

BLACKSTONES

S T E A K H O U S E

101 Broad Street, Stamford, CT · (203) 595-5415 · blackstonessteakhousect.com

RAW BAR

Regional American oysters, clams, shrimp, lobster & crab

COLOSSAL SHRIMP COCKTAIL <i>four pieces</i>	28	AHI TUNA TARTARE *	26
BLUE POINT OYSTERS * <i>half dozen</i>	30	HALF LOBSTER *	31
CLAMS ON THE HALF SHELL * <i>half dozen</i>	30		

BLACKSTONES SEAFOOD TOWER 150

Colossal shrimp, Maryland crab meat, littleneck clams, Blue Point oysters, cocktail sauce & horseradish (serves 3-4)

APPETIZERS

FRENCH ONION SOUP	12	LEMON PEPPER SHRIMP	25
LOBSTER BISQUE	18	<i>White wine, garlic, fresh lemon juice</i>	
CHARCUTERIE BOARD	28	MARYLAND CRAB CAKE	26
<i>Three imported meats and cheeses, crostini & accompaniments (serves two)</i>		<i>Blackstones tartar, avocado</i>	
PRIME TENDERLOIN TARTARE *	24	USA-CAUGHT FRIED CALAMARI	24
<i>Egg yolk, capers, cornichon, Dijon, watercress, toasted sourdough</i>		<i>Cherry peppers, chili, spicy tomato diavolo sauce</i>	
		CLAMS CASINO	20
		<i>Herbed bread crumb, lemon beurre blanc</i>	

SALADS

CLASSIC CAESAR *	18	GOLDEN BEET & ARUGULA	19
<i>Romaine, grated Parmigiano-Reggiano, shaved Romano, garlic croutons</i>		<i>Honeycrisp apple, fried goat cheese, house dressing</i>	
ICEBERG WEDGE	18		
<i>Bacon, gorgonzola, heirloom cherry tomatoes, blue cheese dressing</i>			

FROM THE SEA

PAN-ROASTED BRANZINO	38	SEAFOOD LINGUINE	45
<i>Lemon beurre blanc, grilled asparagus</i>		<i>Colossal shrimp, calamari, littleneck clams, Blackstones marinara</i>	
WILD KING SALMON *	41	LOBSTER RAVIOLI	36
<i>Stuffed tomatoes with creamed spinach</i>		<i>Shallots, cognac cream sauce, chives</i>	
SHRIMP SCAMPI	36	2 LB. MAINE LOBSTER	62 / 70
<i>Colossal shrimp, garlic, white wine, lemon butter, linguine</i>		<i>Steamed with seasonal vegetables Thermidor style, stuffed crab</i>	

* Items marked with an asterisk are served raw or undercooked, or may be cooked to your order.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Please inform your server of any food allergies.

CHEF'S SPECIALS

BLACKSTONES CHICKEN	34	GNOCCHI BOLOGNESE	26
<i>Marsala brown sauce</i>		<i>Beef, herbed ricotta, fresh basil</i>	
CHICKEN MARTINI	34	RACK OF LAMB	58
<i>Parmesan-breaded, lemon beurre blanc, green beans, carrots</i>		<i>Herb-crusted, rosemary-garlic jus, seasonal vegetables</i>	
CACIO E PEPE	28		
<i>Bucatini, Pecorino Romano, toasted black pepper</i>			

PRIME STEAKS & CLASSICS

U.S.D.A. Prime · Hand-selected · Broiled at 1200°

RIB CAP STEAK * 8 oz.	78
<i>The spinalis, the most marbled and prized muscle of the ribeye</i>	
RIBEYE * 14 oz.	82
BONE-IN NEW YORK STRIP * 30-day dry-aged · 22 oz.	85
BONELESS NEW YORK STRIP * 10 oz.	64
FILET MIGNON * 8 oz.	72
FILET MIGNON * 6 oz.	58

SAUCES 4 / EA. OR 8 FOR 3

- BÉARNAISE
- PEPPERCORN
- HOLLANDAISE
- CHIMICHURRI
- BLACKSTONES STEAK SAUCE

ENHANCEMENTS

- OSCAR STYLE** 26
 - Béarnaise, Maryland crab, asparagus tips*
- LOBSTER TAIL** 31
 - Clarified butter · add to any steak*

GUIDE TO STEAK TEMPERATURES

RARE	MEDIUM-RARE	MEDIUM	MEDIUM-WELL	WELL DONE
120–125°	130–135°	140–145°	150–155°	160°+
<i>cool red center</i>	<i>warm red center</i>	<i>hot pink center</i>	<i>slightly pink center</i>	<i>no pink</i>

WAGYU BURGER *	28
<i>Fullblood cacao-finished Wagyu, Oberon Farm, Preston, CT, aged cheddar, lettuce, tomato, pickles, red pepper aioli, brioche. Served with french fries.</i>	
ADD APPLEWOOD-SMOKED BACON 4	

SIDES

The perfect accompaniment to any cut

MASHED POTATOES	15	ASPARAGUS	15	FRENCH FRIES	10
GARLIC MASHED	15	BROCCOLI	15	TRUFFLE FRIES	18
LOADED BAKED POTATO	15	CREAMED SPINACH	15	MAC & CHEESE	15
<i>Bacon & cheddar</i>		SAUTÉED SPINACH	15	TRUFFLED LOBSTER MAC	26
		BRUSSELS SPROUTS	15		
		<i>With bacon</i>			

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