

BLACKSTONE

STEAK, SEAFOOD & SPIRITS

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

***Asian Fried Calamari***

Spicy sweet plum sauce, cashews  
\$10

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

with tri-color tortilla chips  
\$8

***Shrimp Cocktail***

Cocktail sauce  
\$10

***Duck and Fontina Quesadilla***

mango relish, roasted poblano  
crème fraîche  
\$10

***Fried Wild Mushrooms***

Truffle oil, rosemary, ranch dressing,  
creamy horseradish sauce  
\$9

***Chilled Oysters\****

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

***Jumbo Lump Crab Cake***

Corn-tomato-herb beurre blanc  
\$14

***Sautéed Mussels***

Herb-white wine reduction  
\$11

***Sweet Onion Rings***

House bbq sauce  
\$7

***Seared Tuna***

coriander and black pepper crust,  
snow pea-diakon salad, wasabi cream,  
ponzu sauce  
\$14