

# **BLACKSTONE**

STEAKS, SEAFOOD & SPIRITS

## ~~~BAR BITES~~~

### **Blackstone Spinach Artichoke Dip**

Tri-color tortilla chips

**\$8**

### **Chicken Skewers**

Marinated chicken skewers served with

Peanut sauce

**\$6**

### **Asian Fried Calamari**

Spicy sweet plum sauce, cashews

**\$10**

### **Chilled Oysters**

Served with a Horseradish

Cocktail sauce

**\$9 / \$18**

### **Sautéed Mussels**

Herb-white wine reduction

**\$7 / \$11**

### **Colossal Shrimp Cocktail**

Served with a Horseradish

Cocktail sauce

**\$10**

### **Jumbo Lump Mini Crab Cake**

Served with Mustard Aioli sauce

**\$7**

### **Marguerita Flatbread**

Vine-ripened tomatoes, basil and mozzarella

**\$6**

### **Blackstone Burger Sliders**

Cheddar cheese, Lettuce, Tomato and

Red onion slice

**\$7**

### **Petite Filet Mignon Sandwiches**

Served with Mustard Aioli sauce

**\$8**

### **Spicy Shrimp**

Sweet and spicy served with

Lemon butter sauce

**\$5**

Executive Chef Roger Palacio

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