

# **BLACKSTONE**

STEAK, SEAFOOD & SPIRITS

~~~~~*Starters*~~~~~

***Asian Fried Calamari***

spicy sweet plum sauce, cashews  
\$10

***Jumbo Lump Crab Cake***

corn-tomato-herb beurre blanc  
\$14

***Four Cheese Spinach-Artichoke Dip***

with tri-color tortilla chips  
\$8

***Sautéed Mussels***

herb-white wine reduction  
\$7 / \$11

***Shrimp Cocktail***

cocktail sauce  
\$10

***Sweet Onion Rings***

house bbq sauce  
\$7

***Duck and Fontina Quesadilla***

mango relish, roasted poblano  
crème fraîche  
\$10

***Tuna Tartar\****

Wasabi, green onion, cilantro,  
olive oil, cornichon, capers, made tableside  
\$14

***Chilled Oysters\****

Cocktail sauce, red wine mignonette,  
fresh lemon  
\$9 / \$18

~~~~~*Salads*~~~~~

***Blackstone***

field greens, cucumber, artichoke,  
roasted red pepper, balsamic vinaigrette  
\$7

***Tomato Mozzarella***

house made mozzarella, vine ripe tomatoes,  
fried sweet onion, basil olive oil, balsamic reduction  
\$9

***Wedge of Iceberg***

onion, bacon, tomato,  
crumbled blue cheese dressing  
\$7

***Caesar***

romaine hearts, garlic croutons,  
Parmesan cheese, classic dressing  
\$7

***Field Greens with Peach-Yogurt Vinaigrette***

pecans, applewood smoked bacon,  
dried cherries, red onion  
\$7

*There is a \$2 charge for the splitting of any salad*

~~~~~*Entrees* \*\*~~~~~

***Veal Meatloaf***

house mashed potatoes, thin beans,  
roasted garlic demi-glace  
\$17

***Organic Free Range Chicken Breast***

mashed potatoes, spinach, thin beans,  
mushroom-chive cream sauce  
\$18

***Smoked Pork Chop***

spinach, mashed potatoes,  
cinnamon apple wedges,  
red wine-shallot reduction  
\$18

***Herb Encrusted Rack of Lamb\****

mashed potatoes, broccolini,  
roasted garlic demi-glace  
\$24

*There is a \$7 charge for the splitting of any entree*

\*\*Additional charges for substitutions may apply, please ask your server  
For parties of six or more in our main dining room there is an 18% gratuity added to all checks

**\*IMPORTANT NOTE: THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OR UNDERCOOKED FOODS SUCH AS OYSTERS, FISH, AND MEAT. YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM THE ABOVE MENTIONED FOODS, AND SHOULD EAT THOSE ITEMS FULLY COOKED. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN.**

*Executive Chef Chad Ferguson*  
[www.blackstoneatlanta.com](http://www.blackstoneatlanta.com)

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~~~~~*Seafood\*\**~~~~~

## ***Pacific Salmon***

broccolini, fingerling potatoes,  
orange-marjoram vinaigrette  
\$22

## ***Seared Florida Grouper***

spinach, fried polenta cake, fried capers,  
lemon beurre blanc  
\$23

## ***Jumbo Lump Crab Cake Entrée***

corn & tomato herb beurre blanc,  
choice of side  
\$29

## ***Market Fresh Seafood\****

forever new, forever favorites,  
forever changing  
**Market Price**

## ***Cashew Encrusted Chilean Sea Bass***

spinach, fingerling potatoes,  
coconut-rum butter sauce  
\$26

## ***Gulf Shrimp***

grilled or batter fried, drawn butter,  
choice of side  
\$21

## ***Lobster Tail***

broiled or batter fried,  
choice of side  
\$40

## ***Seared Tuna Salad\****

coriander-black pepper encrusted,  
field greens, orange ginger vinaigrette,  
sectioned oranges, cashews, sesame seeds  
\$17

*There is a \$7 charge for the splitting of any entrée*

~~~~~*Chap House\*\**~~~~~

*(Steaks in this section include a choice of one side)*

## ***Filet Mignon\****

This elegant cut has a mellow flavor  
and velvety texture  
5 oz \$24 / 8 oz \$30 / 12 oz \$38

## ***Rib Eye\****

Naturally tender with excellent marbling  
and very rich flavor.  
\$29

## ***NY Strip\****

These well-marbled steaks are incredibly  
juicy and full of flavor  
10 oz \$24 / 14 oz \$32

## ***Braised Boneless Short Ribs***

french beans, braised fingerling potatoes  
and shiitake mushrooms,  
natural jus reduction  
\$23

## ***Cowboy Bone-In Rib Eye\****

For dramatic presentation and rich flavor, nothing beats this cut  
\$37

All steaks are served with a rich shallot-burgundy demi-glace and a choice of a side item

Additional hollandaise, béarnaise or shallot-burgundy demi-glace *(add \$3)*

Steaks are available with blue cheese, blackened or au poivre *(add \$3)*

*There is a \$7 charge for the splitting of any entree*

~~~~~*Embellishments*~~~~~

***Gulf shrimp, grilled or batter fried*** *(add \$10)*

***12 oz lobster tail, broiled or fried*** *(add \$37)*

~~~~~*A La Carte Sides* *(add \$5)*~~~~~

***Mashed Potatoes***

***Garlic Mashed***

***House Mashed***

***Fried Polenta Cakes***

***Three Cheese Macaroni***

***Loaded Baked Potato***

***Sautéed Mushrooms***

***Sautéed Onions***

***Sautéed Spinach***

***Broccolini\*\****

***Asparagus\*\****

***Thin Beans\*\****

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