

APPETIZERS

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

QUESADILLAS

Served on Flour Tortilla with sides of Housemade Pico De Gallo, Guacamole & Sour Cream / Sub Corn Tortilla Upon Request (GF) STEAK & CHIPOTLE ROASTED VEGGIE 18 **20** Seasonal roasted vegetables, chihuahua cheese, Marinated skirt steak, chipotle pepper, tomato, grilled onions, chihuahua cheese, mozzarella goat cheese (V)

12 19 CHICKEN TINGA CHEESE Chipotle chicken, tomato, chihuahua cheese Chihuahua cheese

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

SEASONAL ROTATING BOWL

16

16

15

19

19

19

cup 7 / bowl 9.5

ONION RINGS (V, VE) - 7

MEDITERRANEAN BOWL **FIESTA BOWL** 16 Brown rice, mixed greens, hummus, Kalamata olives, feta, Brown rice, black beans, sauteed vegetables, cherry tomatoes, cucumbers, tomatoes, garbanzo beans, red onion corn, shredded cheese, quacamole, salsa Served with side of lemon tzatziki sauce (V) Served with side of citrus verde (V)

Brown rice, red bell pepper, carrots, cabbage, edamame, scallions Ask your server for details Served with side of terivaki dressing (V)

SOUP & CHIL

TERIYAKI BOWL

Served on a brioche bun

Served on multi grain toast

baby spinach

+2 per topping

TAILGATE BEEF CHILI **cup 8 / bowl 11** VEGAN CHILI Slow-cooked ground beef chili, side of shredded cheese. Spicy black bean & corn VEGAN chili (VE)

sour cream, cilantro & oyster crackers cup 7 / bowl 9.5 SOUP OF THE DAY cup 7 / bowl 9.5 CHICKEN TORTILLA

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) sm 8 / lg 11 **HOUSE SALAD** Mixed greens, tomato, carrots, cucumber, cabbage, croutons Romaine, cherry tomatoes, fresh parmesan, croutons,

DRESSINGS: (All dressings are Gluten Friendly)

Served with choice of dressing (V, GF) housemade parmesan crisps 15 CENTRAL COBB BLUESTONE SALAD Spinach, bacon, toasted almonds, blue cheese crumbles, apples. Romaine, white cheddar, cucumber, corn, tomato, egg, bacon,

topped with housemade onion straws sunflower seeds, avocado Tossed with honey mustard dressing (GF) Tossed with shallot vinaigrette dressing TILAPIA LETTUCE WRAPS 15 KALE & QUINOA 16 Romaine lettuce, blackened tilapia, avocado, cilantro slaw Avocado, dried cherries, chopped pecans, goat cheese Drizzled with chipotle mayo (GF) Tossed with lemon vinaigrette dressing (V. GF)

SIDES HAND CUT FRIES (V, VE) -TATER TOTS (V, VE) - 6 **VEET POTATO FRIES** (V, VE) - **7**

STEAMED BROCCOLI (V, VE,GF) - 7 BAKED MAC & CHEESE - 9 MAC & CHEESE (V) - 7 COLESLAW - 5 **Bacon & scallions** SIDE OF CHEESE SAUCE - 2

ENTREES BLUESTONE PICCATA 19/23 *NEWPORT STEAK DINNER

Choice of Chicken Breast 19 or Salmon 23 Flat iron steak, parmesan mashed potatoes, seasonal sauteed veggies in a lemon caper white wine sauce, Kalamata olives, tomatoes and red wine reduction Served with roasted potatoes & grilled asparagus LINGUINI CON VERDURE

CHICKEN PARMESAN 22 Add Chicken +6 / Add Salmon +8 / Add Shrimp +8Breaded chicken breast, parmesan cheese, marinara sauce Linguini with artichokes, mushrooms, green olives, roasted red pepper, in a lemon garlic white wine sauce Served over spaghetti with a side of garlic bread

BURGER

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 YOUR SIDE +2.50: Onion Rings / Broccoli / Mac & Cheese / Mini Caesar / Side Salad / Cup of Soup / Cup of Chili / +3.50 Parmesan Truffle Fries *BLUESTONE BURGER 'CALIFORNIA BURGER 19

1/2 lb. Angus Burger, fresh avocado, baby spinach, swiss, 1/2 lb. Angus Burger, blue cheese, bacon, grilled onions chipotle mayo, onion straws Served on a brioche bun

*CENTRAL STREET MELT 19 FIREHOUSE MARTY BURGER 19 1/2 lb. Angus Burger, white cheddar, grilled onions, bacon aioli Two 4oz grilled patties, American cheese, bacon, special sauce Served on toasted rye 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. HOMEMADE BLACK BEAN BURGER **17** Swiss cheese, grilled onions, roasted red peppers, chipotle mayo

Served on a whole wheat bun **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, Jalapeños, Hot Giardiniera, Sweet Peppers, Mushrooms, Grilled Onions, Avocado, *Fried Egg, Banana Peppers, Canadian Bacon SAUCES: Chipotle Mayo, Thousand Island, Pesto, Buffalo Sauce

SANDWICHES

SERVED WITH CHOICE OF SIDE: Fresh Cut Fries / Tater Tots / Sweet Potato Fries / Coleslaw UPGRADE YOUR SIDE +2.50: Onion Rings / Broccoli / Mac & Cheese / Mini Caesar / Side Salad / Cup of Soup / Cup of Chili / +3.50 Parmesan Truffle Fries

1/2 SANDWICH & SOUP or SALAD 15 FRIED CHICKEN SANDWICH Lettuce, onion, tomato AVAILABLE 11:30AM - 4PM MONDAY thru FRIDAY -

Choice of: Bluestone BBQ / Buffalo Style 1/2 Sandwich choice of: Choice of: Ranch / Blue Cheese Turkey Reuben / Corned Beef Reuben / Grown-Up Grilled Cheese

Choice of: Chicken Tortilla Soup / Side Salad Served on a brioche bun CORNED BEEF REUBEN **17** GROWN-UP GRILLED CHEESE Swiss cheese, thousand island, sauerkraut Bacon, American, mozzarella, avocado, tomato Served on toasted rye

TURKEY REUBEN **BBQ PULLED PORK** 19 Shaved turkey, swiss cheese, thousand island, slaw, hot giardiniera Smoked pulled pork, Bluestone BBQ sauce, slaw Served on toasted rye Served on a brioche bun

19 BLACKENED SALMON 19 **B.C.O. BLUESTONE FAVORITE** Housemade pot roast, cheddar, grilled onions, horseradish sauce Cajun salmon topped with slaw & chipotle mayo Served on a brioche bun Served on a whole wheat bun

16" THIN CRUST - 26 10" THIN CRUST - 17 10" (GF) CAULIFLOWER CRUST - 19

DELUXE SAUSAGE PESTO POPEYE Pesto sauce, Italian sausage, onion Basil pesto sauce, mozzarella, Pepperoni, sausage, green peppers,

onion, mushrooms roasted red peppers, fresh mozzarella CANDLELITE WHITE **BBQ CHICKEN**

MARGHERITA Bluestone BBQ sauce, Housemade marinara, cherry tomatoes, Olive oil, whole roasted garlic, caramelized onions, basil, fresh mozzarella smoked chicken, onion, tomato fresh mozzarella, parmesan, provolone, goat cheese

16" THIN CRUST CHEESE - 20 10" (GF) CAULIFLOWER CRUST CHEESE - 16 10" THIN CRUST CHEESE - 14 +3 per topping

MEAT TOPPINGS:

VEGGIE TOPPINGS:

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

+2 per topping

JUICE: Orange / Apple / Cranberry - 3

Badge Brew Coffee (Regular / Decaf) - 4

Pickled Jalapeños, 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 Coke / Diet Coke / Sprite / Dr. Pepper / Ginger Ale / Iced Tea Milk / Chocolate Milk - sm 3 / lg 5

Lemonade / Pink Lemonade - 3

IBC Bottled Root Beer - 4

MENU IS BASED ON CASH PRICING. A 3% SURCHARGE IS ADDED FOR ALL CREDIT CARD TRANSACTIONS.

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.

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