



DINNER MENU



Starters

Coconut Shrimp

Panko coconut breaded shrimp served gold brown with sweet Thai chili and spiced orange horseradish sauce

Ahi Poke Stack

Ahi Tuna gently layered with ripe avocado, cucumbers, shishitos, cilantro, and scallions in a yuzu ponzu dressing

Charcuterie Board

Chef's seasonal selection of cured meats, Artisan cheeses, and traditional accompaniments with warm bread and gourmet crackers

Charred Brussels Sprouts

Charred brussels sprouts with balsamic reduction and crispy prosciutto

Chilled Shrimp Cocktail

Three colossal, chilled shrimp served with horseradish cocktail sauce and lemon

Flaco's Chicken Flatbread

Flaco's specialty sweet Thai chili chicken with scallions, bell pepper, carrot, and mozzarella garnished with fresh cilantro

Ahi Tartare Nachos

Crisp wonton shell, wakame salad, tuna poke, sriracha aioli, sweet teriyaki, sesame seeds and scallions

Chicken Lettuce Wraps

Seasoned ground chicken, water chestnuts, carrots, scallions, teriyaki, crisp lettuce cups, ponzu, sweet chili

Southwest Crab Cakes

Sweet lump crab cakes with peppers, onions, cilantro, and panko topped with corn jalapeno salsa, remoulade sauce, and micro cilantro

Soups

Soup of the Day
(please ask your server for today's soup!)

Chicken Tortilla Soup Cup | Bowl
Garnished with cheese, tortilla strips, and avocado

Soup of the Day Cup | Bowl
Our daily inspiration, freshly prepared

Salads

Blackstone House

Tender mixed greens tossed with blueberries, baked goat cheese, pickled red onions, spiced pecans, and tomatoes in a honey lemon vinaigrette

Chopped Wedge

Chopped iceberg lettuce tossed with tomatoes, crispy bacon, red onions, crumbled blue cheese, and our house-made buttermilk ranch dressing

Buffalo Chicken

Crispy buffalo fried chicken tossed with romaine and iceberg, tomatoes, shaved onions, crumbled blue cheese, carrots, roasted corn, avocado, and our house-made buttermilk ranch dressing

Caesar

Traditional crisp chopped romaine tossed with seasoned croutons, parmesan cheese, and Caesar dressing

Avo Deuce

Ripe avocado halves over mixed greens with cherry tomatoes, topped with your choice of albacore tuna salad or cashew cranberry chicken salad

Southwest Cobb

Crisp greens tossed with crisp bacon, tomatoes, crumbled blue cheese, boiled egg, avocado, roasted corn, grilled chicken, and cilantro lime vinaigrette

Hawaiian

Tender greens tossed with pineapple, macadamia nuts, red onion, cucumbers, red peppers, cherry tomatoes, avocado, and sweet chili vinaigrette

Berry Chicken Avocado

Tender mixed greens tossed with fresh strawberries, blueberries, blackberries, cucumbers, avocado, grilled chicken, and strawberry balsamic vinaigrette

Asian Chicken

Crisp chopped romaine gently tossed with radicchio, carrots, red peppers, mandarin oranges, scallions, crispy wontons, grilled chicken, and sweet chili vinaigrette

Fall Harvest

Tender mixed greens tossed with delicata squash, goat cheese, spiced pecans, pomegranate seeds, red onions, and maple apple cider balsamic vinaigrette

Salad Enhancements: grilled chicken, grilled salmon, shrimp, ahi tuna, steak medallions



Steaks

Filet Mignon
6oz \$45 | 8oz \$52

New York Strip
12oz \$45

Ribeye
14oz \$40

Sides

Steaks served with your choice of any two sides:

House, Caesar, or Chopped Wedge Salad
Soup of the Day

Baked Potato | Roasted Garlic Mashed Potatoes | Seasoned French Fries | Parmesan Risotto
Broccolini | Roasted Carrots | Charred Brussels Sprouts

Sauces:

Blue Cheese Herb Crusted | Green Peppercorn Demi | Compound Herb Butter | Caramelized Shallot Demi
add sauteed jumbo shrimp to any steak \$6 each

Entrees

Chicken Parmesan \$22

Panko parmesan breaded chicken crowned with pomodoro sauce, parmesan and mozzarella cheeses, served over our house-made spaghetti. Complemented with garlic bread

Orange Chicken \$25

Crispy chicken breast in a tangy orange sauce served over fried rice, sesame broccolini and carrots, charred orange

 Blackened Salmon Scampi \$32

Pan roasted blackened salmon laced with a scampi sauce, presented over roasted garlic mashed potatoes, and sauteed broccolini

Bang Bang Shrimp \$28

Crispy golden-brown tempura battered shrimp tossed with a luscious, sweet spicy sauce over steamed jasmine rice, scallions

Miso Glazed Sea Bass \$40

Fresh Chilean Sea Bass with soy ginger beurre blanc, baby bok choy, carrots, sesame, crispy leeks, over wasabi mash

Beef Stroganoff \$28


Slowly braised tenderloin tips with wild mushrooms in a creamy sauce, served over a bed of buttered egg noodles, finished with creme fraiche and parsley

 Bangers and Mash \$26

Pan roasted British bangers laced with a caramelized shallot demi, roasted garlic mashed potatoes, and oven roasted carrots

Tournedos Steak au Poivre \$40

Medallions of beef tenderloin pan roasted and deglazed with cognac, shallots, and garlic for aromatics, finished with a green peppercorn sauce over garlic mashed potatoes and roasted baby carrots

 Butternut Squash Risotto \$20

Creamy vegan butternut squash risotto crowned with roasted butternut, wild mushrooms, and garnished with crispy sage

Pasta Carbonara \$20

Chef's house-made spaghetti tossed with crispy pancetta, Pecorino Romano, and parmesan cream sauce

Bento Bowl \$12

Seasoned jasmine rice with shelled edamame, steamed carrots and broccoli, finished with sweet soy add: grilled chicken 7, grilled salmon 8, sauteed shrimp 8, seared ahi 8, steak medallions 12

Clubhouse Burger \$17


Angus beef patty topped with melted cheddar, bacon, caramelized onions, and fried egg on toasted brioche bun with french fries or salad

Blackstone Pizza

Freshly prepared to order with your choice of toppings

Chicken, pepperoni, sausage, bacon, Canadian bacon, hamburger \$2 each

Onion, bell pepper, artichoke, mushroom, olives \$1 each

 Substitute gluten free cauliflower crust addl. \$2

8" \$8 | 12" \$13 | 16" \$15



gluten free