



**A SIZZLE ABOVE THE REST!™**

# TASTY TUESDAY DEAL!



**\$13.99**

**1 POUND OF RIBS  
3 COCONUT SHRIMP  
FRENCH FRIES**

**ONLY AVAILABLE on Tuesdays**

# THURSDAYS

## WILL NEVER BE THE SAME

**ONLY  
\$19.99**



# STEAK & SCAMPI

OUR SIGNATURE 6OZ. SIRLOIN PAIRED WITH SHRIMP SCAMPI  
AND YOUR CHOICE OF 2 SIDES

MICHIGAN\_Fall2022

**ONLY AVAILABLE on Thursdays**

# 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  
12.99

**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  
13.99

**MOZZARELLA MOONS**  
italian breaded mozzarella fried to perfection and served with a side of ranch for dipping  
11.99

**BR** **ROCKIN' STICKY RIBS**  
our slow-baked signature ribs flash fried and tossed in your choice of sauce  
4 bones 11.99 | • sweet chili  
6 bones 13.99 | • caribbean jerk  
• sweet bbq

**SPINACH ARTICHOKE DIP**  
**GF** a blend of fresh spinach and artichoke hearts, baked with melting cheese in our volcanic bowl, served with pita chips for dipping  
12.99

**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  
13.99

**MILE HIGH RINGS™**  
a tower of crispy onion rings served with chipotle mayo and our house bbq sauce  
11.99

**FRIED PICKLES**  
crispy dill pickle slices breaded and fried to perfection, served with a side of chipotle mayo  
9.99

**HALLOUMI BRUSCHETTA**  
grilled halloumi cheese paired with seasoned tomatoes, topped with basil and balsamic glaze and served with pita chips for dipping  
11.99

**BRUSSELS SPROUTS**  
**GF** brussels sprouts flash fried to perfection, tossed with a sweet tangy chili sauce, topped with parmesan cheese  
**NEW**  
12.99



# Soupalicious™

MONSTER LOBSTER BISQUE™ 9.99

MONSTER FRENCH ONION™ 6.99

HOUSE-MADE CHILI  
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, apple vinaigrette, honey mustard, thousand island, caesar, balsamic vinegar, blood orange vinaigrette

### BR STRAWBERRY & APPLE FIELDS SALAD

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 SALAD

mixed greens with cheddar cheese, bacon, red onions, tomatoes, tossed with our honey mustard dressing and topped with crispy chicken  
14.99

### GF FARMHOUSE CHICKEN CAESAR SALAD

mixed greens, croutons, parmesan cheese, tossed with caesar dressing and topped with grilled chicken  
14.99

### NEW VOLCANO SHRIMP SALAD

mixed greens, cabbage, carrots, red peppers, cucumbers, red onions, tomatoes, mangos, cilantro, and green onions tossed in our blood orange vinaigrette, topped with volcano shrimp and crispy tortillas  
14.99

### GF BLUE CHEESE CHOPPED SALAD

NEW mixed greens, blue cheese, bacon, red onion, tomatoes, candied pecans, drizzled with balsamic glaze  
13.99

#### ADD TO ANY SALAD

Chicken +4.00   Shrimp +6.00   Steak +8.00



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**

#### MEAT:

Rare: 5-15 sec.  
Medium Rare: 15-25 sec.  
Medium: 25-35 sec.  
Medium Well: 35-45 sec.  
Well & above: 45-60 sec.

#### SEAFOOD:

Shrimp: 1 Minute  
Scallops: 1 Minute  
Lobster: 1 Minute

## STEAKVILLE U.S.A.™

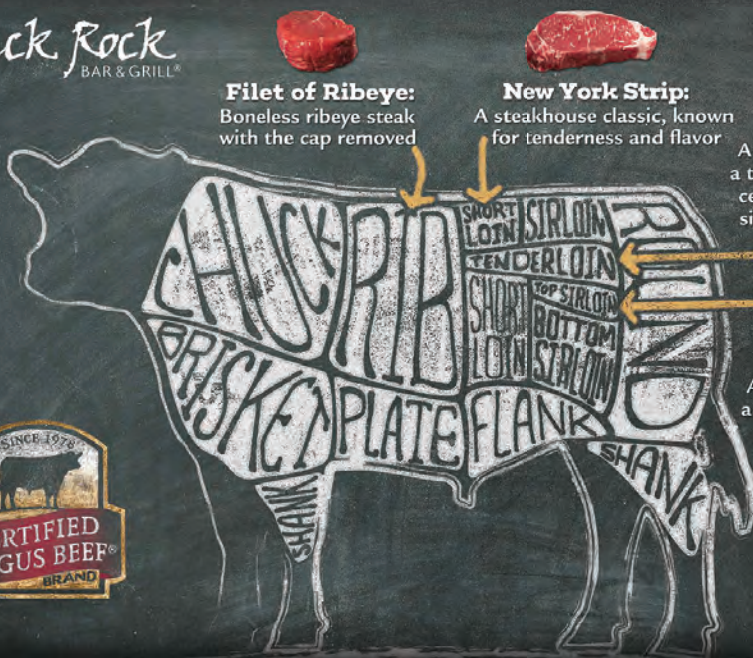
*Black Rock*  
BAR & GRILL®

**Filet of Ribeye:**  
Boneless ribeye steak  
with the cap removed

**New York Strip:**  
A steakhouse classic, known  
for tenderness and flavor

**Filet:**  
A steak also known as  
a tenderloin, a skinned  
center-cut steak with  
side muscle removed

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



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# YOUR 755° OF SIZZLING SATISFACTION® BEGINS HERE!

## BR (GF) SIGNATURE BLACK ROCK™

6 oz. sirloin 19.99

9 oz. sirloin 23.99

12 oz. sirloin 25.99

### FILET

6 oz. 34.99 (GF)

### NEW FILET MEDALLIONS

10 oz. filet medallions  
36.99 (GF)

### NEW YORK STRIP

33.99 (GF)

### FILET OF RIBEYE

33.99 (GF)

### NEW STEAK AND COCONUT SHRIMP

6 oz. sirloin paired with three  
coconut shrimp served with a  
sweet and tangy orange  
marmalade  
26.99

### TASTE OF BLACK ROCK™

4 oz. filet medallions  
and 6 oz. sirloin  
28.99 (GF)

### THE DYNAMIC DUO™

8 oz. filet medallions paired  
with our signature bubbling  
shrimp™  
34.99 (GF)

### STEAK AND RIB COMBO

6 oz. signature sirloin paired  
with 1 lb. of our signature  
slow-baked ribs topped with  
black rock™ bbq sauce  
28.99 (GF)

### SAUSAGE COMBO

andouille sausage, sautéed  
peppers and onions paired  
with kielbasa and sauerkraut  
14.99 (GF)

### STEAK AND KIELBASA COMBO

6 oz. signature sirloin paired  
with kielbasa  
24.99 (GF)

### STEAK AND ANDOUILLE COMBO

6 oz. signature sirloin paired  
with andouille sausage  
24.99 (GF)

## SIZZLING SEAFOOD SELECTION

### JUMBO SHRIMP

ten jumbo shrimp  
served with Louisiana  
Dream™ Sauce  
27.99 (GF)

### SHRIMPALICIOUS™

six jumbo shrimp paired  
with our signature  
bubbling shrimp™  
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  
MARKET PRICE  
(GF)

Serving the finest award-winning steaks.



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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™ (GF)   CASINO BUTTER (GF)   VOLCANO SAUCE  
BOURBON GLAZE   GARLIC RUB (GF)   CREAMY HORSERADISH (GF)   SWEET CHILI (GF)   CHIMICHURRI

## ADDITIONAL ADD-ONS

THREE JUMBO SHRIMP +7.99 (GF)  
THREE COCONUT SHRIMP +7.99  
AHI TUNA +11.99 (GF)  
TWO SEA SCALLOPS +MKT PRICE (GF)  
MAINE LOBSTER TAIL +13.99 (GF)

1 LB. OF RIBS +11.99 (GF)  
ANDOUILLE SAUSAGE +6.99 (GF)  
KIELBASA +6.99 (GF)

BR BURGUNDY MUSHROOMS +5.99 (GF)  
GRILLED ONIONS +3.99 (GF)



## PICK YOUR TWO SIDES

### COMPLIMENTARY SIDES

*no additional charge*

HOUSE SALAD (GF)  
CLAM CHOWDER  
HOUSE-MADE CHILI  
CHICKEN TORTILLA SOUP  
MASHED POTATOES  
SWEET POTATO MASH  
BAKED POTATO (GF)  
FRENCH FRIES  
SWEET POTATO FRIES (GF)  
GREEN BEANS (GF)  
ASPARAGUS (GF)  
CREAMED CORN *\*contains bacon*  
MAC & CHEESE  
RICE

### PREMIUM SIDES

*premium sides for an additional charge*

CAJUN FRIES +1.00 NEW  
ONION RINGS +2.99  
LOAD UP YOUR POTATOES (GF) +1.99

### PREMIUM SOUP & SALADS

*premium sides for an additional charge*

STRAWBERRY APPLE FIELDS (GF) +3.50  
FARMHOUSE CAESAR (GF) +3.50  
BLUE CHEESE CHOPPED SALAD (GF) +3.50  
MONSTER LOBSTER BISQUE +6.99  
MONSTER FRENCH ONION +3.99  
MONSTER CLAM CHOWDER +3.99  
MONSTER CHILI +3.99  
MONSTER CHICKEN TORTILLA SOUP +3.99  
SOUP-3-WAYZ +5.99

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

# TRY OUR NEW CAJUN FRIES!




**SPICE UP  
YOUR LIFE**

upgrade for ONLY \$1.00


# BY LAND

All entrées served with your choice of soup or salad


## **BLACK ROCK™ CHICKEN**

 grilled chicken breast, topped with melted mozzarella, apple-wood smoked bacon, our signature rock sauce™ and served atop our mashed potatoes  
**17.99**

## **DYNAMITE CHICKEN™**


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

## **BLACK ROCK™ RIBS**

 signature slow-baked ribs topped with black rock™ bbq sauce served with your choice of one dinner side  
1 lb. **18.99**  
2 lb. **26.99**



## **BR BLACKENED CHICKEN ALFREDO**

 sliced blackened chicken breast served on a heaping portion of penne pasta with our creamy house-made alfredo sauce, and served with garlic bread  
**18.99**

## **STIR FRY**

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


- Chicken **17.99**
- Sirloin **18.99**
- Shrimp **18.99**
- Filet **23.99**

# CALLING ALL VEGETARIANS

## **VEGETABLE STIR FRY**

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

## **PENNE IMPASTABLE**

 penne pasta with sautéed onions, asparagus, zucchini, squash, mushrooms, seasoned impossible meat, tossed with our roasted red sauce, and served with garlic bread  
**18.99**

# BY SEA

All entrées served with your choice of soup or salad

## **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  
**18.99**

## **ATLANTIC SALMON**

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

- blackened
- citrus basil
- bourbon glaze
- sweet chili glaze

**24.99**

## **BLACKENED MAHI MAHI**

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



 Black Rock Signature  Hot  Vegetarian  Gluten-Friendly Upon Request

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# Sip, Sip, Sunday!

**\$3.50 Each  
All Day Long**

\*Valid on Sunday only

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



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

**UPGRADE FOR ONLY \$2 MORE**

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

# BURGER CREATIONS

All burgers are served with french fries.

Upgrade to our premium sides for an additional cost: Cajun Fries +1.00, Sweet Potato Fries +1.00, Onion Rings +2.99

**BR** **ROCK BURGER™**

certified angus beef® burger, topped with mozzarella cheese, crispy bacon, lettuce, tomato, pickle, onion and our signature rock sauce™  
**13.99**

**BACON CHEDDAR BURGER**

certified angus beef® burger, topped with sharp cheddar cheese, applewood smoked bacon, lettuce, tomato, pickle, and onion  
**13.99**

**ROAD HOUSE BURGER**

certified angus beef® burger, topped with cheddar cheese, crispy onion rings, lettuce, tomato, onion, pickle and our house-made bbq sauce  
**13.99**

**BR** **SIGNATURE MELT**

three pieces of swiss cheese, two 1/4 lb. certified angus beef® burgers, with lettuce, onions, and tartar sauce sandwiched between an inverted, grilled, and buttered bun  
**13.99**

**BR** **MOONS OVER MY BURGER™**

certified angus beef® burger, topped with swiss cheese, bacon, lettuce, tomato, pickle, onion, and chipotle mayo, stuffed in the middle of four mozzarella moons fried to perfection  
*it'll make your taste buds skyrocket!*  
**16.99**

**ONE EYED LUCY™**

certified angus beef® burger, topped with american cheese, a sunny-side up egg, crispy bacon, lettuce, tomato, pickle and onion  
**13.99**

**DOUBLE DECKER THOUSAND ISLAND BURGER**

two 1/4 lb. certified angus beef® burgers, topped with american cheese, shredded lettuce, diced white onions, pickles, a shake of our signature black rock™ seasoning and thousand island dressing  
**13.99**

**BLACK ROCK™ MADE THE IMPOSSIBLE™, POSSIBLE!**  
🌿 Our plant-based burger is now available for all our Burger Creations! +2.00

Excludes the Thousand Island Burger and Signature Melt



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

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Mahi Tacos

# SANDWICHES AND SUCH

All sandwiches are served with french fries.  
Upgrade to our premium sides for an additional cost: Cajun Fries +1.00, Sweet Potato Fries +1.00, Onion Rings +2.99

## 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**

NEW

## CHIMICHURRI STEAK SANDWICH

thinly sliced prime rib, swiss cheese, grilled onions, chimichurri, served on an herb-toasted focaccia bread with an extra side of chimichurri "for your dippin' pleasure"  
**16.49**

## REUBEN

tender corned beef, swiss cheese, sauerkraut toasted on a baguette with thousand island dressing  
**14.99**

NEW

## MAHI TACOS

soft tortilla shells stuffed with blackened mahi mahi, our signature slaw, and topped with our house-made mango salsa and cilantro  
**13.99**

NEW

## BBQ CHICKEN GRINDER

grilled chicken thinly sliced, cheddar cheese, lettuce, tomato, red onion, and our signature bbq sauce served on an herb-toasted focaccia bread  
**13.99**

## VOLCANO SHRIMP TACOS

soft tortilla shells stuffed with our crispy volcano shrimp, signature slaw and topped with fresh cilantro  
**12.99**

BR

## ROCK CHICKEN SANDWICH™

choice of grilled or crispy chicken breast, mozzarella cheese, bacon, lettuce, tomato, red onion and rock sauce™  
**13.99**

NEW

## MAHI SANDWICH


blackened mahi mahi, served with lettuce, tomato, topped with our creamy volcano sauce  
**13.99**

## HONEY MUSTARD PITA CRUNCH

a warm pita stuffed with crispy fried chicken, cheddar cheese, lettuce, tomato, red onion, and bacon topped with our house-made honey mustard  
**12.99**

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

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NO ONE SAYS  
*Happy Birthday*  
LIKE WE DO!

CELEBRATE YOUR  
BIRTHDAY WITH A  
**FREE  
VOLCANO**

**WE WILL BE YOUR NEW FAVORITE BIRTHDAY STOP!**

# 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  
**12.99** 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  
**12.99** serves 4-6 guests

## **NEW** THE TRIPLE DIPPER

our fan favorite pretzels with a twist! our signature soft pretzels tossed with a cinnamon sugar blend, served with caramel, sweet raspberry melba sauce and chocolate for dipping

**11.99**

## CHEESECAKE

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

**10.99**

## GRANDMA'S OLD FASHIONED APPLE CRISP

layers of granny smith apples and crumbled oat topping, served warmed with vanilla ice cream and caramel drizzle

**9.99**

## BLACK ROCK™ BROWNIE

deep-dish, house-made brownie, topped with vanilla ice cream, chocolate and whipped cream

**9.99**



# THE ORIGINAL BLACK ROCK™

## WHERE IT BEGAN...

On October 27th, 2010, in 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!



[www.blackrockrestaurants.com](http://www.blackrockrestaurants.com)

 Visit us on Facebook

 blackrockrestaurants

**For franchise information,  
please call 844-755-rock**

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