

BLACKSTONE *Grill*

Virginia Tech & Radford Graduation Lunch Specials

Appetizers

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

Country Ham Stuffed Jumbo Mushrooms 6.95

Served with white cheddar and lemon butter service

Soup du Jour 3.95

Ask your server about the Chef's creation

Entrees

Pistachio Crusted Goat Cheese Salad 8.95

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

Grilled Chicken Panini 9.95

Topped with roasted red peppers, provolone cheese, sun-dried tom. Served with fries.

Penne Alfredo 9.95

Tossed with wild mushrooms, spinach, tomato and basil.
Served with garlic bread

Mesquite Smoked Turkey Club Croissant 8.95

Turkey piled with apple wood smoked bacon, lettuce and tomato and a chipotle lime mayo. Served with fries.

Blackstone Crab Cake 15.95

A 4oz portion of our signature crab cake served with remoulade and fra diavolo sauces.
Served with mashed potatoes and vegetable du jour.

Filet Mignon 24.95

8oz Black angus steak served with a béarnaise sauce.
Served up with mashed potatoes and vegetable du jour.

Desserts

New York Style Cheesecake 5.95

Chocolate Blackout Cake 5.95