

BLACKSTONE

Grill

Soups & Salads

Caesar Salad 3.95

Crisp romaine greens tossed in a homemade caesar topped with shaved Romano cheese

Tobacco Row 3.95

Crisp field greens layered with red onions, tomatoes, sliced carrots, sliced radishes, bleu cheese crumbles covered in balsamic vinaigrette

Soup du Jour 3.95

Ask your server about the Chef's creation

Entrees

All entrees served with vegetable du jour and a choice of mashed potatoes or scalloped potatoes

Chicken Saltimbocca 14.95

Boneless chicken breast sautéed with mushrooms, smoked ham and sage in a maderia wine sauce

Blackstone Crab Cake 18.95

a 6oz portion of our signature crab cake served with remoulade and fra diavolo sauces

Prime Rib of Beef 19.95

12oz cut of slow roasted mid-western prime beef served with a horseradish cream sauce

Eggs Benedict 14.95

Two poached eggs atop Canadian bacon an English muffin drizzled with hollandaise sauce

Wasabi Salmon 18.95

Fresh Atlantic salmon fillet covered in wasabi and panko crust smothered in our orange citrus sauce

Filet Mignon 23.95

8oz Black angus steak served with a béarnaise sauce

Desserts

New York Style Cheesecake 5.95

Chocolate Blackout Cake 5.95

Crème Brulee 5.95