



Home of *STEAK ON A STONE*™
A SIZZLE ABOVE THE REST!™

FORGET HAPPY HOUR...
COME ENJOY OUR

HAPPY DAYS

MONDAY - FRIDAY 2PM - 6PM

- 4.00 HOUSE WINE
- 4.25 WELL DRINKS
- 5.25 HOUSE MARGARITA
- 6.25 HOUSE LONG ISLAND



ASK YOUR
SERVER
ABOUT OUR
ROTATING
TAP HANDLES



3.00 PINT 4.00 TALL



3.75 PINT 5.00 TALL



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

12.49

BR VOLCANO SHRIMP

crispy shrimp, tossed in our signature creamy, spicy sauce

12.99

BR BUBBLING SHRIMP™ ON A STONE™

GF large shrimp sautéed in our special cajun butter sauce served on our volcanic stone with toasted garlic bread for dipping

12.99

CRAB CAKES

black rock signature recipe served with cilantro-sriracha aioli

14.99

BR ROCKIN' STICKY RIBS

our slow-baked signature ribs flash fried and tossed in your choice of sauce

4 bones 13.99

6 bones 15.99

- sweet chili sauce
- spicy korean bbq NEW
- signature bbq

SPINACH ARTICHOKE DIP

a blend of fresh spinach and artichoke hearts, baked with melting cheese in our volcanic bowl, served with pita chips for dipping

12.49

LOBSTER DIP

lobster, garlic, mozzarella, parmesan and cream cheese blended with our special seafood seasoning, baked until bubbly in our volcanic bowl, served with pita chips for dipping

14.99

FRIED PICKLES

crispy dill pickle slices breaded and fried to perfection, served with a side of chipotle mayo

10.49

BRUSSELS SPROUTS

GF brussels sprouts flash fried to perfection, tossed with a sweet chili sauce, topped with parmesan cheese

11.99

MOZZARELLA MOONS

italian breaded mozzarella fried to perfection and served with a side of marinara for dipping

12.49

NEW SOUTHWEST EGG ROLLS

chicken, black beans, corn, and a blend of southwestern spices rolled in a crispy fried tortilla served with ranch

12.99



Soupalicious™

MONSTER LOBSTER BISQUE™ 9.99

MONSTER FRENCH ONION™ 6.99

SEASONAL ROTATING SOUP

Chefs Choice: March-October

Chili: November-February

Regular 4.99 / Monster 6.99

CHICKEN TORTILLA SOUP

Regular 4.99 / Monster 6.99

NEW ENGLAND CLAM CHOWDER

Regular 4.99 / Monster 6.99

SOUP-3-WAYZ™ 9.99

Choose 3 of your favorites above!



SOUP-3-WAYZ™
EXCLUSIVELY AT BLACK ROCK™

FROM THE GARDEN

DRESSINGS:

ranch, blue cheese, caesar, honey mustard, apple vinaigrette, balsamic vinaigrette

GF BLUE CHEESE CHOPPED SALAD

mixed greens, blue cheese crumbles, bacon, red onion, tomatoes, candied pecans, crispy onion straws, tossed with blue cheese dressing and drizzled with balsamic glaze

14.49

BR STRAWBERRY & APPLE FIELDS SALAD

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

14.49

GF CRISPY CHICKEN SALAD

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

14.99

GF CLASSIC CHICKEN CAESAR SALAD

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

14.49



ADD TO ANY SALAD

Chicken +4.99	Shrimp +6.99	Salmon +12.49
Steak +7.99	Ahi Tuna +8.49	

BR Black Rock Signature Hot Vegetarian **GF** Gluten-Friendly Upon Request

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.

NOW ENTERING STEAK UNIVERSITY™

ARE YOU THE NEXT MASTER OF THE STONE?

WHY EAT ORDINARY? WHEN YOU CAN EAT ON A ROCK.

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
- It's always cooked to your perfection because you are in control
- The last bite is just as hot and juicy as the first



RARE

MEDIUM RARE

MEDIUM

MEDIUM WELL

WELL DONE

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

STEAKVILLE U.S.A.™

Black Rock
BAR & GRILL®



FILET

A steak also known as tenderloin, a skinned center-cut steak with muscle removed



SIRLOIN

A steak also known as top sirloin butt steak, a boneless, baseball center-cut steak



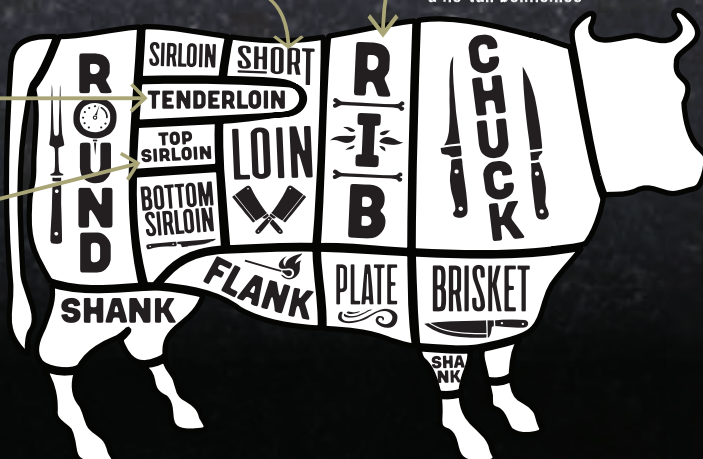
NEW YORK STRIP

A steak also known as striploin, a boneless, center-cut steak with a half-inch tail



RIBEYE

A steak also known as a no-tail Delmonico



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YOUR 755° OF SIZZLING SATISFACTION® BEGINS HERE!

All stone entrées are served with your choice of soup or salad and one side

BR GF SIGNATURE BLACK ROCK™

6 oz. sirloin 18.99

9 oz. sirloin 21.99

12 oz. sirloin 25.99

THE DYNAMIC DUO™

8 oz. filet medallions paired with our signature bubbling shrimp™

32.99 GF

FILET

6 oz. 33.99 GF

8 oz. 37.99 GF

FILET MEDALLIONS

10 oz. filet medallions

35.99 GF

NEW YORK STRIP

32.99 GF

RIBEYE

33.99 GF

NEW LAMB CHOPS

8 oz. 23.99 GF

12 oz. 29.99 GF

NEW TOUR OF BLACK ROCK™

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

30.99 GF

TASTE OF BLACK ROCK™

4 oz. filet medallions and 6 oz. sirloin

29.99 GF

STEAK AND RIB COMBO

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

29.99 GF

STEAK AND KIELBASA COMBO

6 oz. signature sirloin paired with kielbasa

24.99 GF

STEAK AND COCONUT SHRIMP

6 oz. sirloin paired with three coconut shrimp served with a sweet and tangy orange marmalade

23.99



SIZZLING SEAFOOD ON A STONE™

SHRIMPALICIOUS™

ten jumbo shrimp served with Louisiana Dream™ Sauce

28.99 GF

SEARED AHI TUNA

8 oz. sushi-grade ahi tuna steak served with lemon wedge, wasabi, and house soy sauce

19.99 GF

SCALLOPS

five jumbo sea scallops

38.99 GF

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SAUCE WORKSHOP™

Our steaks are served with our award winning Signature Black Rock™ Steak Sauce and Casino Butter upon request. Any additional sauces are available for \$.50 each.

SIGNATURE BLACK ROCK™ SAUCE LOUISIANA DREAM™ CASINO BUTTER (GF)
GARLIC RUB (GF) CREAMY HORSERADISH (GF) SWEET CHILI SAUCE (GF)

ADDITIONAL ADD-ONS

THREE JUMBO SHRIMP +6.99 (GF)

THREE COCONUT SHRIMP +6.99

AHI TUNA +9.99 (GF)

TWO SEA SCALLOPS +13.99 (GF)

LOBSTER TAIL 4 oz. +14.99 (GF)

HALF SLAB OF RIBS +13.99 (GF)

KIELBASA +5.99 (GF)

BR SIZZLING BURGUNDY
MUSHROOMS™ +5.99 (serves 2)

GRILLED ONIONS +3.99 (GF)



PICK YOUR SOUP OR SALAD

COMPLIMENTARY

HOUSE SALAD (GF)

CLAM CHOWDER

CHEF'S CHOICE ROTATING SOUP

CHICKEN TORTILLA SOUP

PREMIUM

for an additional charge

STRAWBERRY APPLE FIELDS (GF) +3.50

CLASSIC CAESAR SALAD (GF) +3.50

BLUE CHEESE CHOPPED SALAD (GF) +3.50

MONSTER LOBSTER BISQUE +6.99

MONSTER FRENCH ONION™ +3.50

MONSTER CLAM CHOWDER +3.50

MONSTER SEASONAL ROTATING SOUP +3.50

MONSTER CHICKEN TORTILLA SOUP +3.50

SOUP-3-WAYZ™ +4.99

*choose between 3 of your favorite soups: french onion, seasonal rotating soup, chicken tortilla soup, clam chowder and lobster bisque

PICK YOUR SIDE

COMPLIMENTARY

MASHED POTATOES

BAKED POTATO (GF)

BAKED SWEET POTATO (GF)

FRENCH FRIES

GREEN BEANS (GF)

ASPARAGUS (GF)

CREAMED CORN *contains bacon

MAC & CHEESE

RICE

PREMIUM

for an additional charge

CAJUN FRIES +1.00

LOAD UP YOUR FRIES +2.99

SWEET POTATO WAFFLE FRIES (GF) +1.00 **NEW**

LOAD UP YOUR POTATOES (GF) +1.99

CAMPFIRE SWEET POTATO™ +1.99 **NEW**
(WITH MARSHMALLOWS)

BRUSSELS SPROUTS (GF) +2.50 **NEW**

PENNE ALFREDO +2.99 **NEW**

BY LAND

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



BR BLACK ROCK™ CHICKEN

GF 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 DYNAMITE CHICKEN™

cajun chicken breast, shrimp, sliced jalapeños, tomatoes, onions, kielbasa sausage, mushrooms, smothered in our creamy louisiana dream™ sauce, and served on your choice of a bed of mashed potatoes or rice **18.99**

BR BLACK ROCK™ RIBS

GF slow-baked and topped with black rock™ bbq sauce, served with your choice of one dinner side

HALF SLAB **19.99**

FULL SLAB **29.99**

BR NEW BR ALFREDO

heaping portion of penne pasta with our creamy alfredo sauce, served with garlic bread and your choice of protein:

- Chicken **18.99** *simply grilled - or- blackened*
- Sirloin **22.99**
- Filet **23.99**
- Shrimp **21.99**

Add 4oz lobster tail **+9.99**

BR STIR FRY

hand cut peppers, onions, asparagus, zucchini, squash, and mushrooms, tossed in your choice of our signature bourbon glaze, asian chili -or- spicy korean bbq sauce, served on a bed of rice with your choice of protein:

- Chicken **17.99** *simply grilled - or- blackened*
- Sirloin **18.99**
- Shrimp **18.99**
- Filet **22.99**

CALLING ALL VEGETARIANS

Includes your choice of complimentary soup or salad

BR VEGETABLE STIR FRY

hand cut peppers, onions, asparagus, zucchini, squash, mushrooms, tossed in your choice of our signature bourbon glaze, sweet chili sauce, -or- spicy korean bbq served on a bed of rice **15.99**

BR NEW BR ALFREDO

heaping portion of penne pasta with our creamy alfredo sauce, served with garlic bread **16.99**

BY SEA

By Sea entrées add a cup of soup or salad for +2.99 Upgrade to a premium side for an additional charge

BR COCONUT SHRIMP

eight coconut shrimp, fried golden brown, served with tangy orange marmalade for dipping and served on a bed of rice and green beans **19.99**

BR ATLANTIC SALMON

salmon done your way, served on a bed of rice and asparagus

- blackened
- citrus basil
- bourbon glaze
- spicy korean bbq **NEW**

25.99



BR BLACKENED MAHI MAHI

blackened mahi mahi fillet topped with house-made mango salsa and served on a bed of rice and green beans **26.99**

BR CRAB CAKE ENTRÉE

black rock signature recipe, served with cilantro-sriracha aioli and served with your choice of one dinner side **23.99**

BR Black Rock Signature 🌿 Hot 🌱 Vegetarian GF Gluten-Friendly Upon Request

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HANDHELD CREATIONS

All handhelds are served with french fries.

Upgrade to our premium sides for an additional cost: Cajun Fries +1.00, Sweet Potato Waffle Fries +1.00

BR ROCK BURGER™

mozzarella cheese, applewood smoked bacon, lettuce, tomato, pickle, red onion and our signature rock sauce™
13.99

BR BR FONDUE BURGER

NEW swiss and american cheeses, crispy onion straws, lettuce, tomato, red onion, pickle served with a side of HOT nacho cheese for your dippin' pleasure
13.99

spice up your cheese with diced jalapenos +1.00

BR ROASTED GARLIC AIOLI MUSHROOM SWISS BURGER

NEW topped with swiss cheese, sautéed mushrooms, roasted garlic aioli, lettuce, tomato, pickle, and red onion
13.99

BACON CHEDDAR BURGER

sharp cheddar cheese, applewood smoked bacon, lettuce, tomato, pickle, and red onion
13.99

BR MOONS OVER MY BURGER™

swiss cheese, applewood smoked bacon, lettuce, tomato, pickle, red onion, and chipotle mayo, stuffed in the middle of four mozzarella moons fried to perfection
IT'LL MAKE YOUR TASTE BUDS SKYROCKET!
15.99

ROADHOUSE BURGER

topped with cheddar cheese, our signature bbq sauce, crispy onion straws, lettuce, tomato, pickle, and red onion
13.99

ADD A LITTLE CRUNCH TO YOUR LIFE! Add Crispy Onion Straws to any burger +1.49

BR ROCKIN' HOT HONEY

NEW hand-breaded fried chicken, smothered in our hot honey sauce, pickles, lettuce, and mayo
13.99

BR ROCK CHICKEN SANDWICH™

grilled chicken breast, mozzarella cheese, bacon, lettuce, tomato, red onion and our signature rock sauce™
13.99

HONEY MUSTARD CHICKEN CRUNCH WRAP

A flour tortilla stuffed with crispy fried chicken, cheddar cheese, lettuce, tomato, red onion and bacon, drizzled with our house-made honey mustard
12.99

PRIME RIB FRENCH DIP

thinly sliced prime rib, swiss cheese, grilled onions, creamy horseradish, served on a toasted baguette with our signature black rock™ sauce and au jus for dipping
16.49

MAHI TACOS

soft tortilla shells stuffed with blackened mahi mahi, our signature slaw, and topped with our house-made mango salsa and cilantro
14.99

VOLCANO SHRIMP TACOS

soft tortilla shells stuffed with our crispy volcano shrimp, signature slaw and topped with fresh cilantro
14.99

CRAB CAKE SANDWICH

black rock signature recipe, served with cilantro-sriracha aioli
15.99

IMPOSSIBLE™ OPTIONS

IMPOSSIBLE™ NEW ROADHOUSE

impossible™ patty topped with cheddar cheese, our signature bbq sauce, crispy onion straws, lettuce, tomato, pickle, and red onion
13.99

IMPOSSIBLE™ NEW ROASTED GARLIC AIOLI MUSHROOM SWISS

impossible™ patty topped with swiss cheese, sautéed mushrooms, roasted garlic aioli, lettuce, tomato, pickle, and red onion
13.99

IMPOSSIBLE™ NEW TACOS

soft tortilla shells stuffed with seasoned ground impossible™ meat, cheddar cheese, and lettuce, topped with our house-made mango salsa
13.99

BR Black Rock Signature 🔥 Hot 🌿 Vegetarian Ⓞ GF Gluten-Friendly Upon Request

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Red Bull® Refreshers

NEW
FEATURED
ITEM

ONLY
\$5.99



RED BULL® CHERRY LIMEADE
RED BULL® PINEAPPLE SMASH
RED BULL® TROPIC BLISS

Black Rock® offers: Red Bull® Energy Drink, Red Bull® Sugarfree, & Red Bull® Yellow Edition for \$4.99 by the can

LEMONADE YOUR WAY

FLAVOR UP YOUR
LEMONADE

- Strawberry
- Peach
- Blood Orange
- Mango

\$4.99



DESSERTS

BR SIZZLING BLACK ROCK VOLCANO™
watch a volcano set fire right before your eyes!
deep dish, house-made brownie loaded with
four scoops of vanilla ice cream, a crispy waffle
cone, whipped cream, chocolate, caramel and
a marshmallow, topped with a flaming sparkler
13.99 serves 4-6 guests

BR STRAWBERRY VOLCANO
deep dish, house-made brownie
loaded with four scoops of vanilla
ice cream, a crispy waffle cone,
whipped cream, strawberry sauce
and a marshmallow, topped with a
flaming sparkler
13.99 serves 4-6 guests

CHEESECAKE
new york-style cheesecake with your choice
of caramel, raspberry melba sauce, chocolate
sauce, or strawberry sauce
10.49

GRANDMA GAYLE'S APPLE CRISP
layers of granny smith apples and crumbled
oat topping, served warmed with vanilla ice
cream and caramel drizzle
10.49 serves 2 guests

BLACK ROCK™ BROWNIE*
deep-dish, house-made brownie, topped with
vanilla ice cream, chocolate and whipped cream
9.99



Sip, Sip, Sunday!

\$3.99 Each Until 9pm

*Valid on Sunday only

- Bloody Marys**
- Mimosas**
- Long Island Ice Tea**
- Light 'Em Up Lemonade™**



UPGRADE FOR ONLY \$2 MORE

Why have a cocktail,
when you can have a
"Rock-Tail" ???

SUNDAY TOP "ROCK-TAILS"
RASPBERRY MIMOSA
TITO'S® BLOODY MARY
TITO'S® LIGHT 'EM UP LEMONADE™
PREMIUM LONG ISLAND

THE ORIGINAL BLACK ROCK™

WHERE IT 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!



www.blackrockrestaurants.com

 Visit us on Facebook

 blackrockrestaurants

OWN A BLACK ROCK™
For franchising information, please call 844-755-ROCK

An automatic gratuity of 18% will be added to any parties of 8 people or more.