

BLACKSTONES

GRILLE

Restaurant Week
Dinner Menu \$35 per person

Choice of Appetizer

Soup of the Day

Blackstones Salad

A blend of chilled green beans, applewood smoked bacon, diced vine tomatoes, fresh mozzarella cheese, fired sweet roasted peppers, tossed with aged red wine vinaigrette

Mini Meatballs

Marinara Sauce

Fried Calamari

Sweet chili aioli or fra diablo sauce

Caesar Salad

house croutons, house Caesar

Mixed Greens

mesclun, red onions, Beefsteak tomatoes, vinaigrette

Choice of Entrée

Filet Mignon (7 oz)

Peppercorn sauce served with hash browns and vegetables

Salmon (7 oz)

Pan seared served with mango salsa over spinach

Chicken Parmesan

lightly breaded, mozzarella cheese, tomato sauce over linguini

Branzino Mediterranean Sea Bass

Pan seared with a caper and dill lemon beurre blanc, mashed potato and vegetables

Rigatoni Bolognese

Black Angus NY Strip (10 oz)

Bearnaise Sauce served with mashed potato and vegetables

Blackstones Burger

Sautéed onions, mushrooms, Swiss cheese, lettuce, tomato, red pepper aioli served with French fries

Choice of Dessert

Chocolate Mouse

Tiramisu

Carrot Cake

Crème Brulée

* Served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy.