BLACKSTONES

STEAKHOUSE

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

RAW BAR

Regional American oysters, clams, shrimp, lobster & crab

Colossal Shrimp Cocktail *four pieces* 25
Poached shrimp, cocktail sauce

Blue Point Oysters * *half dozen* 30
Lemon, tabasco, mignonette

Tuna Tartare * 28
Ahi tuna, Asian pear, yuzu kosho, shiso, rice chips, crème fraîche

BLACKSTONES SEAFOOD TOWER 150
poached shrimp, lobster tail (lobster salad), Blue Point oysters, tuna tartare, cocktail sauce, mignonette (serves 3–4)

SOUPS

French Onion Soup 14
Slow cooked onion, bone broth, gruyere, sourdough

Lobster Bisque 12 / 18
Butter poached lobster, tomato, cream, parsnip chips

APPETIZERS

Classic Caesar * 15
Romaine, shaved parmesan, garlic croutons, anchovies

Iceberg Wedge 15
Bacon, gorgonzola, confit cherry tomatoes, blue cheese

Roasted Beet 20
Roasted local beets, whipped-honey goat cheese, grapefruit, pickled pearl onion, sherry vinaigrette

Wagyu Steak Tartare* 24
Hand cut wagyu, classic condiments, Quail egg yolk, potato chips

Maryland Crab Cake 26
Blackstones tartar, coleslaw

Calamari 24
USA-Caught fried calamari, Cherry peppers, chili, Fra Diavolo

Clams Casino 20
Littleneck clams, smoked bacon, herbed breadcrumbs

Charcuterie Board 28
Chef's selection meats and cheeses & accompaniments (serves two)

MAINS

Pappardelle 32
Bolognese, parmesan

Butternut Squash Ravioli 25
Roasted butternut and honeynut squash, brown butter, sage, parmesan

Roasted Truffle Chicken 42
Roasted half Sasso chicken, truffle chicken jus, truffle butter, rainbow carrots, haricot verts

Rack of Lamb 58
Herb-crusted, pomegranate-molasses jus

Bucatini 45
Squid ink bucatini, Calabrian chili, tomato, shrimp, littleneck clams, garlic chips

Grilled Whole Branzino 44
Boneless butterflied branzino, Gremolata, charred lemon

Pan-Roasted Arctic Char * 44
Cauli flower, coconut curry beurre Blanc, confit cherry tomatoes

2 lb. Maine Lobster 75
Herb butter, parmesan crumbs

* 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.

PRIME STEAKS & CLASSICS

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

Rib Cap Steak * *8 oz.* 78
The spinalis, the most marbled and prized muscle of the ribeye

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

Chimichurri

ENHANCEMENTS

Oscar Style 26
Béarnaise, Maryland crab

Lobster Tail 31
Clarified butter

GUIDE TO STEAK TEMPERATURES

Rare	Medium-Rare	Medium	Medium-Well	Well Done
120–125°	130–135°	140–145°	150–155°	160°+
cool red center	*warm red center*	*hot pink center*	*slightly pink center*	*no pink*

Wagyu Burger * 28
Fullblood Connecticut Wagyu from Oberon Farm, Preston, CT, ground in-house, gruyere, lettuce, tomato, pickles, Chef's sauce, brioche bun

Add Applewood-Smoked Bacon 4

SIDES

The perfect accompaniment to any cut

Pommes Purée 16
Yukon gold potato, cream

Pommes Boulangère 16
Yukon gold potato, caramelized onion, veal demi

French Fries 12
Add truffle, parmesan +6

Glazed Carrots 16
Honey glazed roasted carrots, smoked yogurt, sumac, pickled pearl onion

Grilled Asparagus 16
Preserve lemon, olives, parsley

Charred Broccolini 16
Baby broccolini, garlic, chili, lemon

Brussels Sprouts 16
Apple wood-smoked bacon, maple, Calabrian chili

Creamed Spinach 16
Parsley, cream, confit garlic

Three Cheese Mac & Cheese 16
Aged white cheddar, gruyere, fontina
Add truffle, lobster +10

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