

# STARTERS & SALADS

## **Lobster Bisque**

Classic Creamy Bisque Surrounding a Garnish of Lobster and Potato Hash

## **Prime Rib Soup**

Tender Slow Roasted Prime Rib in Hearty Stock with Onions, Carrots, Celery & Tomato

## **Seared Shrimp and Scallops**

Pacific White Shrimp and Sea Scallops Skewered and Grilled with Apple Wood Smoked Bacon and Served with a Smoked Poblano and Chipotle Pepper Sauce

## **\*Kobe Beef**

American Kobe Strip Sirloin Sliced Thin and Seared at the Table on a Hot Black River stone, Hoisin, Soy Dipping Sauce

## **Firecracker Crab Cake**

Jumbo Lump and Claw Meat Crisply Sautéed, Served with a Chipotle Aioli and Sweet Corn Fondue

## **Caribbean Shrimp**

Sweet and Sour Grilled Shrimp with Pineapple-Coconut Salsa and Banana Puree

## **Pot of Mussels**

Prince Edward Island Mussels Steamed in Garlic, Stewed Tomatoes, Parsley, Butter, and Pinot Gris, Served with Rouille Rubbed Crostini

## **\*Pacific Oysters with a Lime and Chile Marinade**

Today's Selection of West Coast Oysters Fresh Shucked and Quickly Marinated, Served on the Half Shell  
(Dinner Menu Only)

## **Goat Cheese & Spiced Walnut Salad**

Composed Salad of Baby Greens, Fondue and Raisin Toast

## **Buffalo Mozzarella Cheese & Tomato**

Imported Italian Mozzarella with Sliced Beefsteak Tomato, Extra Virgin Olive Oil, Basil and Balsamic Glaze

## **Tuscan Antipasto Salad**

Diced Artichoke Hearts, Roasted Peppers, Onions, Roasted Tomatoes, Sopressata and Microncini Tossed in Red Wine Vinegar and Extra Virgin Olive Oil  
(Dinner Menu Only)

## **Blackstone Salad**

Baby Spinach and Grilled Pear Tossed with Stilton and Walnuts in a Muscat Vinaigrette

## **Caesar Salad**

Hearts of Romaine, White Anchovy and Caesar Dressing

## **Mixed Green Salad**

Tossed with a Shallot Vinaigrette

\* Consuming raw or undercooked meats, fish, shellfish, or fresh eggs may increase your risk of food borne illness especially if you have certain medical conditions.

# ENTREES

**\*Porterhouse for 2, 3 or 4**

**16 oz. \*Sirloin**  
**28 oz. \*Rib Steak**  
**14 oz. \*Filet Mignon**  
**\*Veal Chop**

Choose one of the following sauces to Enhance  
your Steak Selection: Bernaise, Au Poivre, Blackstone Signature

## **Live Maine Lobsters**

Steamed or with Crab Meat Stuffing

## **Cedar Plank Copper River Salmon**

Ancho Rubbed Wild Salmon Fillet with "Popcorn Style" Roasted  
Long Island Corn and Sweet Kettle Butter

## **\*Crispy Sesame-Panko Crusted Tuna**

Sushi Grade Tuna Rolled in Nori, Panko and Sesame, Seared and Sliced  
with Ginger Steamed Broccoli, Wakame Salad and Ponzu

## **Brick Oven Roasted Red Snapper Oreganata**

With Garlicky Clams, Sauteed Rapini and Finished with Fresh Lemon and Herbs

## **Gold Brick Chicken**

Pressed Boneless 1/2 Organic Chicken Roasted in a Brick Oven Served  
with Proscuitto Spiked Roasted Sweet Potato Puree and 24 Karat Gold Leaf

## **Mignonettes of Pork Tenderloin**

Stuffed with Roast Garlic, Bacon and Carmelized Apples, Served with  
Toasted Almond Spaetzle, Natural Jus

## **\*Colorado Lamb Chops and Blackstone Potato Pie**

Colorado Lamb Chops Rubbed in Dijon Mustard, Crusted with Seasoned Bread Crumbs  
Served with Layered Idaho Potato, Fresh Herbs and Gruyere Cheese in a Flakey Pastry

# SIDES

**Baked Potato**  
**Mashed Potatos**  
**French Fries**  
**Hashed Browns**  
**Ginger Steamed Broccoli**  
**Sauteed Rapini and Garlic**  
**Creamed Spinach**  
**Grilled Asparagus**  
**Sautéed Mushrooms**

## **Bottled Water**

San Pellegrino Sparkling Mineral Water  
Acqua Panna natural Mineral Water

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# **DESSERTS**

## **Chewy Fudge Brownie**

Rich Chocolate Fudge Brownie Served Warm with Smooth Vanilla Ice Cream, Caramel Sauce, and toasted Walnuts

## **Hot & Sticky Cinnamon Buns**

Hot and Fresh Out of the Oven, Brown Sugar Filled Cinnamon Buns with Bourbon Spiked Vanilla Icing, Made Fresh Daily

## **The Blackstone Layer Cake**

Layers of Blackout Cake, Chocolate Mousse, Praline Crunch, Bitter Sweet Ganache, and Caramel Satin Filling, Coated in Dark Chocolate

## **Tiramisu**

Light and Fluffy Rum Soaked Vanilla Cake in Between Layers of Sweetened Mascarpone Cheese and Cocoa Powder Served with a Coffee Flavored Biscotti

## **Apple Tart**

Sweet Apples and Raisins Layered with Brown Sugar and Filo Dough Served with Butter Pecan Ice Cream

## **Fudge Truffle Torte**

Wild Berry Sauce and Fresh Berry Garnish

## **Creme Brulee**

Smooth Vanilla Bean Custard, Fresh Fruit Salad, Whipped Cream and Chefs Choice of Cookie

## **Classic New York Cheese Cake**

## **Cookie Plate**

## **Coffee, Tea, Espresso, Cappuccino**