

SOUPS

- BAKED FRENCH ONION SOUP**
JULIENNED YELLOW ONIONS, SHERRY & BEEF STOCK BAKED IN A CROCK COVERED IN MELTED SWISS CHEESE CUP... 3.50 • BOWL... 5
- BLACKSTONE SOUP OF THE DAY**
..... CUP... 3.50 • BOWL... 5

SALADS

DRESSINGS

- BLUE CHEESE • BLACKSTONE RANCH • GREEK FETA • CAESAR
GINGER SESAME VINAIGRETTE • FRENCH • RANCH
THREE BERRY BALSAMIC VINAIGRETTE • CITRUS VINAIGRETTE

THE BLACKSTONE

A VARIETY OF ORGANIC GREENS, CHERRY TOMATOES, CUCUMBERS, BACON, CROUTONS & BLACKSTONE RANCH..... HALF... 6 • ENTREE... 9

CAESAR SALAD

ROMAINE LETTUCE, GARLIC CROUTONS, FRESH PARMESAN & CAESAR DRESSING HALF... 6 • ENTREE... 9

CITRUS SALAD

SPINACH WITH TOASTED PECANS, ORANGES, CRANBERRIES & CITRUS VINAIGRETTE HALF... 6 • ENTRÉE... 9

GREEK SALAD

ROMAINE LETTUCE, CHERRY TOMATOES, RED ONIONS, KALAMATA OLIVES, CUCUMBER, FETA CHEESE & GREEK FETA DRESSING HALF... 6 • ENTREE... 9

ADD ONE SKEWER OF CHICKEN OR BEEF TO ANY OF THE ABOVE SALADS
4.00

ADD A 4 OZ. SALMON FILET OR A SHRIMP SKEWER TO ANY OF THE ABOVE SALADS
5.00

ADD A CRISPY CHICKEN FINGER
3.00

CRISPY SHRIMP SALAD

MIXED GREENS, CHERRY TOMATOES, CELERY, HAND-BATTERED FRIED SHRIMP, BLUE CHEESE CRUMBLES, ONION STRINGS & BLUE CHEESE DRESSING.... 10

AHI TUNA SALAD

FIELD GREENS, SESAME SEARED TUNA SERVED RARE, CUCUMBERS & GINGER SESAME VINAIGRETTE..... 13

THAI COBB SALAD

GRILLED CHICKEN, DICED EGGS, TOMATOES, BACON, AVOCADO & CRISPY RICE NOODLES AND MIXED GREENS TOSSED WITH SESAME VINAIGRETTE ... 11

THREE BERRY CHICKEN SALAD

CRISP MIXED GREENS WITH A CHARBROILED CHICKEN SKEWER, TOASTED ALMONDS & THREE BERRY BALSAMIC VINAIGRETTE WITH FRESH STRAWBERRIES 11

YOU CHOOSE TWO

CUP OF SOUP, HALF SANDWICH SELECTION FROM OUR PREMIUM SANDWICH BOARD, HALF BLACKSTONE SALAD, HALF CAESAR SALAD OR HALF CITRUS SALAD 8

BLACKSTONE KIDS

ALL SERVED WITH A SMALL BEVERAGE... 5

TOM'S SLIDER

CHOICE OF BURGER OR CHICKEN WITH FRIES OR FRUIT

SINGLE CHICKEN TENDER

WITH FRIES OR FRUIT

CHEESE FLATBREAD

MINI MAC & CHEESE

SIDE ITEMS

- NOT YOUR ORDINARY MAC & CHEESE 5
SEASONED HOUSE FRIES..... 4
MAGGI BEANS 4
GRILLED ASPARAGUS 5

AVAILABLE AFTER 4 P.M.

- SMASHED SWEET POTATOES 4
GARLIC SMASHED POTATOES 4
THE BIG BAKED POTATO..... 4

OUR GOAL IS TO PROVIDE A COMFORTABLE AMBIANCE, FRIENDLY SERVICE & HIGH QUALITY, GREAT TASTING FOOD

- ASK TO SPEAK WITH OUR CATERING COORDINATOR TO BOOK YOUR NEXT EVENT
- PRIVATE PARTY ROOMS AVAILABLE FOR MEETINGS OR SPECIAL EVENTS
 - MANAGED BY ERIK SHEWMAKER
 - EXECUTIVE CHEF TRACY TONNING
 - AN 18% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE GUESTS

503 WESTBURY DRIVE • IOWA CITY, IOWA
(319) 338-1770
MANAGEMENT@BLACKSTONE-IC.COM

BLACKSTONE

STARTERS & SNACKS

SATAY SAMPLER

GRILLED CHICKEN, BEEF & SHRIMP SKEWERS WITH THREE ASIAN SAUCES FOR DIPPING..... 12

HOUSEMADE CHICKEN FINGERS

FRESHLY BATTERED CHICKEN TENDERS TOSSED IN BUFFALO, MAPLE HOT, BBQ OR JUST NAKED WITH CELERY & RANCH DRESSING..... 2... 6 • 4... 11

SAGANAKI

SIZZLING SLICE OF KASSERI CHEESE FLAMED WITH BRANDY AT YOUR TABLE — “OPA!”..... 8

BLACKSTONE SLIDERS

MINI BLACK ANGUS BURGERS OR CHICKEN WITH AMERICAN CHEESE, FRIED ONION CRISPS & PICKLES 4... 10 • 8... 18

CHIPS & SALSA

CRISPY CHIPS SERVED WITH OUR HOUSEMADE SALSA 5

ALEHOUSE ONION STRINGS

THIN CUT FRESH ONIONS SERVED HOT & CRISPY..... 7

BRONZED TUNA

CREOLE SEASONED, SERVED RARE WITH DAIKON, SEAWEED SALAD, PICKLED GINGER & WONTON CRISPS 11

ARTICHOKE SPINACH DIP

BAKED WITH A CRISPY ASIAGO TOPPING WITH PITA CRISPS & FRENCH BREAD 9

HOUSEMADE FOCACCIA STACKS

TWO STACKS OF FRESH BREAD SERVED WITH ROASTED GARLIC BUTTER 6

CRISPY FLATBREADS

BAKED THIN & CRISPY • GREAT AS AN APPETIZER TO SHARE OR AS A MEAL

GREEK

OLIVE OIL, ROMA TOMATOES, KALAMATA OLIVES, FETA & KASSERI CHEESE 9

FOUR CHEESE

ASIAGO, MOZZARELLA, PARMESAN & BLUE CHEESE 7

BBQ CHICKEN

CHICKEN, RED ONION, TANGY BBQ SAUCE & ONION STRINGS 9

ITALIAN SAUSAGE

TRADITIONAL SWEET ITALIAN SAUSAGE WITH ROASTED RED PEPPERS 9

BUFFALO CHICKEN

RANCH DRESSING WITH BUFFALO CHICKEN WITH CELERY & ONION STRINGS A BLACKSTONE FAVORITE!..... 10

MONTEREY

SPINACH, ARTICHOKE, MUSHROOMS, FRESH BASIL & THREE CHEESES..... 10

BURGERS & CHICKEN

CHOOSE EITHER A HALF POUND CHARBROILED ANGUS BEEF BURGER OR 6 OZ. MARINATED CHICKEN BREAST

ALL ARE SERVED ON FRESH BAKED BREAD WITH SEASONED HOUSEMADE CHIPS OR FRESH CUT FRUIT

ADD SAUTÉED ONIONS OR CHEESE FOR 1.00

FOR 1.00 SUBSTITUTE A HALF BLACKSTONE, CAESAR, GREEK OR CITRUS SALAD, A CUP OF SOUP OR SEASONED HOUSE FRIES

PLAIN JANE JUICY & CHARBROILED

..... 8

BACON CHEDDAR

APPLEWOOD SMOKED BACON & MELTED CHEDDAR 9

BLACK & BLUE

CREOLE SEASONED WITH TOASTED BLUE CHEESE CRUMBLES & ONION CRISPS 9

S.O.B SWISS CHEESE, GRILLED ONIONS, APPLEWOOD BACON

..... 9

HONEY CHIPOTLE

SAUTÉED ONIONS, ROASTED SWEET RED PEPPERS, HONEY CHIPOTLE SAUCE..... 9

FIRE MOUTH

CREOLE SEASONED WITH GARDINERE MIX, PEPPERJACK CHEESE & ASIAN SAUCE..... 9

BIG PLATES

ALL DINNER PLATES ARE SERVED WITH CHOICE OF ONE SIDE

FOR 3.00 ADD A HALF BLACKSTONE, CAESAR, GREEK OR CITRUS SALAD TO ACCOMPANY YOUR MEAL

IOWA PORK CHOP

CHARBROILED & TOPPED WITH AMISH BLUE CHEESE ON CARAMELIZED ONION DEMI-GLACE 17

MACADAMIA CRUSTED MAHI MAHI

PAN SAUTÉED WITH MANGO CILANTRO RELISH..... 20

CHICAGO RIBEYE

ONE POUND BLACK ANGUS BONELESS RIBEYE CHAR-BROILED TO YOUR LIKING 24

PETITE VILLA SIRLOIN

8 OZ. TENDER SIRLOIN CHARBROILED TO YOUR LIKING 17

SEARED TUNA

SESAME CRUSTED AHI TUNA SERVED RARE 18

MEDITERRANEAN CHICKEN

CHARBROILED CHICKEN BREAST WITH CUCUMBERS, KALAMATA OLIVES & GREEK FETA DRESSING..... 14

HOUSE FAVORITES

MATT'S MELTAWAY CLUB

WARM HAM & TURKEY WITH MELTED CHEDDAR & SWISS WITH BBQ & MAYO ON SOURDOUGH WITH SEASONED HOUSEMADE CHIPS OR FRESH CUT FRUIT 11

CUBAN SANDWICH

ROASTED PORK & HAM WITH SWISS CHEESE, PICKLES, GARLIC MAYONNAISE & MUSTARD ON A CRISPY BAGUETTE WITH SEASONED HOUSEMADE CHIPS OR FRESH CUT FRUIT..... 10

FLYNN'S BAKED PASTA

ITALIAN SAUSAGE, BLACK ANGUS BEEF, SWEET RED PEPPERS, ONIONS, CHEESES, MARINARA SAUCE & PENNE PASTA SERVED HOT OUT OF THE OVEN.

SERVED WITH ROASTED GARLIC BREAD..... 12

ERIK'S BUBBLY MAC & CHEESE

CREAMY SWISS CHEESE & BACON SERVED BUBBLY & PIPING HOT WITH SEASONED HOUSEMADE CHIPS OR FRESH CUT FRUIT..... 9

NAY'S PASTA

JUMBO SHRIMP SAUTEED WITH MUSHROOMS, TOMATOES & SCALLIONS IN A CREAMY GARLIC LINGUINI 17

STEAK BURRITO

CHILI ROASTED STEAK WITH BLACK BEANS, SOUR CREAM, CHEESE & RICE WITH TOMATILLO SALSA 9

ROASTED SALMON

SERVED WITH A WARM SWEET POTATO, CORN & EDAMAME SALAD..... 18

PREMIUM SANDWICH BOARD

PREMIUM MEATS SERVED WITH SEASONED HOUSEMADE CHIPS OR FRESH FRUIT

FOR 1.00 SUBSTITUTE A HALF BLACKSTONE, CAESAR, GREEK OR CITRUS SALAD, A CUP OF SOUP OR SEASONED HOUSE FRIES

ROASTED BEEF ON WHEAT

PILED HIGH, TENDER, MEDIUM RARE, AND SERVED CHILLED WITH HORSERADISH 10

MAMMA'S PASTRAMI

SERVED WARM WITH A PEPPERY CRUST ON MARBLE RYE & A SIDE OF STONE GROUND MUSTARD 9

HONEY TURKEY

HONEY TURKEY & BABY SWISS ON SLICED SOURDOUGH..... 9

FRENCH DIP AU JUS

TRADITIONAL & TASTY..... 9

DESSERTS

SWEET SPOTS

MINI TASTY TREATS – ALL FRESHLY PREPARED • SELECTION VARIES MONTHLY..... 2.50

CHOCOLATE DECADENCE CAKE

THE NAME SAYS IT ALL 7

DRAFT BEER

DOMESTIC LAGERS

BUD LIGHT
COORS LIGHT
MILLER LITE

SPECIALTY ALES

BELL'S TWO HEARTED ALE
JOHN'S WHITE ALE

FIVE ROTATING TAPS

FRESH & STIMULATING BEERS THAT
WILL CHANGE FREQUENTLY

BOTTLED BEER

BELGIAN ALES

COMPLEX • REFRESHING • FRUITY FINISH
GOOSE ISLAND MATILDA
GOOSE ISLAND PERE JACQUES
GOOSE ISLAND SOFIE
PIRAAT
ST. BENARDUS ABT 12
UNIBROUE LA FIN DU MONDE

BAVARIAN HEFEWEIZENS

ZESTY • SPICED • REFRESHING
PAULANER HEFEWEIZEN
AYINGER BRAU-WEISS

INDIA PALE ALES (IPA'S)

HOPPY BITTERNESS • PINEY • FLORAL
NEW BELGIUM RANGER IPA
SIERRA NEVADA TORPEDO EXTRA IPA

PALE ALES

HOPPY • FLORAL • AROMATIC
BASS
SCHLAFLY APA
SIERRA NEVADA PALE ALE

AMBER & RED ALES

MALTY • CARAMEL • BALANCED
BELL'S AMBER
NEW BELGIUM FAT TIRE
SMITHWICK'S

BROWN ALES

MALTED • ROASTED • AROMATIC
SAMUEL SMITH NUT BROWN ALE

PORTERS

RICH • CHOCOLATE • COFFEE
DARK SIDE VANILLA PORTER
FULLER'S LONDON PORTER
MEANTIME COFFEE PORTER

STOUTS & BLACK BEERS

HEARTY • FULLY ROASTED • CREAMY
GUINNESS
NORTH COAST OLD RASPUTIN
XINGU BLACK BEER

LAGERS

CRISP • REFRESHING
BUD LIGHT
BUD LIGHT LIME
BUDWEISER
BUDWEISER SELECT
BUDWEISER SELECT 55
BUSCH LIGHT
COORS LIGHT
CORONA EXTRA
DOS EQUIS
HEINEKEN
MICHELOB ULTRA
MILLER LITE
PABST BLUE RIBBON
SAMUEL ADAMS BOSTON LAGER
STELLA ARTOIS

GLUTEN FREE

LAKEFRONT NEW GRIST
WOODPECKER CIDER

NON ALCOHOLIC

KALIBER NA

LIBATIONS

PEAR MOJITO

ABSOLUT PEARS, BACARDI LIMON, &
PINEAPPLE JUICE WITH FRESH MINT
LEAVES & LIMES. 6

VANILLA-RASPBERRY MOJITO

BACARDI RAZZ RUM, VANILLA BEAN
SIMPLE SYRUP & RASPBERRY PUREE
WITH SODA WATER. 6

STRAWBERRY MOJITO

BACARDI LIMON WITH FRESH
STRAWBERRY PUREE & MINT LEAVES. 6

ANTIOXIDANT MOJITO

PAMA LIQUEUR & ABSOLUT ACAI VODKA
WITH SIMPLE SYRUP, SPRITE, FRESH
MINT LEAVES & LIMES. 6

LIQUID THERAPY

SIGNATURE MARTINIS

PAMATINI

OUR #1 MARTINI! PAMA POMEGRANATE
LIQUEUR, ABSOLUT CITRON VODKA,
& CRANBERRY JUICE, GARNISHED
WITH A LIME. 7

HOT & DIRTY

KETEL ONE VODKA WITH OLIVE JUICE &
JALAPENO STUFFED OLIVES. 8

RASPBERRY LEMON DROP

STOLI RASPBERRY VODKA & TRIPLE SEC
WITH RASPBERRY PUREE IN A
SUGAR-RIMMED GLASS, GARNISHED
WITH A SLICE OF FRESH LEMON. 8

CARAMEL COOKIE

STOLI VANIL VODKA, BUTTERSOTS,
BAILEY'S IRISH CREAM & CARAMEL IN A
GRAHAM CRACKER-RIMMED GLASS. 7

BLOODY MARY TINI

ABSOLUT PEPPAR VODKA WITH HAIR OF
THE DAWG BLOODY MARY MIX & A
PEPPERONCINI WITH A
CELERY SALT RIM. 7

LEMON DROP

ABSOLUT CITRON VODKA, COINTREAU
& SOUR GARNISHED WITH A SLICE OF
FRESH LEMON IN A SUGAR-RIMMED
GLASS. 7

IRISHMAN-HATTAN

JAMESON WITH SWEET VERMOUTH,
BITTERS & A CHERRY GARNISH. 8

STRAWBERRY MARTINI

OPULENT VODKA & STRAWBERRY
PUREE IN A SUGAR-RIMMED GLASS. 7

MANGO MARTINI

THREE OLIVES MANGO VODKA, MANGO
PUREE & A SPLASH OF CRANBERRY
JUICE. 7

BLACK CHERRY COSMO

EFFEN BLACK CHERRY VODKA &
COINTREAU WITH A SPLASH OF
CRANBERRY & LIME JUICES. 8

007 CLASSIC

KETEL ONE VODKA OR TANQUERAY GIN
TRADITIONALLY PREPARED WITH DRY
VERMOUTH. 8

FRENCH MARTINI

OPULENT VODKA, CHAMBORD LIQUEUR
INFUSED WITH PINEAPPLE JUICE. 8

AL CAPONE MANHATTAN

RYE WHISKEY & SWEET VERMOUTH
GARNISHED WITH A MARASCHINO
CHERRY. 8

MASTERPIECE BLUE

GREY GOOSE VODKA SERVED AS
YOU WISH, WITH THREE BLUE
CHEESE-STUFFED OLIVES. 9

PEARTINI

ABSOLUT PEARS VODKA, APPLE PUCKER,
& TRIPLE SEC WITH SOUR & TONIC. 7

MIAMI VICE

NOT THE CRUISE SHIP COCKTAIL!
BACARDI RUM, CRÈME DE BANANA,
& MALIBU LIQUEUR WITH
STRAWBERRY PUREE. 7

FORBIDDEN TEQUINI

JOSE CUERVO TEQUILA, PAMA
POMEGRANATE LIQUEUR, & TRIPLE SEC
WITH SPRITE & MARGARITA MIX. 7

GIN BLOSSOM

TANQUERAY GIN AND ST. GERMAIN
ELDERFLOWER LIQUEUR WITH WHITE
GRAPEFRUIT & FRESH LIME JUICES. 8

SIMPLY LIME

BOMBAY SAPPHIRE GIN AND KETEL ONE
VODKA WITH FRESH LIME JUICE. 7

MINT CHOCOLATE CHIP CAKE

UV CAKE VODKA WITH COCOA AND MINT
LIQUEURS IN A CHOCOLATE DRIZZLED
GLASS WITH A GRAHAM CRACKER RIM. 7

WILD FLOWER TEA-NI

ABSOLUTE WILD TEA VODKA AND ST.
GERMAIN ELDERFLOWER LIQUEUR WITH
FRESH LEMON JUICE. 8

SURFER'S SUNRISE

THREE OLIVES MANGO AND MALIBU RUM
WITH PINEAPPLE & CRANBERRY JUICES. 7

BLOOD ORANGE SANGRINI

MOSCATO D'ASTI, BLOOD ORANGE
LIQUEUR, AND A DASH OF BRANDY WITH
LIME JUICE. 8

BALSAMIC BERRY BLISS

ABSOLUTE BERRY ACAI & STOLI
BLUEBERRY VODKAS WITH STRAWBERRY
PUREE AND A BALSAMIC DRIZZLE. 7

GREAT WINES

WE FEATURE A WIDE ASSORTMENT OF WINES THAT ARE AVAILABLE ONLY BY THE BOTTLE.
PLEASE REFER TO THE DRINK BOOK FOR OUR FULL SELECTION OF GREAT WINES.

LIGHT & WHITE

CK MONDAVI WHITE ZINFANDEL

CALIFORNIA, 5/18

JJ MULLER RIESLING

GERMANY, 6/21

MONTE MARIA MOSCATO D'ASTI

ITALY, 8/28

CAMPANILE PINOT GRIGIO

ITALY, 7/25

CARTLIDGE & BROWNE CHARDONNAY

CALIFORNIA, 8/28

CLIFFORD BAY SAUVIGNON BLANC

NEW ZEALAND, 8/28

RICH & RED

MCMANIS PINOT NOIR

CALIFORNIA, 8/28

14 HANDS CABERNET SAUVIGNON

WASHINGTON, 7/25

MAIPE MALBEC

ARGENTINA, 7/25

CHASING LIONS NAPA VALLEY RED

NAPA VALLEY, 8/28

EXCELSIOR SHIRAZ

SOUTH AFRICA, 7/25

INDABA MERLOT

SOUTH AFRICA, 7/25

SUNDAY BRUNCH

JOIN US EVERY SUNDAY FROM 10:00 A.M. TO 1:30 P.M.

WE TAKE PRIDE IN OFFERING AN UNLIMITED BUFFET WHERE THE
FOLLOWING ITEMS ARE INCLUDED:

- SCRAMBLED EGGS
- SLICED ROAST BEEF AU JUS
- BLACKSTONE POTATOES
- FRESHLY BAKED PASTRIES
- APPLEWOOD SMOKED BACON
- ASSORTED FRESH FRUITS
- SAUSAGE LINKS
- MAC & CHEESE
- OMELETS
- MIAGGI BEANS
- FRENCH TOAST
- HONEY CHIPOTLE CHICKEN
- BISCUITS & GRAVY
- ASSORTED DESSERTS

COMPLIMENTARY COFFEE, TEA, MILK, ORANGE, APPLE OR CRANBERRY JUICE

ENJOY BOTTOMLESS FRESH MIMOSAS...8

PRIVATE DINING

BLACKSTONE HAS A DEDICATED BANQUET COORDINATOR WHO WILL TAKE CHARGE OF EVERY
LAST DETAIL TO MAKE YOUR EVENT A SEAMLESS SUCCESS. FROM THE TIME YOU BOOK A
PRIVATE DINING ROOM UNTIL THE FINAL TOAST IS MADE AND YOUR LAST GUEST LEAVES,
BLACKSTONE'S BANQUET COORDINATOR WILL CATER TO YOUR EVERY NEED.

CALL US AT 319-338-1770 OR EMAIL AT CATERING@BLACKSTONE-IC.COM TO
GET STARTED ON YOUR NEXT EVENT.