

BLACKSTONES
Steakhouse

SUMMER RESTAURANT WEEK
LUNCH \$22.19

Choice of Soup or Salad

GAZPACHO OF THE DAY

ONION SOUP

FIELD GREENS or CEASAR SALAD

Choice of Entrée

MINI TENDERLOINS

with Diane sauce, served with mashed potatoes & vegetables

BRANZINO MEDITERRANEAN SEA BASS

served with caper and dill lemon beurre blanc, mashed potato & broccolini

CHICKEN ANY STYLE:

BLACKSTONES CHICKEN, MARSALA, PICATTA,
PARMESAN, or PAILLARD

served with mashed potatoes & vegetables

PASTA PRIMAVERA

pasta with vegetables

LINGUINI

with red or white clam sauce

RIGATONI

with Bolognese sauce

PASTA

with chicken & broccoli rabe in garlic and white wine sauce

SEARED SALMON

served with avocado, with mango salsa over spinach

IF YOU HAVE ANY FOOD ALLERGIES, PLEASE INFORM THE MANAGER OR THE CHEF.
THOROUGHLY COOKING MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS REDUCES THE RISK OF FOODBORNE ILLNESS.

BLACKSTONES

Steakhouse

SUMMER RESTAURANT WEEK
DINNER \$38.19

Choice of Appetizers

TOMATO MOZZARELLA
SMOKED SALMON
MINI MEATBALLS

Choice of Soup or Salad

GAZPACHO OF THE DAY
BLACKSTONES SALAD
MIXED GREENS or CEASAR SALAD

Choice of Entrée

BLACKSTONES CHICKEN
served with mashed potatoes & vegetables

SALMON

with mango salsa over spinach

FILET MIGNON (7oz)

topped with mushrooms & red wine sauce, served with potatoes & vegetables

RIGATONI

with Bolognese sauce

BLACKSTONES BURGER

grilled onions, mushrooms, cheddar cheese, chipotle aioli, lettuce & tomato

BRANZINO MEDITERRANEAN SEA BASS

served with caper and dill lemon beurre blanc, mashed potato & broccolini

BLACK ANGUS STEAK (12oz)

with chimichurri sauce

Choice of Dessert

CHOCOLATE MOUSE

FLAN

TIRAMISU

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