WELCOME TO

BLACK ROCK BAR & GRILL

A SIZZLE ABOVE THE REST



The 755° of SIZZLING satisfaction EXPERIENCE and our STEAK ON A STONE™ entreés are the restaurant's staples, but our menu is very unique and diverse. Take a look. We're sure you'll be pleasantly surprised as there is something for everyone to experience and enjoy!

GREAT BEGINNINGS

BR **BLACK ROCK™ DUELING PRETZEL & CHEESE FONDUE™ 15**
soft pretzels served with house-made garlic cream cheese and nacho cheese fondue, served on our volcanic stone

FRIED ASPARAGUS 16
tender asparagus spears coated in a delicate seasoned breading, fried golden brown, and paired with a house-made chipotle pesto aioli

CRAB CAKES 20
two golden pan-seared maryland-style crab cakes, packed with sweet lump crab meat, and classic old bay seasoning, served with house-made sriracha cilantro aioli

CAJUN STEAK BITES 18
cajun-rubbed tender steak bites in a creamy creole butter sauce, and served with toasted garlic bread for dipping

STICKY RIBS 16
6 single bone ribs floured and lightly fried, tossed in your choice of signature bbq sauce or sweet chili

BR **CHOPSTICK CHICKEN 16**
lightly fried chicken bites tossed in our sweet and zesty firecracker sauce, served on a bed of french fries

BR **PEPPERED AHI TUNA 19**
aaa grade, seasoned sashimi-style ahi tuna, served with japanese dressing

BR **SIGNATURE BUBBLING SHRIMP™ 17**
GF large sautéed shrimp in our special cajun butter, served on a volcanic stone with toasted garlic bread for dipping

BR **VOLCANO SHRIMP 17**
crispy coated fried shrimp, tossed in our spicy sriracha chili aioli

LOBSTER DIP 17
lobster, seasoned cheese blend, baked in a rock bowl, served with pita chips

SPINACH ARTICHOKE DIP 16
fresh spinach, artichokes, seasoned cheese blend, baked in a rock bowl, served with pita chips

MILE HIGH ONION RINGS™ 14
tower of fried onion rings stacked high and served with signature bbq sauce and ranch

PEPPERONI STROMBOLI 13
savory layers of cheese, pepperoni and marinara wrapped in golden-brown pizza dough, served with marinara



SALADS + SOUPS

ADD -ON PROTEINS
CHICKEN **+5** SHRIMP **+7** STEAK **+9** SALMON **+11**
GARDEIN® CRISPY CHICKEN **+5**

(GF) FAN FAVORITE SALAD **15**
mixed greens, tomatoes, red onion, candied pecans, bacon, three cheese blend, croutons, tossed in our sweet and tangy creamy house dressing

MANDARIN ORANGE ORIENTAL SALAD **18**
mixed greens and cabbage blend, carrots, red peppers, green onions, cilantro, tossed in an asian dressing, topped with almonds, mandarin oranges, and crispy noodles

BR (GF) STRAWBERRY & APPLE FIELDS **14**
mixed greens, fresh strawberries, granny smith apples, candied pecans, granola, feta cheese, tossed with our house-made apple vinaigrette, and topped with poppy seeds

(GF) CLASSIC CAESAR SALAD **14**
romaine lettuce, croutons, parmesan cheese, tossed with caesar dressing

(GF) BLUE CHEESE WEDGE SALAD **14**
crisp wedges of iceberg lettuce, chopped bacon, tomatoes, red onions, blue cheese crumbles, blue cheese dressing, and a sweet balsamic drizzle

CRISPY CHICKEN **18**
mixed greens with cheddar cheese, bacon, red onions, tomatoes, tossed with our honey mustard dressing, topped with crispy chicken
**substitute gardein® crispy chicken, no charge*

SOUP & SALAD COMBO
cup of soup and house salad **10**
strawberry & apple fields salad **+2**
blue cheese wedge **+2**
caesar salad **+2**
mandarin orange oriental salad **+2**
lobster bisque or french onion **+2**

Soupalicious™

NEW ENGLAND CLAM CHOWDER
regular **7** / monster **9**

MONSTER LOBSTER BISQUE™ 10

CHICKEN TORTILLA SOUP
regular **7** / monster **9**

MONSTER FRENCH ONION™ 10

SOUP-3-WAYZ™
pick 3 of our signature soups **11**

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

Please notify your server of any food allergies before ordering. We cannot guarantee that menu item is completely free from allergens or cross-contact



SEAR + SIZZLE

SERVED ON A 755° VOLCANIC STONE
INCLUDED WITH YOUR SELECTION IS ONE STARTER, ONE COMPANION, AND BLACK ROCK™ SAUCE

BR GF SIGNATURE SIRLOIN

6 oz. **23** MAKE IT **USDA PRIME +6**
9 oz. **27** MAKE IT **USDA PRIME +6**

BR GF FILET

7 oz. **43** MAKE IT **USDA PRIME +10**

USDA PRIME - A Cut Above the Rest
Exceptional Marbling | Premium Quality | Unforgettable Favor

GF **RIBEYE 38**
12 oz hand-cut

GF **NY STRIP 38**
12 oz hand-cut

GF **LAMB CHOPS HALAL HAND-CUT**
8 oz **30** 12 oz **36**

SIZZLIN' SEAFOOD ON THE STONE ™

GF **SHRIMPALICIOUS™ 30**
12 jumbo shrimp served with louisiana dream™ sauce

GF **SCALLOPS 44**
5 sea scallops

STEAKS OFF THE GRILL

DID YOU KNOW? WE CAN COOK IT FOR YOU?
CHEF PREPARED AND SERVED ON A HOT SIZZLING PLATTER.

PICK YOUR OWN DYNAMIC DUO

GF **STEAK & RIBS 32 | +6**
6 oz. signature sirloin paired with a half slab of our signature black rock™ ribs

GF **STEAK & LAMB 35 | +6**
6 oz. signature sirloin paired with 4 oz. of halal lamb chops

GF **STEAK & BUBBLING SHRIMP 30 | +6**
6 oz. signature sirloin paired with our bubbling shrimp

STEAK & VOLCANO SHRIMP 28 | +6
6 oz. signature sirloin paired with our volcano shrimp

GF **STEAK & SCALLOPS 38 | +6**
6 oz. signature sirloin paired with 2 scallops

GF **STEAK & LOBSTER 35 | +6**
6 oz. signature sirloin paired with 1 lobster tail

MAKE YOUR STEAK USDA PRIME

BLACK ROCK™ VEGETARIAN STEAK 27

chef-prepared plant-based steak, sliced and served with our signature rock sauce™ **not available on the stone*

Volcanic Rocks are heated to 755 degrees. Entire rock is hot. DO NOT TOUCH. For cooking purposes ONLY!

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

ARE YOU THE NEXT MASTER OF THE STONE?

WHY EAT ORDINARY? WHEN YOU CAN EAT ON A 755° VOLCANIC STONE.

COOKING BENEFITS:

- 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

STARTERS

COMPLIMENTARY

HOUSE SALAD (GF)
CLAM CHOWDER
CHICKEN TORTILLA SOUP
COLESLAW

PREMIUM

FAN FAVORITE SALAD **+4**
MANDARIN ORANGE ORIENTAL SALAD **+4**
STRAWBERRY APPLE FIELDS SALAD **+4**
CAESAR SALAD **+4**
BLUE CHEESE WEDGE SALAD **+4**
MONSTER LOBSTER BISQUE **+4**
MONSTER FRENCH ONION™ **+4**
SOUP-3-WAYZ™ **+6**

COMPANIONS

COMPLIMENTARY

MASHED POTATOES (GF)
BAKED POTATO (GF)
BAKED SWEET POTATO (GF)
FRENCH FRIES
GREEN BEANS (GF)
MAC & CHEESE
with parmesan breadcrumb topping

PREMIUM

LOAD UP YOUR POTATOES (GF) **+2**
CAMPFIRE SWEET POTATO™ **+2**
ASPARAGUS (GF) **+3**
with parmesan and balsamic glaze
ONION RINGS **+2**

INDULGE

FOUR JUMBO SHRIMP (GF) **+10**
TWO SEA SCALLOPS (GF) **+16**
LOBSTER TAIL (GF) **+16**
1/2 SLAB OF RIBS (GF) **+14**
2 HALAL LAMB CHOPS (GF) **+14**
GRILLED ONIONS (GF) **+4**
BURGUNDY MUSHROOMS **+5**

ENHANCE

our steaks are served with our award-winning **SIGNATURE BLACK ROCK™ STEAK SAUCE**

CASINO BUTTER™ (GF) +.50
LOUISIANA DREAM™ (GF) +.50
CREAMY HORSERADISH +.50
BLUE CHEESE SAUCE +1



ENTRÉES | Served with complimentary soup, salad or coleslaw

GF **SIZZLING WHITE FISH 28**
fresh white fish lightly seasoned or blackened, served sizzling with green beans

GF **ATLANTIC SALMON 27**
simply grilled or blackened, served with green beans

HOMEMADE LASAGNA 22
layers of pasta, seasoned beef and italian sausage, rich marinara, creamy ricotta, mozzarella and parmesan, baked to perfection and served with garlic bread on a skillet plate

GF **RIBS** 1/2 slab **21** full slab **29**
slow-baked and flame-finished ribs, smothered in our signature black rock™ bbq sauce, served with fries

BR **PENNE ALFREDO 20**
penne pasta tossed in creamy alfredo sauce served with choice of protein:
- **grilled or blackened chicken 23**
- **shrimp 26**
- **gardein® crispy chicken 24**

BR **BLACK ROCK™ CHICKEN 24**
grilled chicken breast, topped with melted mozzarella, applewood smoked bacon, topped with our signature rock sauce™ and crispy onion straws, served atop mashed potatoes

DYNAMITE CHICKEN & SHRIMP PASTA™ 24
cajun chicken breast, shrimp, tomatoes, onions, mushrooms, jalapeños, tossed in our creamy louisiana dream™ sauce served over penne pasta

CHICKEN TENDER DINNER 17
4 hand-breaded chicken tenders fried to perfection, served with fries and your choice of dipping sauce:
- ranch
- bbq
- hot honey
- buffalo
- honey mustard

RIBS & TENDER COMBO 26
3 hand-breaded chicken tenders fried to perfection, paired with our signature 1/2 slab of ribs and served with fries

FISH & CHIPS 18
4 pieces of sam adams® beer-battered mahi mahi, lightly fried, served with our house-made jalapeño tartar sauce, hush puppies and fries

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

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HANDHELDS

SERVED WITH FRENCH FRIES AND A PICKLE SPEAR.
ONION RINGS +2

STEAK SANDWICH 19
thinly-cut ribeye, gruyere cheese, grilled onions, creamy horseradish, served on a toasted baguette with our signature rock sauce™ and au jus for dipping

THE HOGFATHER 18
"meat the don of all burgers"
beef patty, slow-baked rib meat, bacon, cheddar cheese, crispy onions, slaw, tomato, onion, and pickles

HAPPY HANGOVER 19
"comes with napkins and zero judgement"
beef patty, sunny-side up egg, bacon, pepper jack cheese, crispy jalapeños, lettuce, tomato, onion, and pickles

BYOB 12 | BUILD IT HOW YOU WANT IT!

your choice of beef patty or impossible™ patty (+2) topped with lettuce, tomato, onion, and pickles

PREMIUM +2
bacon
egg
mac & cheese

STACK IT UP!
double patty **+6**

CLASSIC +.50
crispy onions
grilled onions
fresh jalapeños

CHEESE + 1
american
cheddar
gruyere
mozzarella
nacho
pepperjack

COMPLIMENTARY TOPPINGS
bbq sauce
rock sauce™
tartar sauce

BUFFALO CHICKEN 16
fried chicken breast smothered in buffalo sauce, topped with slaw and pickles

ROCK CHICKEN SANDWICH™ 16
grilled chicken breast, mozzarella cheese, crispy bacon, lettuce, tomato, onion, pickle, and our signature rock sauce™

GARDEIN® VEGETARIAN CHICKEN SANDWICH 14
crispy gardein® plant-based chicken topped with lettuce, tomato, pickle and onion with your choice of hot honey, bbq or buffalo

IMPOSSIBLE™ TACOS 15
seasoned impossible™ meat, cheddar cheese, shredded lettuce, and house-made pico, drizzled with cilantro sriracha aioli

FISH TACOS (2) 12
sam adams® beer-battered or blackened mahi mahi, slaw, and topped with house-made jalapeño tartar and pico

VOLCANO SHRIMP TACOS (2) 12
soft tortilla shells stuffed with our crispy volcano shrimp, slaw and topped with fresh cilantro

STEAK TACOS (2) 12
sliced ribeye, shredded lettuce, house-made pico and cilantro-sriracha aioli

SPECIALTY HOT DOGS

SERVED WITH FRENCH FRIES AND A PICKLE SPEAR
ONION RINGS +2

UNLIKE ANY HOT DOG YOU'VE EVER HAD!



CHICAGO-STYLE WAGYU DOG™ 15
topped with green relish, sport peppers, tomatoes, celery salt, poppy seeds, diced onions, mustard, and a pickle spear

BYO WAGYU DOG™ 12
chopped onion, chicago green relish **+ 1**
nacho cheese **+ 1**
mac & cheese **+ 2**

CALLING ALL Vegetarians

Plant-Based • Flavor-Filled • Cooked With Care • Served With Pride

GREAT BEGINNINGS

BR BLACK ROCK™ DUELING PRETZEL & CHEESE FONDUE™ 15
soft pretzels served with house-made garlic cream cheese and nacho cheese fondue, served on our volcanic stone

SPINACH ARTICHOKE DIP 16
fresh spinach, artichokes, seasoned cheese blend, baked in a rock bowl, served with pita chips

FRIED ASPARAGUS 16
tender asparagus spears coated in a delicate seasoned breading, fried golden brown, and paired with a house-made chipotle pesto aioli

MILE HIGH ONION RINGS™ 14
tower of fried onion rings stacked high and served with signature bbq sauce and ranch

SALADS

GARDEIN® CRISPY CHICKEN +5

MANDARIN ORANGE ORIENTAL SALAD 18
mixed greens and cabbage blend, carrots, red peppers, green onions, cilantro, tossed in an asian dressing, topped with almonds, mandarin oranges, and crispy noodles

BR STRAWBERRY & APPLE FIELDS 14
mixed greens, fresh strawberries, granny GF smith apples, candied pecans, granola, feta cheese, tossed with our house-made apple vinaigrette, and topped with poppy seeds

GARDEIN® CRISPY CHICKEN SALAD 18
mixed greens with cheddar cheese, red onions, tomatoes, tossed with our honey mustard dressing, topped with crispy gardein® chicken

ENTRÉES

BLACK ROCK™ VEGETARIAN STEAK 27
chef-prepared plant-based steak, sliced and served with our signature rock sauce™, with your choice of soup, salad, or coleslaw, and one side **not available on the stone*

IMPOSSIBLE™ BURGER-BYOB 14
impossible™ patty with your choice of toppings from our byob selections, served with fries and a pickle spear
**additional cost for each topping*

IMPOSSIBLE™ TACOS 15
seasoned impossible™ meat, cheddar cheese shredded lettuce, house-made pico, drizzled with cilantro-sriracha aioli, served with fries and a pickle spear

GARDEIN® CHICKEN SANDWICH 14
gardein® crispy chicken with lettuce, tomato, onion, choice of sauce: hot honey, bbq, buffalo, served with fries and a pickle spear

PENNE ALFREDO WITH GARDEIN® CRISPY CHICKEN 24
penne pasta tossed in creamy alfredo sauce, topped with crispy gardein® plant-based chicken, served with your choice of soup, salad, or coleslaw

BR Black Rock Signature Vegetarian
GF Gluten-Friendly Upon Request

Good Food • Good Taste • Good Vibes

THE SIZZLING BEAST™

CAN YOU CONQUER THIS BEAST?

Serves 12-14



BUILT TO SHARE FOR YOUR BIG CELEBRATIONS

Birthdays, Anniversaries, Team Wins ... Just Because!

THE KING OF ALL DESSERTS!

DESSERTS

BR SIZZLING BR VOLCANO™
house-made brownie loaded with scoops of ice cream, a crispy waffle cone, whipped cream, chocolate, caramel and topped with a flaming sparkler

mega *(serves 4-6)* **15**

mini *(serves 1-2)* **8**

BR THE SIZZLING BEAST™ *(serves 12–14)* **40**
18 scoops of vanilla & chocolate ice cream piled high over donuts and loaded with OREO® crumbles, M&M'S®, brownie and waffle cone pieces, marshmallows, sprinkles, suckers, fresh strawberries and cherries. Drizzled with chocolate and caramel sauces, topped with whipped cream, and finished with sparklers for the ultimate celebration!!! **CAN YOU CONQUER THE BEAST?**

BR BROWNIE BITES **12**
warm brownie bites, piled high, ice cream, whipped cream, and chocolate drizzle, served in a warm rock bowl

TURTLE CHEESECAKE **14**
our rich, velvety premium cheesecake topped with chocolate, caramel, and candied pecans

CARROT CAKE **12**
colossal carrot cake topped with a rich cream cheese frosting

APPLE CRISP **12**
served warm with ice cream and caramel



18% gratuity automatically applied to parties 8 or more.