b>
<b>CHEESE CURDS</b> Wisconsin's top cheddar curds- battered & fried Served with siracha ranch dipping sauce (V)	<b>13</b>	<b>FRIED GREEN BEANS</b> Served with horseradish ranch dipping sauce (V)	<b>12</b>
		<b>FRIED PICKLES</b> Served with siracha ranch dipping sauce (V)	<b>12</b>

## QUESADILLAS

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

<b>ROASTED VEGGIE</b> Seasonal roasted vegetables, chihuahua cheese, goat cheese (V)	<b>18</b>	<b>STEAK &amp; CHIPOTLE</b> Marinated skirt steak, chipotle pepper, tomato, grilled onions, chihuahua cheese, mozzarella	<b>20</b>
<b>CHEESE</b> Chihuahua cheese	<b>12</b>	<b>CHICKEN TINGA</b> Chipotle chicken, tomato, chihuahua cheese	<b>19</b>

## BOWLS

ADD ONS: Grilled or Blackened Chicken +6 / Shrimp or Blackened Shrimp +8 / Salmon or Blackened Salmon +8  
SUBSTITUTE: White Rice / Brown Rice / Quinoa / Mixed Green

<b>MEDITERRANEAN BOWL</b> Brown rice, mixed greens, hummus, Kalamata olives, feta, cucumbers, tomatoes, garbanzo beans, red onion Served with side of lemon tzatziki sauce (V)	<b>16</b>	<b>FIESTA BOWL</b> Brown rice, black beans, sauteed vegetables, cherry tomatoes, corn, shredded cheese, guacamole, salsa Served with side of citrus verde (V)	<b>16</b>
<b>TERIYAKI BOWL</b> Brown rice, red bell pepper, carrots, cabbage, edamame, scallions Served with side of teriyaki dressing (V)	<b>16</b>		

## SOUP & CHILI

<b>TAILGATE BEEF CHILI</b> Slow-cooked ground beef chili, side of shredded cheese, sour cream, cilantro & oyster crackers	<b>cup 8 / bowl 11</b>	<b>VEGAN CHILI</b> Spicy black bean & corn VEGAN chili (VE)	<b>cup 7 / bowl 9.5</b>
<b>CHICKEN TORTILLA</b>	<b>cup 7 / bowl 9.5</b>	<b>BAKED FRENCH ONION</b>	<b>cup 7 / bowl 9.5</b>

## SALADS

DRESSINGS: (All dressings are Gluten Friendly)

Thousand Island / Ranch / Blue Cheese / Oil & Vinegar / Vidalia Onion / Caesar / Honey Mustard / Balsamic Vinaigrette / Lemon Vinaigrette / Shallot Vinaigrette

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

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

<b>HOUSE SALAD</b> Mixed greens, tomato, carrots, cucumber, cabbage, croutons Served with choice of dressing (V, GF)	<b>sm 8 / lg 11</b>	<b>CAESAR</b> Romaine, cherry tomatoes, fresh parmesan, croutons, housemade parmesan crisps	<b>sm 9 / lg 14</b>
<b>CENTRAL COBB</b> Romaine, white cheddar, cucumber, corn, tomato, egg, bacon, sunflower seeds, avocado Tossed with honey mustard dressing (GF)	<b>15</b>	<b>BLUESTONE SALAD</b> Spinach, bacon, toasted almonds, blue cheese crumbles, apples, topped with housemade onion straws Tossed with shallot vinaigrette dressing	<b>15</b>
<b>TILAPIA LETTUCE WRAPS</b> Romaine lettuce, blackened tilapia, avocado, cilantro slaw Drizzled with chipotle mayo (GF)	<b>16</b>	<b>KALE &amp; QUINOA</b> Avocado, dried cherries, chopped pecans, goat cheese Tossed with lemon vinaigrette dressing (V, GF)	<b>15</b>

## SIDES

<b>SWEET POTATO FRIES</b> (V, VE) - 7	<b>HAND CUT FRIES</b> (V, VE) - 6	<b>TATER TOTS</b> (V, VE) - 6	<b>ONION RINGS</b> (V, VE) - 7
<b>STEAMED BROCCOLI</b> (V, VE, GF) - 7	<b>BAKED MAC &amp; CHEESE</b> - 9 Bacon & scallions	<b>MAC &amp; CHEESE</b> (V) - 7	<b>COLESLAW</b> - 5

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 foodborne 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.

COPYRIGHT © 2024 BLUESTONE

# ENTREES


<b>PAN SEARED SALMON</b> Fresh salmon filet in a lemon caper white wine sauce, Kalamata olives, tomatoes Served with roasted potatoes & grilled asparagus	<b>23</b>	<b>*NEWPORT STEAK DINNER</b> Flat iron steak, parmesan mashed potatoes, seasonal sauteed veggies and red wine reduction	<b>25</b>
<b>CHICKEN MARSALA</b> Chicken cutlets and mushrooms in a marsala wine sauce Served over linguine Served with garlic bread	<b>22</b>	<b>PENNE PASTA WITH SHRIMP</b> 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	<b>23</b>

# 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

<b>*CALIFORNIA BURGER</b> 1/2 lb. <i>Angus Burger</i> , fresh avocado, baby spinach, swiss, chipotle mayo, onion straws Served on a brioche bun	<b>19</b>	<b>*BLUESTONE BURGER</b> 1/2 lb. <i>Angus Burger</i> , blue cheese, bacon, grilled onions Served on a brioche bun	<b>19</b>
<b>FIREHOUSE MARTY BURGER</b> Two 4oz grilled patties, American cheese, bacon, special sauce Served on a brioche bun	<b>19</b>	<b>*CENTRAL STREET MELT</b> 1/2 lb. <i>Angus Burger</i> , white cheddar, grilled onions, bacon aioli Served on toasted rye	<b>19</b>
 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.		<b>HOMEMADE BLACK BEAN BURGER</b> Swiss cheese, grilled onions, roasted red peppers, chipotle mayo Served on a whole wheat bun	<b>17</b>

## BUILD A BURGER 17

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

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

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

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

<b>1/2 SANDWICH &amp; SOUP or SALAD</b> — 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	<b>15</b>	<b>FRIED CHICKEN SANDWICH</b> Lettuce, onion, tomato Choice of: Bluestone BBQ / Buffalo Style Choice of: Ranch / Blue Cheese Served on a brioche bun	<b>19</b>
<b>GROWN-UP GRILLED CHEESE</b> Bacon, American, mozzarella, avocado, tomato Served on multi grain toast	<b>17</b>	<b>CORNED BEEF REUBEN</b> Swiss cheese, thousand island, sauerkraut Served on toasted rye	<b>19</b>
<b>BBQ PULLED PORK</b> Smoked pulled pork, Bluestone BBQ sauce, slaw Served on a brioche bun	<b>19</b>	<b>TURKEY REUBEN</b> Shaved turkey, swiss cheese, thousand island, slaw, hot giardiniera Served on toasted rye	<b>19</b>
<b>BLACKENED SALMON</b> Cajun salmon topped with slaw & chipotle mayo Served on a whole wheat bun	<b>19</b>	<b>B.C.O. BLUESTONE FAVORITE</b> Housemade pot roast, cheddar, grilled onions, horseradish sauce Served on a brioche bun	<b>19</b>

# SPECIALITY PIZZAS

10" THIN CRUST - 17

16" THIN CRUST - 26

10" (GF) CAULIFLOWER CRUST - 19

## POPEYE

Basil pesto sauce, mozzarella,  
baby spinach

## DELUXE

Pepperoni, sausage, green peppers,  
onion, mushrooms

## SAUSAGE PESTO

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

## MARGHERITA

Housemade marinara, cherry tomatoes,  
basil, fresh mozzarella

## BBQ CHICKEN

Bluestone BBQ sauce,  
smoked chicken, onion, tomato

## CANDLELITE WHITE

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

# BUILD YOUR OWN

10" THIN CRUST CHEESE - 14  
+2 per topping

16" THIN CRUST CHEESE - 20  
+3 per topping

10" (GF) CAULIFLOWER CRUST CHEESE - 16  
+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

# DRINKS

Coke / Diet Coke / Sprite / Dr. Pepper / Ginger Ale / Iced Tea  
Lemonade / Pink Lemonade / Spindrift Sparkling Water - 3  
IBC Bottled Root Beer - 4

Milk / Chocolate Milk - sm 3 / lg 5  
JUICE: Orange / Apple / Cranberry - 3  
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 foodborne 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.

COPYRIGHT © 2024 BLUESTONE