

WELCOME TO BLACK ROCK BAR & GRILL

A SIZZLE ABOVE THE REST



The 755° of SIZZLING satisfaction EXPERIENCE and our STEAK ON A STONE™ entrees 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™ 16

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

FRIED ASPARAGUS 17

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

CRAB CAKES 19

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 19

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

STICKY RIBS 17

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

KOREAN BBQ WINGS 16

crispy wings tossed in a sweet, savory, and slightly spicy korean bbq glaze, finished with green onions

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 15

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 CHEF'S FAVORITE SALAD 15

mixed greens, tomatoes, red onion, candied pecans, bacon, three cheese blend, croutons, tossed in our sweet creamy house dressing

MANDARIN ORANGE

ORIENTAL SALAD 15

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 16

GF 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 16

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 6 / monster 10

MONSTER LOBSTER BISQUE™ 10

CHICKEN TORTILLA SOUP

regular 6 / monster 10

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. **24** **UPGRADE TO PRIME 30**

9 oz. **29** **UPGRADE TO PRIME 35**

BR **GF** FILET

7 oz. **43** **UPGRADE TO PRIME 53**

GF RIBEYE **42**
12 oz hand-cut

SIZZLIN' SEAFOOD ON THE STONE™

GF SHRIMPALICIOUS™ **31**
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 & RIB **30**
6 oz. signature sirloin paired with a half
slab of our signature black rock™ ribs

GF STEAK & BUBBLING SHRIMP **30**
6 oz. sirloin paired with bubbling shrimp

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

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

GF STEAK & LOBSTER **36**
6 oz. sirloin paired with 1 lobster tail

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 foodborne 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

CHEF'S 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

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) +9
TWO SEA SCALLOPS (GF) +16
LOBSTER TAIL (GF) +16
1/2 SLAB OF RIBS (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 HORSE RADISH +.50
BLUE CHEESE SAUCE +1



ENTRÉES

| Served with complimentary soup, salad or coleslaw

(GF) SIZZLING ROCK FISH 30

fresh rock fish lightly seasoned and 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

penne pasta tossed in creamy alfredo sauce served with choice of protein:

- **grilled or blackened chicken 24**

- **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™ 27

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
- hot honey
- honey mustard
- bbq
- buffalo

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 cod, 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

BR STEAK SANDWICH 21

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

BR THE HOGFATHER 20

"meat the don of all burgers"

beef patty, slow-baked rib meat, bacon, cheddar cheese, crispy onions, slaw, tomato, onion, and pickles

BR HAPPY HANGOVER 19

"comes with napkins and zero judgement"

beef patty, sunny-side up egg, bacon, pepperjack cheese, crispy jalapeños, lettuce, tomato, onion, and pickles

BR BUFFALO CHICKEN 17

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

BR 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

BR IMPOSSIBLE™ TACOS 15

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

FISH TACOS (2) 14

sam adams® beer-battered or blackened cod, slaw, and topped with house-made jalapeño tartar and pico

VOLCANO SHRIMP TACOS (2) 15

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

STEAK TACOS (2) 15

sliced ribeye, shredded lettuce, house-made pico and cilantro-sriracha aioli



BYOB 12 | BUILD IT HOW YOU WANT IT!

your choice of beef patty or 🌿 impossible™ patty (+3) 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

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SPECIALTY HOT DOGS

CHICAGO-STYLE WAGYU DOG™ 14

topped with green relish, sport peppers, tomatoes, celery salt, poppy seeds, and a pickle spear

BYO WAGYU DOG™ 12

chopped onion, chicago green relish + 1, nacho cheese + 1, mac & cheese + 2

UNLIKE ANY HOT DOG YOU'VE EVER HAD!
SERVED WITH FRENCH FRIES AND A PICKLE SPEAR
ONION RINGS +2

CALLING ALL Vegetarians

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

GREAT BEGINNINGS

- BR** **BLACK ROCK™ DUELING
PRETZEL & CHEESE FONDUE™ 16**
soft pretzels served with house-made garlic cream cheese and nacho cheese fondue, served on our volcanic stone
- SPINACH ARTICHOKE DIP 15**
fresh spinach, artichokes, seasoned cheese blend, baked in a rock bowl, served with pita chips
- FRIED ASPARAGUS 17**
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 15**
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 16**
GF mixed greens, fresh strawberries, granny 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 15**
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, with your choice of soup, salad, or coleslaw

BR Black Rock Signature **V** Vegetarian

GF Gluten-Friendly Upon Request

Good Food • Good Taste • Good Vibes



UNLEASH *THE BEAST*

THE KING OF ALL DESSERTS!

CAN YOU CONQUER *THE BEAST*?

Built to Share • Made to Impress

BIG CELEBRATIONS CALL FOR THE BEAST!

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

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) **16**

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

BR THE BEAST (serves 12-14) **39**

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 **14**

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 **11**

served warm with ice cream and caramel

