

# **BLACKSTONE**

STEAK, SEAFOOD & SPIRITS

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

***Asian Fried Calamari***

Spicy sweet plum sauce, cashews  
\$10

***Jumbo Lump Crab Cake***

Mustard aioli sauce  
\$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

***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

***Roasted pear walnut***

Field greens applewood smoke  
bacon, walnut, gorgonzola, red onion  
\$7

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

***Veal Meatloaf***

Mashed potatoes, French green beans,  
roasted garlic demi-glace  
\$17

***Organic Free Range Chicken Breast***

Mashed potatoes, French green beans,  
mushroom-chive cream sauce  
\$18

***Smoked Pork Chop***

Spinach, mashed potatoes,  
cinnamon apple wedges,  
roasted garlic demi-glace  
\$18

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

Mashed potatoes, Asparagus,  
roasted garlic demi-glace  
\$24

\*\*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

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**\*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 Roger Palacio*  
[www.blackstoneatlanta.com](http://www.blackstoneatlanta.com)

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

**Salmon**

Asparagus, fingerling potatoes,  
Beurre blanc  
\$22

**Cashew Encrusted Chilean Sea Bass**

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

**Mustard crusted Grouper**

Grilled asparagus, sundried tomato-lime  
Beurre blanc  
\$22

**Gulf Shrimp**

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

**Jumbo Lump Crab Cake Entrée**

Mustard aioli sauce  
\$29

**Lobster Tail**

Grilled or batter fried,  
Choice of side  
\$40

~~~~~Chop House\*\*~~~~~

(Steaks in this section (excludes Flat Iron) 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

**Flat Iron\***

Full flavored steak served with mashed potatoes,  
spinach, red pearl onions  
And a citrus-chambord sauce  
\$20

**Blue cheese Lamb Chops\***

Individual chops grilled with a blue cheese crust,  
sautéed spinach, and rich roasted garlic demi-glace  
\$26

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

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

**NY Strip\***

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

All steaks are served with a rich roasted garlic demi-glace and a choice of a side item  
Additional hollandaise, béarnaise or roasted garlic demi-glace (add \$3)  
Steaks are available with blue cheese, blackened or au poivre (add \$3)

~~~~~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**  
**Three Cheese Macaroni**  
**Loaded Baked Potato**

**Sautéed Mushrooms**  
**Sautéed Onions**  
**Sautéed Spinach**

**Broccoli\*\***  
**Asparagus\*\***  
**French Green Beans\*\***

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