

LUNCH
\$20.00

BLACKSTONES
Steakhouse

Appetizer, Soup or Salad

SOUP OF THE DAY

MUSSELS

white wine sauce

ARANCINI

rice balls, truffle pecorino, tomato sauce

BEEF MEATBALLS

marinara sauce, shaved parmesan

MIXED GREENS SALAD

candied pecans, raisins, gorgonzola, house vinaigrette

CAESAR SALAD

Romaine hearts, shaved romano, garlic croutons, traditional dressings

Entrée

BLACKSTONES CHICKEN

sautéed with parmesan and lemon beurre blanc, mashed potatoes & vegetables

SALMON

caper and dill lemon beurre blanc, mashed potatoes & vegetables

MINI TENDERLOINS

peppercorn sauce, mashed potatoes & vegetables

RIGATONI BOLOGNESE

three meat ragu

BLACKSTONES BURGER

sautéed onions, mushrooms, swiss cheese, red pepper aioli, lettuce & tomato, served with french fries

CHICKEN MILANESE

arugula, cherry tomatoes, fresh mozzarella, lemon vinaigrette

All Entrees served with Chefs choice of potatoes and vegetables

DINNER
\$40.00

BLACKSTONES

Steakhouse

Appetizer, Soup or Salad

SOUP OF THE DAY

SMOKED SALMON

horseradish cream, cornichons, capers, minced red onion

FRIED CALAMARI

sweet chilli aioli

MUSSELS

white wine sauce

ARANCINI

rice balls, truffle pecorino, tomato sauce

BEEF MEATBALLS

marinara sauce, shaved parmesan

MIXED GREENS SALAD

candied pecans, raisins, gorgonzola, house vinaigrette

CAESAR SALAD

Romaine hearts, shaved romano, garlic croutons, traditional dressings

Entrée

BLACKSTONES CHICKEN

lightly egg battered, sauteed with parmesan cheese and lemon beurre blanc

SALMON

caper and dill lemon beurre blanc

FILET MIGNON (7oz)

peppercorn sauce

RIGATONI BOLOGNESE

three meat ragu

BLACK ANGUS NY STRIP (10oz)

chimichurri sauce

LOBSTER RAVIOLI

brandy cream sauce, chopped scallions

All Entrees served with Chefs choice of potatoes and vegetables

Dessert

CHEESECAKE

CHOCOLATE MOUSSE CAKE

TIRAMISU

VANILLA PANACOTTA

KEY LIME PIE