

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 Sticks***

served with a remoulade

\$5

***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

Roasted Pear-Walnut

field greens, applewood smoked bacon,
pears, walnuts, gorgonzola, 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**

# BLACKSTONE

STEAK, SEAFOOD & SPIRITS

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

Salmon

broccolini, fingerling potatoes,
garlic-basil beurre blanc
\$22

Cashew Encrusted Chilean Sea Bass

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

Mustard Crusted Grouper

spinach, sundried tomato-lime
beurre blanc
\$24

Gulf Shrimp

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

Jumbo Lump Crab Cake Entrée

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

Lobster Tail

broiled or batter fried,
choice of side
\$40

Market Fresh Seafood*

forever new, forever favorites,
forever changing
Market Price

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

~~~~~*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, mushroom ragout  
and a rosemary-garlic demi-glace  
\$20

***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

***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 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***

***Three Cheese Macaroni***

***Loaded Baked Potato***

***Sautéed Mushrooms***

***Sautéed Onions***

***Sautéed Spinach***

***Broccolini\*\****

***Asparagus\*\****

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

\*\*Additional charges for these particular 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**