BLACKSTONES

STEAKHOUSE

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

LUNCH

THE BROAD STREET LUNCH 29

Two courses · the express steakhouse lunch

FIRST

French Onion Soup · Cup of Lobster Bisque · Classic Caesar · Iceberg Wedge

SECOND

Fish & Chips · Your choice of Handheld

APPETIZERS

French Onion Soup 14

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

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

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

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

HANDHELDS

Choice of french fries or seasonal vegetable · Truffle fries 4

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

Connecticut Wagyu Cheesesteak 21
Fullblood Wagyu from Oberon Farm, Preston, CT, caramelized onions, aged gruyère

Maine Lobster Roll 31
Chilled, lemon-herb mayo, griddled roll · add 6 in the Broad Street Lunch

Fish Sandwich 21
Beer-battered, coleslaw, house tartar sauce, brioche

Crispy Chicken Sandwich 19
Organic free-range chicken, cheddar, lettuce, tomato, roasted garlic aioli

Grilled Chicken Caesar Wrap 19
Romaine, Parmigiano-Reggiano, fresh mozzarella, Caesar dressing

Avocado BLT Wrap 19
Applewood-smoked bacon, avocado, heirloom tomato, romaine, house pickles, herb mayo

HOUSEMADE REFRESHMENTS

Squeezed and brewed in-house daily · 6 each

Fresh-Squeezed Lemonade 6
Rosemary Lemonade 6
Lemon Lavender Soda 6
Fresh-Brewed Iced Tea 6
Hibiscus Iced Tea 6
Arnold Palmer 6
Iced tea and lemonade

* 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.

SALADS

Classic Caesar * 15
Romaine, grated Parmigiano-Reggiano, shaved Romano, garlic croutons

Iceberg Wedge 15
Bacon, gorgonzola, heirloom cherry tomatoes, blue cheese dressing

ADD TO ANY SALAD Chicken 9 · Steak * 13 · Salmon 11 · Shrimp 6 per piece

ENTRÉES

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

Fish & Chips 24
Beer-battered, house-cut fries, house tartar sauce

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

FROM THE AGING ROOM

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

Ribeye * *14 oz.* 82
Steak Frites * *Prime New York strip, house-cut fries* 38
Boneless New York Strip * *10 oz.* 64
Filet Mignon * *6 oz.* 58

SAUCES 4/EA. OR 8 FOR 3

Béarnaise
Peppercorn
Chimichurri

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°+
cool red center	*warm red center*	*hot pink center*	*slightly pink center*	*no pink*

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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