

BLACKSTONE Grill

Happy Valentine's Day

Appetizers

Crispy Fried Calamari \$9.99
Served with olive tapenade, shaved parmigiano, and fra diavolo sauce.

Oysters Rockefeller \$8.99
Virginia freshwater oysters baked with spinach and parmesan cheese.

Shrimp Cocktail \$8.99
Chilled, seasoned shrimp served with cocktail sauce.

Asian Chicken Skewers \$8.99
Hand-breaded chicken served with cucumber slaw, topped with sweet soy glaze and sesame seeds.

Blackstone Crab Cakes \$11.99
A smaller version of our signature entree. Two crab cakes with tangy remoulade and fra diavolo sauces.

Salads and Soups

Soup of the Day
Cup \$3.79 Bowl \$4.99

Tomato Bisque
Cup \$3.79 Bowl \$4.99

The Wedge
\$4.99
A quarter head of iceberg lettuce, applewood smoked bacon, diced tomatoes, and Stilton bleu cheese dressing.

Tobacco Row
\$5.99
Field greens, red onions, tomatoes, carrots, radishes, Kalamata olives, and bleu cheese crumbles with balsamic vinaigrette.

Tossed Caesar
\$3.99
Crisp romaine, shaved parmigiano cheese, and freshly baked croutons tossed in Caesar dressing.

Pistachio Crusted Goat Cheese
\$5.99
Matchstick pears, balsamic onions, and drunken cranberries with champagne vinaigrette.

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Entrees

Signature Crab Cake

\$23.99

Served with risotto, grilled asparagus, remoulade and fra diavolo sauces.

Pan-seared Organic Chicken Breast

\$21.99

With a garlic-honey glaze, served with rice pilaf and artichokes.

Wasabi Salmon

\$20.99

Panko crusted Atlantic salmon over shitake cabbage stir-fry with orange-ginger sauce.

Certified Angus 7oz Filet

\$27.99

Hand-cut Certified Angus, served with grilled asparagus and mashed red potatoes.

Certified Angus 10oz Prime Rib

\$21.99

Served with raw or creamed horseradish sauce, grilled asparagus and mashed red potatoes.

Family-Style Sides

Sautéed Spinach \$4.99

Creamed Corn Gratin \$4.99

Southern Stewed Green Beans \$4.99

Grilled Asparagus \$6.99

Desserts

Key Lime Pie

\$5.99

Crème Brulee

\$5.99

Blackout Chocolate Cake

\$5.99