

BLACKSTONE

STARTERS

CHICKEN FINGERS two 8⁵⁰ | four 15²⁵
house made chicken fingers with choice of mild buffalo, sweet & spicy, maple hot, or BBQ sauce

BURRATA 13⁴⁵
rich and creamy mozzarella, tomatoes, garlic pesto, balsamic glaze, crostini

SAGANAKI 11⁹⁵
sizzling slice of kasseri cheese, flamed tableside

CHEESE CURDS 9⁴⁵
hand breaded and flash fried cheese curds with BlackStone ranch

ALEHOUSE ONION STRINGS 7
thinly sliced and fried golden brown, served with ranch

SPINACH ARTICHOKE DIP 9²⁵
spinach, artichoke, cream cheese, topped with parmesan & panko crisps, tortilla chips


PRETZEL BITES gouda cheese sauce 9


FRIED PICKLES 9⁹⁵
crispy panko fried pickles with ranch


SMOKEHOUSE NACHOS 16⁴⁵
house made chips topped with gouda cheese sauce, fried jalapeños, smokehouse BBQ, barbacoa, green onions

 **CHIPS & DIPS** guac 9 • salsa 7

Mains

 **MEDITERRANEAN CHICKEN** 20⁹⁵
marinated & grilled, kalamata olives, cucumbers, feta, cherry tomatoes, red onions, Greek dressing

 **VILLA SIRLOIN *** 28⁹⁵
8oz Iowa raised beef, onion strings, demi-glaze, garlic mashed potatoes


 **NEW YORK STRIP *** 37⁹⁵
12oz steak, garlic butter, roasted vegetables, garlic mashed potatoes

EGGPLANT PARMESAN 14⁴⁵
panko fried eggplant, house made marinara, mozzarella, parmesan, basil

NAY'S PASTA * 19⁹⁵
linguine, sautéed shrimp, tomatoes, mushrooms, creamy garlic sauce, garlic bread

FLYNN'S BAKED PASTA 18⁹⁵
penne, Italian sausage, angus beef, pepperoni, sautéed red peppers & onions, mozzarella, house made marinara, toasted garlic bread


PASTA PRIMAVERA 13⁹⁵
penne, creamy herb sauce, zucchini, squash, peppers, onions, mushrooms, green onion, garlic bread *add chicken or shrimp skewer +\$6*


 **SEARED TUNA *** 35
sesame crusted tuna, teriyaki, wasabi cream, sriracha aioli, daikon, carrots, Miaggi beans, pickled ginger


 **IOWA TOMAHAWK PORK CHOP *** 23⁹⁵
12oz, marinated & grilled, demi-glaze, roasted vegetables, garlic mashed potatoes

 **ROASTED SALMON *** 23⁹⁵
sweet potato and edamame salad, white balsamic glaze

 **BUFFALO CHICKEN FLATBREAD** 15⁴⁵
mild buffalo sauce, ranch, chicken, mozzarella, onion strings, green onions


 **SUPREME FLATBREAD** 15⁹⁵
sausage, beef, peppers, onions, pepperoni, mushrooms, marinara, mozzarella


 **MONTERREY FLATBREAD** 15⁹⁵
spinach artichoke dip, mozzarella, peppers, onions, topped with parmesan & panko crisps


 **SATAY SAMPLER *** 19⁹⁵
chicken, beef, and shrimp skewers, wasabi cream, teriyaki, sriracha aioli

BUBBLY MAC & CHEESE 14⁹⁵
creamy & cheesy with bacon, served with chips

GREENS & BOWLS

 **GREEK SALAD** 8⁴⁵
romaine, cherry tomatoes, red onions, cucumbers, kalamata olives, feta, house made Greek dressing


 **BLACKSTONE SALAD** 8⁴⁵
local greens, cherry tomatoes, cucumbers, bacon, croutons, BlackStone ranch

 **CAESAR SALAD** 7⁴⁵
romaine, garlic croutons, parmesan, house made Caesar dressing

SALAD ADD-ONS:
chicken finger +5 • chicken +6
shrimp +6 • steak* +7
salmon* +7

THAI COBB SALAD 15⁹⁵
local greens, grilled chicken, bacon, carrots, cherry tomatoes, egg, avocado, crispy rice noodles, ginger sesame vinaigrette

SOUTHWEST CHICKEN SALAD 15⁹⁵
romaine, grilled chicken, corn, black beans, onions, red peppers, green peppers, tortilla strips, BlackStone ranch

 **TUNA POKE BOWL *** 16⁹⁵
tuna, avocado, edamame, carrot, daikon, rice, local greens, ginger sesame dressing, sriracha aioli, toasted sesame, pickled ginger

CHICKEN TORTILLA SOUP 6

FRENCH ONION SOUP 6


SOUP DU JOUR 6


HANDS-ON

Sandwiches are served with chips, fries, or fruit. Substitute a chicken breast or an Impossible patty on any burger +\$3

 **OLD FAITHFUL BURGER *** 14⁴⁵
bacon, cheddar, brioche bun
optional: lettuce, tomato, onion, and pickle

 **FIRE MOUTH BURGER *** 14⁴⁵
Creole seasoning, giardiniera, pepper jack, sriracha aioli, brioche bun


 **BLACK & BLEU BURGER** 14⁷⁵
Creole seasoning, bleu cheese crumbles, onion strings, brioche bun *add bacon +\$2*

 **MCMURRAY BURGER *** 15⁹⁵
Jameson Maple glaze, bacon, cheddar, sautéed onions, mushrooms, Guinness aioli, brioche bun

 **PESTO MUSHROOM** 14⁴⁵
herb roasted mushrooms, vegan pesto cheese, sourdough, tomato, lettuce

CRISPY CHICKEN 15⁹⁵
fried buttermilk marinated chicken, southwest coleslaw, pickles, brioche bun, choice of mild, sweet & spicy, or maple hot sauce

BLACKSTONE SLIDERS * 9⁹⁵
two sliders: cheeseburger or grilled chicken, pickles, sriracha aioli

 **BARBACOA MELT** 14²⁵
barbacoa, BBQ, swiss, sautéed onions & mushrooms, sourdough

 **MELTAWAY CLUB** 14²⁵
ham, turkey, Swiss, cheddar, garlic aioli, bbq, sourdough

TURKEY BALT 13⁹⁵
warm honey turkey, thick bacon, lettuce, tomato, avocado, garlic aioli, wheat bread

SOUTHWEST CHICKEN WRAP 16²⁵
grilled chicken, romaine, shredded cheese, corn, black beans, red onion, peppers, tortilla strips, BlackStone ranch

FISH TACOS * 15⁹⁵
crispy white fish, spicy slaw, honey chipotle aioli, flour tortillas, served with chips & salsa

YOU PICK TWO

\$11⁹⁵ | Available Monday - Friday until 2pm

HALF SANDWICH

Pesto Mushroom • Honey Turkey & Swiss
Meltaway Club +\$1 • Turkey BALT +\$1
Barbacoa Melt +\$1

SALAD

BlackStone • Caesar • Greek

SOUP

French Onion • Chicken Tortilla
Soup du Jour

\$6 SIDES: house-made chips • fries
garlic mashed potatoes • fresh fruit
roasted vegetables • miaggi beans
mac & cheese • BlackStone salad
Greek salad • Caesar salad

Kids Meals

SINGLE CHICKEN TENDER
with chips, fries, or fresh fruit

CHEESE FLATBREAD

\$8 | includes a beverage

TOM'S SLIDER *
hamburger or grilled chicken, with chips, fries, or fresh fruit

GRILLED CHEESE
with chips, fries, or fresh fruit

MINI MAC & CHEESE

BLACKSTONE

HOUSE COCKTAILS

RAZZY MULE 10 Bacardi Razz, lime, simple, raspberry syrup, ginger beer	ISLAND FIRE MARGARITA 10 Hornitos, jalapeño, pineapple, strawberry, Tajin rim	SIGNATURE OLD FASHIONED 11 Buffalo Trace and a secret <i>we'll never tell!</i>
BERRY BREW MULE 11 Revelton Mulberry Gin, watermelon blueberry syrup, ginger beer	MELON BURST MARGARITA 13 Casamigos Blanco, triple sec, watermelon blueberry syrup, lime, salt rim	SMOKEY OLD FASHIONED 11 Knob Creek Smoked Maple, demerara syrup, barrel bitters, orange, Luxardo cherry
OOPSIE BERRIES 12 Revelton Mulberry Gin, Chambord, Pama, strawberry, cranberry, blueberries	LOO-LOO LEMONADE 9 Tito's, Crème de Violette, lavender, freshly-squeezed lemonade	RASPBERRY WHISKEY SOUR 12 Four Roses Yellow Label, Cointreau, raspberry, egg white, house made sour
		SWISHER SMASH 13 Cedar Ridge Rye, Domaine de Canton, peach

Martinis

SURFER'S SUNRISE 9 mango vodka, Malibu, pineapple, cranberry	BROTINI 11 Maker's Mark, lemon simple syrup, peach syrup, club soda, luxardo cherry, orange peel
FORBIDDEN TEQUINI 9 Jose Cuervo Gold, Pama, triple sec, house margarita mix	BERRIES & CREAM 12 Revelton Whiskey and Cream, Revelton Mulberry Gin, chocolate syrup, soy milk, cocoa powder
RASPBERRY LEMON DROP 10 Absolut Citron, triple sec, raspberry	SNICKERS 12 Tito's, O'Reilly's White Chocolate, Frangelico, chocolate & caramel drizzle, Snickers
SALTY CARAMEL COOKIE 10 Pearl Vanilla, Buttershots, Dorda Sea Salt Caramel, caramel, cream	PAMATINI 12 Absolut Citron, Pama, cranberry, lime
S'MORES 10 whipped vodka, crème de cacao, Rumchata	007 CLASSIC 12 choice of Ketel One vodka or Tanqueray gin, dry vermouth, olives... <i>shaken, not stirred.</i> <i>Make it Hot & Dirty with pepperoncini and a jalapeño olive skewer!</i>
FRENCH GIMLET 11 Tito's, St. Germain, lime <i>strawberry or peach +1 sub Hendrick's +1 or Mulberry Gin +\$2</i>	FIRE LILY 13 Hendrick's, Vida Mezcal, Cointreu, dry vermouth, lime, Firewater bitters, orange <i>add raspberry, mango, or peach +\$1</i>
ESPRESSO 11 Tito's, Kahlua, espresso blend <i>sub Pearl Vanilla, O'Reilly's White Chocolate +\$1, Dorda Sea Salt Caramel +\$1, or Mezcal +\$2</i>	

MOCKTAILS

BLUSHING ARNOLD PALMER 6 lemonade, tea, grenadine, lemon, maraschino cherry	BLACKBERRY MOJITO 7 blackberry, mint, soda, starry
NOT YOUR MOM'S PUNCH 7 mint, lemonade, red bull	

DESSERT

DUO CRÈME BRÛLÉE 10 chocolate and vanilla, fresh berries	CHEESECAKE 7 ⁴⁵ ganache, raspberry, chocolate, fresh fruit, whipped cream
KEY LIME PIE 8 ⁹⁵ golden graham cracker crust, whipped cream, lime slices	THREE LAYER CHOCOLATE CAKE 11 whipped cream, fresh fruit

BOOK YOUR NEXT EVENT WITH US!

IN-HOUSE EVENTS:

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

OFF-SITE CATERING:

Customizable menus and local delivery options.

CATERING@BLACKSTONE-IC.COM

JOIN US FOR BRUNCH!

Saturday & Sunday
11:00am - 2:00pm

BAR SPECIALS

HAPPY HOUR

Monday - Friday from 3-6pm
1/2 price martinis
\$2 off draft beers
\$6 Four Roses Old Fashioned
\$6 house wine pours

TUESDAY

All day!
1/2 price martinis

WEDNESDAY

All day!
1/2 price wine by the glass

BEER MENU

Scan the QR code to view our current draft beers, bottles, and cans:



WHITE WINE

	<i>sweet to dry</i>
Luca Bosio, Italy, Moscato d'Asti	10 40
La Marca, Italy, Prosecco	9
J.J. Muller, Germany, Riesling	9 36
Quadri, Italy, Pinot Grigio	9 36
Sea Pearl, New Zealand, Sauv Blanc	9 36
De Loach, California, Chardonnay	9 36
Franciscan, California, Chardonnay	10 40
Luke, Washington, Chardonnay	36
VillaViva, France, Rosé	9 36
Bonterra, California, Rosé	34
Collet Brut, France, Champagne	56
Drappier, France, Champagne	68

RED WINE

	<i>light to full-bodied</i>
The Pinot Project, California, P. Noir	10 40
Cloudline, Oregon, Pinot Noir	39
Knotty Wines, California, Pinot Noir	9 36
Benzing, California, Merlot	10 40
Broadside, California, Merlot	11 43
Sebastiani, California, Merlot	46
Easton, California, Zinfandel	62
Elsa Bianchi, Argentina, Malbec	9 36
Broadside, California, Cabernet	11 43
Cycles Gladiator, California, Cab	9 36
Insurrection, California, Blend	36
Ironstone, California, Petit Sirah	40
Pillars of Hercules, California, Blend	10 40

BLACKSTONE-IC.COM



@BLACKSTONEIC

**The consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of foodborne illness.*

Non-cash transactions will be charged a 3% convenience fee. A 20% gratuity will be added to groups of eight or more. WiFi Password: mac&cheese

ITEMS MARKED ARE GLUTEN FREE UPON REQUEST. There will be a \$2 charge for gluten free burgers and flatbreads.