

# Black Rock

BAR & GRILL®

A Sizzle Above the Rest™

## GREAT BEGINNINGS

### BR BLACK ROCK™ DUELING PRETZEL & CHEESE FONDUE™

soft pretzels served with house-made white garlic cream cheese and nacho cheese fondue, served on our volcanic stone

11.99

### BR CHOPSTICK CHICKEN

lightly fried chicken bites tossed in our sweet and zesty firecracker sauce, served on a bed of french fries

12.99

### BR AHI TUNA

aaa grade, seasoned sashimi-style ahi tuna, served with japanese dressing

13.99

### BR VOLCANO SHRIMP

(GF) crispy coated fried shrimp, tossed in our spicy sriracha chili aioli

12.99

### BR BUBBLING SHRIMP™ ON A STONE™

(GF) large shrimp sautéed in our signature spicy cajun butter served with house-made garlic bread

13.99

### COCONUT SHRIMP

8 coconut crusted shrimp paired with orange marmalade

14.99

### LOBSTER DIP

lobster, seasoned cheese blend, baked in a rock bowl, served with pita chips

14.99

### SPINACH ARTICHOKE DIP

fresh spinach, artichokes, seasoned cheese blend, baked in a rock bowl, served with pita chips

12.49

### FRIED PICKLES

dill pickle slices breaded and fried to perfection, paired with chipotle aioli

9.99

### BR BRUSSELS SPROUTS

(GF) flash fried to perfection, tossed with a sweet tangy chili sauce, topped with parmesan cheese

12.49

## Soupalicious™

NEW ENGLAND CLAM CHOWDER  
Regular 4.49 / Monster 6.99

### CHICKEN TORTILLA SOUP

rich and velvety topped with crispy tortillas  
Regular 4.49 / Monster 6.99

### MONSTER FRENCH ONION™

layered gruyere cheese crust  
6.99

### MONSTER LOBSTER BISQUE™

rich and creamy topped with house-made croutons  
9.99

### SOUP-3-WAYZ™

9.99  
Choose 3 of your favorites above!

# SEAR AND SIZZLE

BR (GF)

6 oz. sirloin 17.99

SIGNATURE BLACK ROCK™

9 oz. sirloin 20.99

12 oz. sirloin 24.99

### THE DYNAMIC DUO™

two 4 oz. petite filets paired with our signature bubbling shrimp™

33.49 (GF)

### FILET

6 oz. 33.99 (GF)

8 oz. 38.99 (GF)

### STRIP

premium, in-house hand cut  
31.99 (GF)

### RIBEYE

premium, in-house hand cut  
34.49 (GF)

### LAMB CHOPS

premium, in-house hand cut  
8 oz. 23.49 (GF)

12 oz. 29.49 (GF)

### TOUR OF BLACK ROCK™

6 oz. sirloin paired with three jumbo shrimp and one scallop

30.99 (GF)

### TASTE OF BLACK ROCK™

4 oz. petite filet and

6 oz. sirloin

28.99 (GF)

### STEAK AND RIB COMBO

6 oz. signature sirloin paired with a half rack of our signature black rock™ ribs

28.99 (GF)

### STEAK AND LAMB COMBO

6 oz. sirloin paired with 4 oz. of lamb chops

29.49 (GF)

### STEAK AND COCONUT SHRIMP

6 oz. signature sirloin paired with four coconut shrimp and served with orange marmalade

24.99

### BENEFITS OF COOKING ON A 755° VOLCANIC STONE:

The stone's searing process allows the meat to retain its own juices making it much more tender and more flavorful.

Always cooked to perfection because you are in control.

The last bite is just as hot and juicy as the first.

## SIZZLING SEAFOOD ON THE STONE™

### SHRIMPALICIOUS™

12 jumbo shrimp served with Louisiana Dream™ Sauce

26.99 (GF)

### AHI TUNA

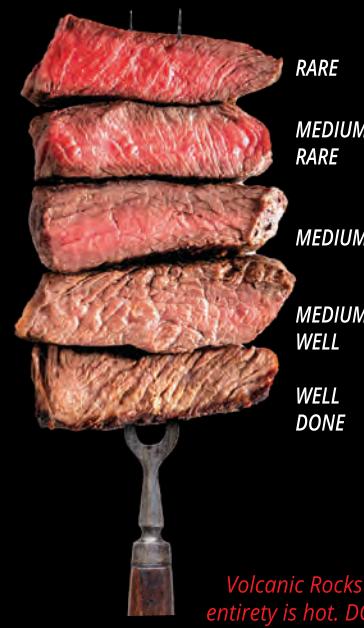
aaa grade, seasoned sashimi-style ahi tuna, served with japanese dressing

20.49 (GF)

### SCALLOPS

jumbo sea scallops

39.99 (GF)



TIMES REFLECT COOKING ON BOTH SIDES

### STEAK ON A STONE™

Rare: 5-15 sec.

Medium Rare: 15-25 sec.

Medium: 25-35 sec.

Medium Well: 35-45 sec.

Well & above: 45-60 sec.

### SEAFOOD ON A STONE™

Shrimp: 1 Minute

Scallops: 1 Minute

Lobster: 1 Minute

*Volcanic Rocks are heated to 755 degrees. The rock in its entirety is hot. DO NOT TOUCH. For cooking purposes ONLY!*

INCLUDED WITH YOUR SELECTION ABOVE IS ONE "STARTER" AND ONE "COMPANION" TO ENJOY

## STARTERS

### COMPLIMENTARY

HOUSE SALAD (GF)

CAESAR SALAD

CLAM CHOWDER

CHICKEN TORTILLA SOUP

### PREMIUM for an additional charge

MONSTER LOBSTER BISQUE +6.99

MONSTER FRENCH ONION™ +3.99

MONSTER CLAM CHOWDER +3.99

MONSTER CHICKEN TORTILLA SOUP +3.99

SOUP-3-WAYZ +5.99

STRAWBERRY APPLE FIELDS (GF) +3.50

BLUE CHEESE CHOPPED SALAD (GF) +3.50

## COMPANIONS

### COMPLIMENTARY

YUKON MASHED POTATOES

BAKED POTATO (GF)

BAKED SWEET POTATO (GF)

FRENCH FRIES

GREEN BEANS (GF)

CREAMED CORN \*contains bacon

MAC & CHEESE

RICE

### PREMIUM for an additional charge

LOAD UP YOUR POTATOES (GF) +1.99

CAMPFIRE SWEET POTATO™ +1.99

(WITH MARSHMALLOWS)

BRUSSELS SPROUTS (GF) +2.99

flash fried to perfection, tossed with a sweet tangy chili sauce, topped with parmesan cheese

ASPARAGUS (GF) +1.99

large asparagus char-grilled with parmesan and balsamic glaze

CANDY SWEET WAFFLE FRIES +2.99

seasoned sweet potato waffle fries, topped with a white chocolate drizzle

## INDULGE

Our steaks are served with our award winning

### SIGNATURE BLACK ROCK™ STEAK SAUCE

Additional sauces: \$.50 each:

CASINO BUTTER (GF) LOUISIANA DREAM™  
CREAMY HORSERADISH (GF)

FOUR JUMBO SHRIMP +6.99 (GF)

FOUR COCONUT SHRIMP +7.99

JUMBO SEA SCALLOPS +13.99 (GF)

LOBSTER TAIL +13.99 (GF)

SEASONED SASHIMI-STYLE

AHI TUNA (4 oz.) +10.99 (GF)

## ENHANCE

HALF RACK OF RIBS +12.99 (GF)

TWO LAMB CHOPS +12.99

GRILLED ONIONS +2.99 (GF)

BR SIZZLING BURGUNDY MUSHROOMS

+6.99 (served in a crock on a 755° volcanic stone)

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

BR Black Rock Signature Hot Vegetarian

(GF) Gluten-Friendly Upon Request

# FRESH SALADS

## GF BLUE CHEESE CHOPPED

mixed greens, danish blue cheese crumbles, bacon, red onion, tomatoes, candied pecans, crispy onion straws, tossed in our house-made blue cheese dressing with a balsamic glaze  
13.99

## BR STRAWBERRY & APPLE FIELDS

mixed greens, fresh strawberries, granny smith apples, candied pecans, granola, and feta cheese tossed with our house-made apple vinaigrette  
13.99

## GF CRISPY CHICKEN

mixed greens with cheddar cheese, bacon, red onions, tomatoes, tossed with our honey mustard dressing and topped with crispy chicken  
14.49

## GF CLASSIC CHICKEN CAESAR

romaine lettuce, croutons, parmesan cheese, tossed with caesar dressing and topped with grilled chicken  
13.99

## DRESSING SELECTIONS

RANCH, BLUE CHEESE, CAESAR, HONEY MUSTARD, APPLE VINAIGRETTE, BALSAMIC VINAIGRETTE

### ADD TO ANY SALAD

CHICKEN +4.99	SALMON +12.99
STEAK +7.99	SEASONED SASHIMI-STYLE AHI TUNA +7.99
SHRIMP +6.99	

# DESSERTS

## BR SIZZLING BR VOLCANO™

watch a volcano set fire right before your eyes! deep dish, house-made brownie loaded with four scoops of ice cream, a crispy waffle cone, whipped cream, chocolate, caramel and a marshmallow, topped with a flaming sparkler

MEGA 12.99 *serves 4-6 guests*

MINI 5.99 *serves 1-2 guests*

## APPLE CRISP BY GAYLE

layers of sweet granny smith apples, crumbled sugar oats topped with ice cream and caramel  
9.99 *serves 2 guests*

## TURTLE CHEESECAKE

new york-style cheesecake drizzled with chocolate and caramel sauce, topped with candied pecans  
11.99 *serves 2 guests*

## BROWNIE SKILLET

house-made brownie bites, piled high, topped with ice cream, whipped cream, and white and milk chocolate drizzles  
9.99

## SALTED CARAMEL COOKIE SKILLET

salted caramel cookie, baked to perfection, topped with ice cream, and drizzled with caramel  
8.99

# BEVERAGES

PEPSI PRODUCTS, LEMONADE, ICED TEA, COFFEE  
*\*Ask server for additional selections*

RED BULL REFRESHERS 5.99

RED BULL, FLAVORED LEMONADES 4.99

# ENTRÉES

All entrées served with complimentary soup or salad. Upgrade to a premium side for an additional charge

## BR BLACK ROCK™ CHICKEN

grilled chicken breast, topped with melted mozzarella, applewood smoked bacon, crispy onion straws, our signature rock sauce™ and served atop our mashed potatoes  
18.99

## BR BLACK ROCK™ RIBS

slow-baked, topped with black rock™ bbq sauce, served with fries

HALF RACK 20.99

FULL RACK 28.99

## GF ATLANTIC SALMON

simply grilled or blackened, served with green beans  
24.99

## GF FISH AND CHIPS

sam adams beer-battered mahi, lightly fried, served with our house-made jalapeño tartar sauce  
14.99

## BR FLAME GRILLED PORK CHOPS

two 8 oz. hand-cut, bone-in pork chops served with mashed potatoes and orange marmalade  
25.99

## BR DYNAMITE CHICKEN & SHRIMP PASTA™

cajun chicken breast, shrimp, tomatoes, onions, and mushrooms, tossed in our creamy louisiana dream™ sauce served over penne  
18.99

## CHICKEN PARMESAN

hand-breaded chicken breast, pink vodka sauce, and melted buffalo mozzarella, served with a side of penne alfredo and garlic bread  
23.99

## BR PASTA VARIETA

penne pasta topped with your choice of sauce: alfredo, pink vodka sauce, spicy louisiana dream™, or rock style and choice of protein:

- Grilled or Blackened Chicken 18.99
- Shrimp 20.99
- Filet Medallions 23.99

# HANDHELDs

All handhelds are served with french fries. Upgrade to our premium sides for an additional cost: Sweet Potato Waffle Fries +1.00

UPGRADE ANY BURGER PATTY FOR AN IMPOSSIBLE™ PATTY +2.00

## BR ROCK BURGER™

mozzarella cheese, crispy bacon, lettuce, tomato, pickle, onion and our signature rock sauce™  
13.99

## BR ROADHOUSE BURGER

cheddar cheese, crispy onion straws, our signature bbq sauce, lettuce, pickle, tomato  
14.99

## BR GHOST PEPPER BURGER

ghost pepper cheese, fresh fried jalapeños, chipotle mayo, lettuce, tomato, pickle, onion  
14.49

## BR ONE EYED LUCY BURGER

cheddar cheese, crispy bacon, sunny-side up egg, lettuce, tomato, pickle, onion  
14.49

## BR BLACK AND BLUE BURGER

cajun-spiced blackened burger, imported danish blue cheese, balsamic glaze, blue cheese dressing, lettuce, tomato, pickle, onion  
14.49

## BR BACON CHEDDAR BURGER

cheddar cheese, bacon, lettuce, tomato, pickle, onion  
14.49

## BR PRIME RIB SANDWICH

thinly-shaved prime rib, gruyere cheese, grilled onions, creamy horseradish, served on a toasted baguette with our signature rock sauce and au jus for dipping  
16.99

## BR ROCK CHICKEN SANDWICH™

grilled chicken breast, mozzarella cheese, crispy bacon, lettuce, tomato, onion and our signature rock sauce™  
13.49

## BR HONEY MUSTARD CHICKEN CRUNCH WRAP

soft tortilla shells stuffed with crispy fried chicken, cheddar cheese, lettuce, tomato, onion and bacon topped with our honey mustard dressing  
12.49

## MAHI TACOS

sam adams beer-battered or blackened mahi, served over our signature slaw, topped with our house-made pico, served with a side of cilantro-sriracha aioli  
14.49

## VOLCANO SHRIMP TACOS

soft tortilla shells stuffed with our crispy volcano shrimp, signature slaw and topped with fresh cilantro  
14.49

## THE ORIGINAL BLACK ROCK™

### WHERE IT ALL BEGAN...

On October 27, 2010, in a small tightly-bonded community known as Hartland, Michigan, Black Rock Bar & Grill™ first opened its doors and brought with it a dining experience unlike any other. By pairing family recipes, a 755° volcanic stone, and a love for food, the Morganroth family knew they were a perfect fit for the restaurant industry. However, they had no prior restaurant experience, working only off a dream of what Black Rock™ could become.

With a very determined family and help from a great community, Black Rock™ grew into something remarkable. This one-of-a-kind concept has quickly made the restaurant become the HOTTEST steakhouse around town!

Black Rock™ is homegrown and already nationally known for the ultimate steak on a stone™ experience!