

BR GF SIGNATURE BLACK ROCK™

6 oz. sirloin 17.99 9 oz. sirloin 20.99 12 oz. sirloin 24.99

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

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!

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

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

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.



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

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

PREMIUM for an additional charge

LOAD UP YOUR POTATOES GF +1.99
CAMPFIRE SWEET POTATO™ +1.99 (WITH MARSHMALLOWS)
BRUSSELS SPROUTS GF +3.49 flash fried to perfection, tossed with a sweet tangy chili sauce, topped with parmesan cheese
ASPARAGUS GF +2.99 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

ENHANCE

FOUR JUMBO SHRIMP +6.99 GF HALF RACK OF RIBS +12.99 GF
FOUR COCONUT SHRIMP +7.99 TWO LAMB CHOPS +12.99
JUMBO SEA SCALLOPS +13.99 GF GRILLED ONIONS +2.99 GF
LOBSTER TAIL +13.99 GF BR BURGUNDY MUSHROOMS™ +3.99
SEASONED SASHIMI-STYLE
AHI TUNA (4 oz.) +10.99 GF

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**
GF 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**
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 **BLACK ROCK™ RIBS**
GF 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

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!