

BLACKSTONE

503 WESTBURY DR | IOWA CITY, IA | 319-338-1770 | BLACKSTONE-IC.COM

STARTERS

SAGANAKI

sizzling slice of kasseri cheese flamed tableside "OPA!" 9

HOUSEMADE CHICKEN FINGERS

naked | maple hot | buffalo | bbq two 6 | four 11

BLACKSTONE SLIDERS*

four mini black angus burgers with American cheese or grilled chicken, served with onion crisps & pickles 11

GREENS

THREE BERRY CHICKEN SALAD ^{GF}

charbroiled chicken skewer with mixed greens, toasted almonds, strawberries, three berry vinaigrette 12

AHI TUNA SALAD* ^{GF}

sesame seared ahi tuna, mixed greens, cucumbers, cherry tomatoes, ginger sesame vinaigrette 14

THAI COBB

roasted chicken, diced eggs, tomatoes, carrots, bacon & avocado with crispy rice noodles, shredded lettuce, ginger sesame vinaigrette 12

POWER SALAD

chopped kale, spinach, pecans, pistachios, blueberries, cranberries, quinoa, nut & apricot clusters, red wine vinaigrette 12.5

BLACKSTONE ^{GF}

mixed greens, cherry tomatoes, cucumbers, bacon, croutons & blackstone ranch half 6 | entrée 9

CAESAR

romaine lettuce, garlic croutons, fresh parmesan & caesar dressing half 6 | entrée 9

GREEK ^{GF}

romaine lettuce, cherry tomatoes, red onions, kalamata olives, cucumbers, feta cheese & greek dressing half 6 | entrée 9

CITRUS ^{GF}

spinach, toasted pecans, oranges, cranberries & citrus vinaigrette half 6 | entrée 9

ADD CHICKEN 4.5 | STEAK 4.5
SALMON 6 | CHICKEN FINGER 3

SOUPS

CHICKEN TORTILLA 5
FRENCH ONION 5

YOU CHOOSE TWO 9.5

HALF SALAD:
blackstone, caesar, greek, citrus
SOUP:
chicken tortilla, baked french onion
HALF SANDWICH:
honey turkey, french dip

CHIPS & DIPS

salsa 5 | guacamole 7
red beet hummus 9

ALEHOUSE ONION STRINGS

thinly sliced fresh onions fried golden brown & crispy 8

SMOKEHOUSE NACHOS

housemade potato chips topped with braised brisket, smoked gouda cheese sauce, cheddar cheese, chilies, green onions, jalapeños & our Bell's BBQ 12

BURRATA

rich & creamy mozzarella, cinnamon roasted tomatoes & garlic pesto 11

SATAY SAMPLER* ^{GF}

grilled chicken, beef & shrimp skewers with three Asian sauces 14

CALAMARI FRITTO

tangy sweet & sour with kimchi cucumbers & wasabi cilantro cream 11

BRONZED TUNA*

seared creole encrusted ahi tuna with fried wontons and three Asian sauces 12.5

flatbreads

BUFFALO CHICKEN

mild buffalo chicken, three cheeses, celery, onion strings & ranch 11.5

CHICKEN BACON RANCH ^{GF}

chicken, bacon, three cheeses, green onion & ranch 11

PINEAPPLE BBQ PULLED PORK ^{GF}

pulled pork, pineapple, red onion, three cheeses & citrus bbq 11

GREEK ^{GF}

olive oil base, roma tomatoes, kalamata olives, lemon juice, feta & kasseri cheese 10

HANDS ON

all sandwiches served with housemade chips or fresh fruit | substitute fries +1 salad or soup +2

choose:

ANGUS BEEF BURGER*, CHICKEN BREAST, or BLACK BEAN PATTY

PLAIN JANE ^{GF}
juicy and charbroiled 10
bacon +1 | cheese +1

EARLY BIRD ^{GF}

fried egg, bacon, spinach, tomato, gouda & cheddar on a brioche bun 13

BLACK & BLUE

creole seasoned, toasted blue cheese crumbles, onion crisps 11

FIRE MOUTH ^{GF}

creole seasoned, giardineira, pepper jack, Asian sauce, lettuce & tomato 11

McMURRAY ^{GF}

jameson maple bacon, sautéed onions, mushrooms, cheddar cheese & Guinness aioli 12.5

SOUTHERN FRIED CHICKEN

24 hour cayenne-buttermilk brined chicken thigh, twice fried to achieve crispy perfection with a spicy slaw, herbed-mayo & pickles on a toasted potato bun 12

THE DELI

MUFFULETTA

capicola, ham, salami, giardineira, mozzarella & provolone with garlic green olive aioli 11

LAMB GYRO

lamb, cucumbers, tomatoes, red onions, feta & tzatziki sauce 14

STUFFED PORTABELLA ^{GF}

portabella mushroom cap stuffed with garlic spinach, melted parmesan & garlic aioli on a brioche bun 10

MELTAWAY

warm ham & turkey with melted cheddar and swiss cheese, bbq & mayo, on toasted sourdough 11

CUBAN

pulled pork & ham with swiss cheese, pickles, mustard and garlic aioli on toasted ciabatta 11

TURKEY BALT

honey turkey, bacon, avocado, lettuce, & tomato with garlic aioli on toasted wheat bread 11

MAINS

served with choice of side dish, soup or half salad
start with a soup or half salad for \$4

BIG CITY RIBEYE* ^{GF}

16oz iowa raised premium ribeye with herbed parmesan butter & crispy onions 31

PETITE VILLA SIRLOIN* ^{GF}

8oz iowa raised premium sirloin with crispy onions & demi-glace 22

THAI STIR-FRY*

pork, carrot, bell peppers, sweet baby peppers and onion stir fried with rice noodles & green onion (no side) 13

SEARED TUNA* ^{GF}

sesame crusted ahi tuna seared to perfection 21

ROASTED SALMON* ^{GF}

creole seasoned served on rice with asparagus & tomato, topped with a beurre blanc sauce & tarragon 22

IOWA PORK CHOP* ^{GF}

charbroiled and topped with toasted blue cheese crumbles on caramelized onions & demi-glace 18

MEDITERRANEAN CHICKEN ^{GF}

two 6oz chicken breasts with feta cheese, cucumbers, cherry tomatoes, kalamata olives, red onions & greek dressing 18

PROSCIUTTO CHICKEN PASTA

housemade spicy tomato sauce and penne noodles, prosciutto, chicken, sautéed onions, bell peppers & parmesan (no side) 17

Bubbly

MAC & CHEESE

creamy swiss cheese & bacon served piping hot & bubbly

best mac ever?

that's for you to decide!

11

SIDES

MAC & CHEESE 5

FRENCH FRIES 4

HOUSEMADE CHIPS ^{GF} 4

ASIAN PASTA SALAD 4

COLESLAW ^{GF} 4

MIAGGI BEANS 5

GRILLED ASPARAGUS ^{GF} 6

GARLIC SMASHED POTATOES ^{GF} 4

BAKED POTATO ^{GF} 4

^{GF} AVAILABLE GLUTEN FREE UPON REQUEST, \$2 CHARGE FOR BURGERS & FLATBREADS

*THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

KIDS MENU 6

all items include a beverage

TOM'S SLIDER

choice of burger or chicken with chips or fruit

SINGLE CHICKEN TENDER

with chips or fruit

CHEESE FLATBREAD

MINI MAC & CHEESE

GRILLED CHEESE

with chips or fruit

BOOK YOUR NEXT EVENT WITH US!

With two private dining rooms and our dedicated banquet coordinator, we are here to make your event a seamless success! We offer custom menu options tailored to each individual occasion. From the time you book your special event, until the final toast is made, we will cater to your every need.

catering@blackstone-ic.com

liquid therapy

ASK YOUR SERVER FOR A COMPLETE DRINK LIST

OLD FASHIONED

blackstone barreled buffalo
trace bourbon 8

BURNT OLD FASHIONED

blackstone barreled cedar ridge rye,
caramelized demerara sugar, burnt
orange, sazerac rye aged bitters 10

PAMATINI

pama pomegranate liqueur, absolut
citron, cranberry juice & fresh lime 8

007 CLASSIC

shaken not stirred, ketel one or
tanqueray 8
add blue cheese-stuffed olives +1

PEAR MOJITO

absolut pears, bacardi limon,
housemade simple syrup,
fresh lime & mint 7

HAPPY HOUR
3-6pm daily

HALF-PRICED MARTINIS

HALF-PRICED PINTS

\$7 HOUSE WHISKEY FLIGHTS

ALL DAY

MONDAY

HALF-PRICED DRAFT BEER

TUESDAY

HALF-PRICED MARTINIS

WEDNESDAY

HALF-PRICED WINE BY THE GLASS

BLACKSTONE



general manager **JESSE BURNES**
banquet coordinator **CASEY JENKINS**
executive chef **BRETT SIMPSON**
graphic designer **LIZ ABRAMSOHN**

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