

BLACKSTONES
Steakhouse

SUMMER RESTAURANT WEEK
LUNCH \$22.20

Choice of Soup or Salad

GAZPACHO OF THE DAY
ONION SOUP
FIELD GREENS
CEASAR SALAD
WATERMELON SALAD

Choice of Entree

MINI TENDERLOINS

with chimichurri 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

served with mashed potatoes & vegetables

CHICKEN MILANESE

LINGUINI

with red or white clam sauce

RIGATONI

with Bolognese sauce

LOBSTER RAVIOLI

SEARED SALMON

served with avocado, with mango and pineapple 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 \$40.20

Choice of Appetizer, Soup or Salad

MINI CRAB CAKES

SMOKED SALMON

PORK BBQ RIBS

FRIED CALAMARI

WATERMELON GAZPACHO

WATERMELON SALAD

MIXED GREENS or CAESAR SALAD

TOMATO MOZZARELLA

Choice of Entree

BLACKSTONES CHICKEN

served with mashed potatoes & vegetables

SALMON

with mango and pineapple salsa over spinach

FILET MIGNON (7oz)

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

RIGATONI

with Bolognese sauce

BLACKSTONES BURGER

sautéed onions, mushrooms, swiss cheese, red pepper aioli, lettuce & tomato

SEA SCALLOPS

served with red quinoa, lentil, and vegetables with scampi sauce

BLACK ANGUS STEAK (12oz)

with chimichurri sauce

CHICKEN MILANESE

Choice of Dessert

CHOCOLATE MOUSE

COCONUT FLAN

CHEESECAKE

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