

BLACKSTONE Grill

ENTREE SALADS

Pistachio Crusted Goat Cheese \$6.95

Matchstick pears, balsamic onions, drunken cranberries and champagne vinaigrette

Bistro Tenderloin Salad \$9.95

Chopped tomatoes, spiced pecans, sliced red onion, carrots, goat cheese and balsamic dressing

The Chop House \$8.95

Chopped romaine, black beans, roasted corn, red onion, BBQ chicken with crispy tortillas, cheddar and chipotle buttermilk dressing

Grilled Romaine Caesar \$6.95

Grilled half head of romaine, garlic crouton, chopped tomatoes and shaved romano cheese

The Wedge \$5.25

1/4 head of iceberg lettuce, applewood smoked bacon and diced tomatoes with stilton bleu cheese dressing

ADD TO ANY SALAD

Grilled Chicken -\$4 • Grilled Salmon - \$5 • Grilled Shrimp -\$6 • Grilled Tenderloin - \$6

STARTERS

Buffalo Style Shrimp \$9.95

Buffalo drizzle with cucumber cabbage slaw and stilton bleu dressing

House Made Onion Rings \$5.95

with poblano dipping sauce

Crispy Fried Calamari \$9.95

with olive tapenade, shaved pecorino and fra diavolo sauce

Country Ham stuffed Jumbo Mushrooms \$6.95

with white cheddar and lemon butter sauce

Crab Cakes \$11.95

Two crab cakes with tangy remoulade and fra diavolo sauce

Spicy Roasted Garlic Hummus \$6.95

with roasted red pepper and olive relish and toasted flat bread

Oyster Rockefeller \$7.95

5 oysters stuffed with spinach and parmesan cheese

Pan Seared Tuna \$9.95

Slice and served rare. Seasoned with cajun seasoning and served with wasabi and teriyaki glaze

Seafood Sampler

4 Oysters Rockefeller, 4 Crab Cakes, 4 Beer Battered Shrimp and Fried Calamari.

\$26.95

SOUPS

Roasted Tomato Bisque

New England Clam Chowder

Chef's Selection of Soup

~Cup \$3.75 ~Bowl \$4.95

SIDES

Sautéed Spinach \$3.95

French Fries \$3.95

Whipped Yukon Gold Potatoes \$3.95

Creamed Corn Gratin \$3.95

Grilled Asparagus \$6.95

Smothered Green Beans \$3.95

Loaded Baked Potato \$3.95

Sautéed Mushrooms \$3.95

DESSERTS

Blackstone Grill Cheesecake \$5.95

with caramel sauce

Trio of Selected Ice Creams \$4.95

Creme Brulee \$5.95

Warm Apple Pie \$5.95

with caramel sauce and vanilla ice cream

Chocolate Black Out Cake* \$6.95

with Mixed Berry Coulis

Warm Brownie Sundae* \$6.95

Vanilla bean ice cream, fresh whipped cream, chocolate sauce and maraschino cherries.

* Generous enough to share

SANDWICHES

*Served with a of choice of french fries or signature cole slaw.

Turkey Pastrami Reuben \$7.95

On rye with sauerkraut, swiss and 1000 Island dressing

The Classic \$6.95

The ultimate grilled cheese with white cheddar and amercian cheese on texas toast. Served with a cup of roasted tomato bisque. (add a rasher of applewood smoked bacon to your sandwich \$1.50)

Grilled Meatloaf Patty Melt \$8.95

Caramelized onions, white cheddar and horseradish sauce

The Blackstone Burger \$9.95

Charbroiled 8 oz. Angus burger with swiss, cheddar, sliced steak tomato, red onion, applewood bacon and crisp romaine

Grilled Chicken Panini \$8.95

with roasted red peppers, provolone cheese, sun-dried tomato and basil pesto.

Grilled Portobello Sandwich \$9.95

with fresh spinach, goat cheese and pesto aioli.

BLACKSTONE GRILL SPECIALITIES

"Sugar and Spice" Double Cut Pork Chop \$18.95

with bourbon-pecan sweet potatoes, grilled asparagus and mustard sage sauce.

Grilled Sirloin Meat Loaf \$14.95

whipped yukon gold potatoes, green beans with crispy bacon and wild mushroom gravy.

Oven-Roasted Statler Breast of Chicken \$14.95

with bacon-potato hash and a natural herb jus.

Moroccan Spiced Lamb Chops \$24.95

with sautéed spinach, potato gnocchi and a mustard herb viniagrette

Penne Pomodori Fra Diavolo \$12.95

with wild mushrooms, spinach, tomato, basil and garlic bread

~ADD A WEDGE SALAD OR CAESAR SALAD FOR \$3 ~

CENTER CUT STEAKS

*All steaks served with a choice of french fries or loaded baked potato.

8 oz Filet \$23.95

12 oz. New York Sirloin \$21.95

16 oz. Ribeye \$22.95

OVER THE TOP AT NO ADDITIONAL CHARGE

Cognac Maitre'D Butter • Au Poivre • Stilton Crust • Béarnaise

~ADD A 4 OZ LOBSTER TAIL TO ANY STEAK FOR \$12.95~

**Rare-Cool Red Center • Medium Rare-Warm Red Center • Medium-Warm-Pink Center
Medium Well-Slight Pink Center • Well-done-No Pink, Cooked Throughout**

*All medium well and well-done filets will be butterflied unless otherwise requested.

SEAFOOD SPECIALITIES

Signature Crab Cake \$23.95

Risotto with tangy remoulade

Fish and Chips \$15.95

Crisp pale ale battered cod fillets, french fries, cole slaw with tartar sauce

Thyme Scented Sea Scallops \$21.95

with risotto and lemon butter

Wasabi Crusted Salmon \$17.95

Shiitake-cabbage stir fry with orange ginger sauce

Double Lobster Tails \$24.95

with risotto, grilled asparagus and drawn butter

~ADD A WEDGE SALAD OR CAESAR SALAD FOR \$3 ~

*Consuming raw or undercooked meats, poultry,seafood, shellfish or eggs may increase your risk of foodborne illness.

www.blackstonegrillva.com

An 18% gratuity will be added to parties of 8 or more