

BLACKSTONE

steakhouse

SEAFOOD PLATEAUS

* Shrimp, Oysters, Clams, Lobster and Crab

* LARGE * COLOSSAL

* Raw Bar Plate for One

Two shrimp, ½ of a One Pound Lobster, Two clams,
Two East Coast oysters and Two West Coast oysters

Lobster Cocktail * Clams on the Half Shell
Shrimp Cocktail * Oysters on the Half Shell
Colossal Crab Cocktail

SUSHI/SASHIMI

*Ebi, Shrimp
*Hamachi, Yellowtail
*Uni, Sea Urchin
*Tako, Octopus
*Hirame, Fluke
*Ikura, Salmon Roe
*Unagi, Eel
*Sake, Salmon
*Madai, Red Snapper
*Maguro, Tuna
*Toro, Fatty Tuna
*Yellow Tail Carpaccio
*Tuna Tartar

ROLLS

*Spicy Tuna
*Alaskan
*California
*Spider
*Shrimp Tempura
*Hamachi
*Rainbow
*Tuna
*Blackstone
*Empress
*Dragon
*Vegetarian

ASSORTED SUSHI PLATTER

Iro-Iro: Twin rainbow & avocado roll, topped with lobster, spicy tuna, toro, white tuna, king crab, garlic crunchy, pickled sweet onion

Small: Five pieces assorted sushi, nine pieces sashimi, spicy tuna roll

Large: Eight pieces assorted sushi, eighteen pieces of sashimi, Alaskan roll, Rainbow roll

SPECIAL ROLLS

- *1 Tempura shrimp, avocado, spicy mayo, rainbow of assorted fish
- *2 Yellowtail, tuna, salmon, crab, avocado, tobiko, cucumber naruto
- *3 Crab, avocado, masago, spicy mayo, crunchy, soybean sheet
- *4 Tempura shrimp, eel, avocado
- *5 Tuna, yellowtail, salmon, scallion, avocado, crunchy, cucumber, tobiko
- *6 Shrimp tempura, crab, avocado, spicy mayo, tobiko
- *7 "Tuna Tartar B" – Spicy tuna wrapped in bluefin tuna, with scallion, yuzu wasabi sauce, jalapeño, avocado, NO RICE
- *8 "Naruto" – cucumber wrapped crab, shrimp, avocado
- *9 Tuna, salmon, yellowtail, avocado, spicy mayo, soybean paper
- *10 Shrimp tempura, seared tuna, cucumber & avocado
- *11 Salmon, mango, avocado, cucumber, masago

SIGNATURE ROLLS

- ***Tarantula** Lobster, soft shell crab, spicy mayo, scallions, eel sauce, crunchy
- ***Snow White** King crab, lobster, asparagus, spicy mayo, white tuna, sriracha
- ***Lobster** Lobster, avocado, spicy mayonnaise, tempura flakes, red tobiko, soy paper
- ***Bluefin Toro Tartar** Bluefin toro tartar, cucumber, scallion, tempura flakes
- ***Volcano** King crab, pepper tuna, honey wasabi sauce, avocado, open flame
- ***Rocky** Alaskan king crab, shrimp tempura, avocado, jalapeño, scallion, spicy mayo, eel sauce, spicy sauce, soy paper
- ***Mexican** Spicy crunchy lobster, apple, spicy tuna, chipotle mango sauce, tobiko
- ***Lobster Rainbow** Spicy crunchy lobster, avocado, five fish
- ***Blackstone Supreme** Wagyu beef, avocado, spicy tuna, king crab with eel sauce, scallion, tobiko, spicy sauce
- ***Triple Spicy** Spicy crunchy lobster, spicy tuna, spicy yellow tail, sliced jalapeños and triple spicy mayo
- ***Surf & Turf** Spicy crunchy lobster, topped with wagyu beef and Sukiyaki sauce
- ***King Crab** Alaskan king crab, cucumber, asparagus, tobiko and crunchy spicy mayo
- ***Vietnam Roll** Alaskan king crab, lobster, asparagus, avocado, chives, sweet chili sauce, sriracha, wrapped in rice paper

USDA PRIME 45 DAY DRY-AGED

STEAKS & CHOPS

*CLASSIC PORTERHOUSE STEAK

For Two or Four (price per person)

*26 oz. Bone-in Rib Steak *26 oz. T-Bone Steak *Filet Mignon 14 oz. 10 oz.
*16 oz. Sirloin Steak *18 oz. Bone-in Veal Chop *16 oz. Colorado Lamb Chops

STARTERS

Lobster Bisque Classic creamy bisque, sherry, lobster garnish
Niman Ranch Prime Shortrib and Burrata Caramelized Cippolini onion au Jus
Imported Buffalo Mozzarella Torn Cerignola olives, pickled carrot & smoked olive oil
Mussels and Bay Scallops Sautéed with white wine, charred corn in a spicy black garlic roasted red pepper butter
Mediterranean Octopus Tomato, shaved red onion, lemon confit
Bluefin Tuna Crudo Avocado, sesame ponzu, crispy rice noodle cucumber salad
***Wagyu Beef "Hot Stone"** Sliced thin and seared at the table, Hoisin soy dipping sauce
Colossal Lump Crab Cake Blue swimming crab, Billi bi king crab sauce
Wagyu Sliders American wagyu, white cheddar, cheese slaw
Nueske's Slab Bacon Fresh blackberry, pure New York maple syrup
Iberico Back Ribs Louisiana style dry rub & home smoked, rhubarb BBQ, chili field hot honey drizzle (limited availability) Half Rack

SALADS

Blackstone Salad Baby spinach, roasted pears, Bleu cheese, toasted almonds, honey Dijon dressing
The Wedge Baby iceberg, Bleu cheese, hard cooked egg, red onion, smoked bacon, vine ripe tomatoes, Bleu cheese dressing
Chopped Vegetable Salad Seasonal vegetables, corn, olives, Feta cheese and white balsamic Dijon vinaigrette
Manhattan Salad Shrimp, green beans, onion, bacon, beefsteak tomato, red wine vinaigrette dressing
Kale & Avocado Salad Lacinato kale, avocado, orange, cherry tomato, cucumber, almond and orange poppy seed vinaigrette
Kani Crab & Avocado Salad Cucumber, masago, tempura crunch, creamy sriracha dressing
***Caesar Salad** Chopped romaine, roasted garlic dressing, tapenade crostini, shaved Grana Padano cheese
Greek Salad Vine ripe tomato, red onion, cucumber, barrel-aged feta cheese, fresh oregano and lemon dressing

Salad Add-ons:

Grilled Chicken Grilled or Chilled Shrimp (3 pc.) Grilled Tuna Lobster Salmon

ENTREES

Alaskan King Crab Crusted Chilean Sea Bass Covered & baked in a king crab velouté, served with semolina corn cake & wilted spinach
Faroe Islands Salmon Sautéed Brussel sprouts & bacon lardons, warm tomato bacon vinaigrette
Shrimp & Fregola Toasted Fregola pasta, roasted corn, petit spinach, tarragon crumb & garlic saffron butter
South African Lobster Tail (8oz)
Tropical Catch of the Day Flown in daily, served pan seared, with red lotus & taro chips, roasted polynesian squash purée, baby bok choy, grilled pineapple salsa
Duo Scallops Risotto Bay scallops and large diver sea scallops, Carnaroli Rice Risotto, butternut squash mousseline
Grilled Whole Branzino
2lb. Live Maine Lobsters Steamed or Broiled
Kurobuta Japanese Long Bone Pork Chops Two 14 oz. pork chops served with mitsu apple celery root purée, soy braised bacon & Asian yam
Oven Roasted Organic Chicken Pearl onions, mushrooms, petite vegetables and aromatics, apricot & balsamic glaze

** All fish available plain grilled*

SIDES

Baked Potato	White Mushrooms with Brandy	Creamed Spinach
Mashed Potatoes	Steamed or Sautéed Broccolini ⁴	Crispy Fried Onions
Homemade French Fries	Mac & Cheese <i>add Lobster</i>	Grilled Asparagus
Hashed Browns	Sautéed Brussel Sprouts	Sweet Kettle Corn
French Green Beans	<i>w/ Bacon lardons</i>	Sautéed Baby Bok Choy

BOTTLED WATER San Pellegrino sparkling mineral water or Acqua Panna natural water



Give the gift you know they'll love, Blackstone gift cards.

— AN ANTHONY SCOTTO RESTAURANT —

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- Mussels and Bay Scallops** Sautéed with white wine, charred corn in a spicy black garlic roasted red pepper butter
- Mediterranean Octopus** Tomato, shaved red onion, lemon confit
- Bluefin Tuna Crudo** Avocado, sesame ponzu, crispy rice noodle cucumber salad
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- Greek Salad** Vine ripe tomato, red onion, cucumber, barrel-aged feta cheese, fresh oregano and lemon dressing
- Steak House Cobb** Romaine & radicchio, grilled onions, squash, tomato, avocado, bacon, hard boiled egg and crumbled cheddar cheese

Salad Add-ons:

- Grilled Chicken Grilled or Chilled Shrimp (3 pc.) Grilled Tuna Lobster Salmon Skirt Steak*

LIGHT ENTREES

- Wagyu Roast Beef Sandwich** Marble ranch Wagyu roast beef, served open face and warm, with garlic aioli, horseradish chive, creme fraiche, home made french fries
- NY Pastrami & Rye** Hot smoked, hand-carved, on fresh baked rye, homemade french fries
- ***Blackstone Burger** Applewood smoked bacon, beefsteak tomato, red onion, leaf lettuce, white Cheddar with homemade French Fries
- ***Prime Dry-Aged NY Strip Sandwich** Caramelized onion, mozzarella cheese, roasted garlic aioli, toasted garlic bread, homemade french fries
- ***Crabcake BLT** Lump crab meat, bacon, lettuce & tomato, Remoulade, with homemade French Fries
- Marinated Skirt Steak** Grilled asparagus, pico de gallo, herb oil
- Grilled Chicken Sandwich** Free range chicken breast marinated in fresh herbs, roasted red pepper & Fontina cheese
- Long Island Lobster Roll** Lightly dressed lobster served on a potato roll with watermelon and home made fries

ENTREES

- Alaskan King Crab Crusted Chilean Sea Bass** Covered & baked in a king crab velouté, served with semolina corn cake & wilted spinach
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