



**A SIZZLE ABOVE THE REST!™**

# 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

9.99

**BR** **VOLCANO SHRIMP**

**GF** 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

**CRAB CAKES**

black rock signature recipe served with cilantro-sriracha aioli

14.99

**BR** **ASIAN STYLE STICKY RIBS**

our slow-baked signature ribs flash fried and tossed in your choice of a sticky sweet chili glaze -or- our signature bbq sauce

4 bones 11.99

6 bones 13.99

**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

10.99

**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

9.99

**HALLOUMI BRUSCHETTA**

grilled halloumi cheese paired with seasoned tomatoes, topped with basil and balsamic glaze and served with toasted baguettes

11.99

**MOZZARELLA MOONS**

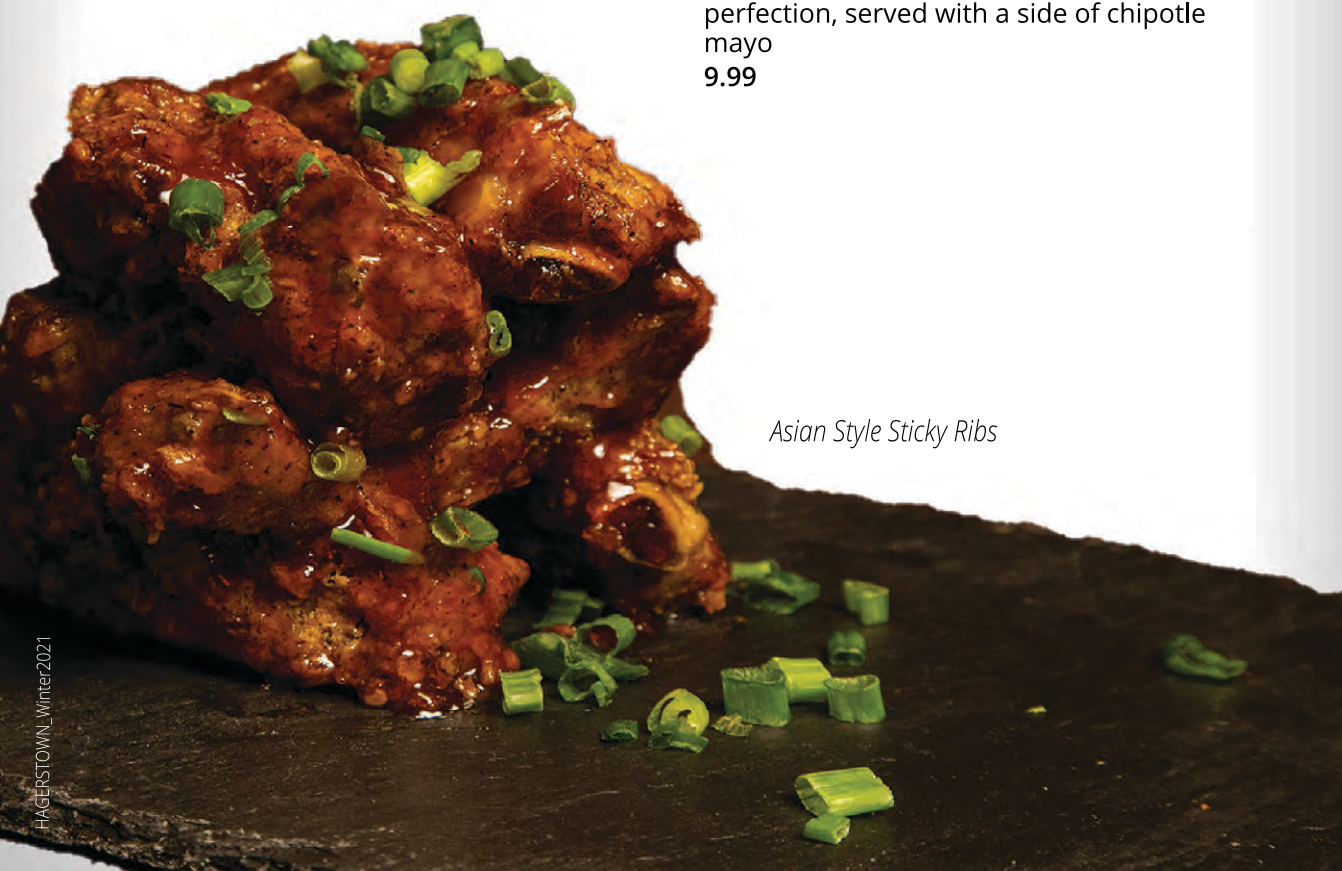
italian breaded mozzarella fried to perfection and served with a side of ranch for dipping

10.99

**FRIED PICKLES**

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

9.99



*Asian Style Sticky Ribs*

# Soupalicious™

MONSTER LOBSTER BISQUE™ 9.99

MONSTER FRENCH ONION™ 6.49

HOUSE-MADE CHILI *\*contains pork*  
Regular 3.99 / Monster 6.49

CHICKEN TORTILLA SOUP  
Regular 3.99 / Monster 6.49

NEW ENGLAND CLAM CHOWDER  
Regular 3.99 / Monster 6.49

SOUP-3-WAYZ™ 9.99  
*Choose 3 of your favorites above!*




**SOUP-3-WAYZ™**  
**EXCLUSIVELY AT BLACK ROCK™**


## FROM THE GARDEN

**DRESSINGS:** signature house, ranch, blue cheese, apple vinaigrette, honey mustard, thousand island, caesar, balsamic vinegar


**BR STRAWBERRY & APPLE FIELDS SALAD**

 chopped romaine, fresh strawberries, granny smith apples, candied pecans, granola, and feta cheese tossed with our house-made apple vinaigrette  
**13.99**


**BR ULTIMATE B.L.T.**

 mixed greens, mozzarella, tomatoes, red onion, bacon, hard boiled egg and croutons, tossed in our signature house dressing  
**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 BLUE CHEESE WEDGE**

 crisp iceberg wedge, tomatoes, red onions, bacon and blue cheese crumbles topped with a balsamic glaze and blue cheese dressing  
**13.99**

**GF CHICKEN CAESAR SALAD**

 chopped romaine, croutons, parmesan cheese, tossed with caesar dressing and topped with grilled chicken  
**13.99**

**ADD TO ANY SALAD**

Chicken +4.99	Shrimp +6.99
Steak +7.99	Ahi Tuna +8.99
	Salmon +10.99

 Black Rock Signature  Hot  Vegetarian  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.





# SANDWICHES AND SUCH

All sandwiches are served with french fries.

Upgrade to our premium sides for an additional cost: Sweet Potato Fries +1.00, Truffle Fries +2.50, Onion Rings +2.99

## FRENCH DIP

thinly sliced roast beef, swiss cheese, grilled onions, creamy horseradish, served on a toasted baguette with our signature black rock™ sauce and au jus for dipping  
15.99

## REUBEN

tender corned beef, swiss cheese, your choice of sauerkraut - or- signature slaw, toasted on rye bread with thousand island dressing  
13.99

## VOLCANO SHRIMP TACOS

soft tortilla shells stuffed with crispy shrimp, our signature slaw and topped with a creamy spicy sauce  
13.99

## FISH SANDWICH

haddock, beer battered and fried until golden brown, lettuce, tomato, and tartar sauce, served on a grilled brioche bun  
12.59

## BR ROCK CHICKEN SANDWICH™

choice of grilled or crispy chicken breast, mozzarella cheese, bacon, lettuce, tomato, red onion and rock sauce™ on a grilled brioche bun  
12.99

## CRAB CAKE SANDWICH

black rock signature recipe, served with cilantro-sriracha aioli on a grilled brioche bun  
15.99

## HONEY MUSTARD CHICKEN CRUNCH

crispy fried chicken, cheddar cheese, lettuce, tomato, red onion and bacon, topped with our house-made honey mustard dressing, wrapped in a flour tortilla  
10.99

## FISH TACOS

soft tortilla shells stuffed with grilled haddock and black rock signature slaw  
11.99

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.

# BURGER CREATIONS

All burgers are served with french fries.

Upgrade to our premium sides for an additional cost: Sweet Potato Fries +1.00, Truffle Fries +2.50, or 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™  
**13.49**

## BACON CHEDDAR BURGER

certified angus beef® burger, topped with sharp cheddar cheese, applewood smoked bacon, lettuce, tomato, pickle, and onion  
**13.49**

## ROAD HOUSE BURGER

certified angus beef® burger, topped with cheddar cheese, crispy onion straws, lettuce, tomato, onion, pickle and our house-made bbq sauce  
**13.49**

## 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  
**12.99**

## BR SIGNATURE PATTY MELT

two 1/4 lb certified angus beef® burgers, topped with swiss cheese, grilled onions, and tartar sauce served on toasted rye  
**12.99**

## ONE EYED LUCY™

certified angus beef® burger, topped with american cheese, a sunny-side up egg, crispy bacon, lettuce, tomato, pickle and onion  
**13.49**

## BR MOONS OVER MY BURGER™

certified angus beef® burger, topped with pepper jack 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!*  
**15.99**



## GHOST PEPPER CHIPOTLE BURGER

certified angus beef® burger, topped with ghost pepper cheese, fried jalapeños, lettuce, tomato, onion, pickle and chipotle mayo  
**13.49**

## MAC & CHEESE BURGER

certified angus beef® burger, topped with american cheese, crispy bacon, lettuce, tomato, onion, pickle and finished with our macaroni and cheese  
**14.49**

## MUSHROOM SWISS BURGER

certified angus beef® burger, topped with sautéed mushrooms, swiss cheese, lettuce tomato, pickle and onion  
**13.49**

## 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 Patty Melt



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.





**OUR SEAFOOD**  
will get  
you HOOKED!



## **VOLCANO SHRIMP**

Crispy shrimp, tossed in our signature creamy, spicy sauce

## **CRAB CAKE ENTREE**

our signature recipe, served with a cilantro-sriracha aioli and choice of one side





# NOW ENTERING STEAK UNIVERSITY™

## ARE YOU THE NEXT MASTER OF THE STONE?

**WHY EAT ORDINARY?  
WHEN YOU CAN EAT  
ON A STONE.**

**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



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.



# YOUR 755° OF SIZZLING SATISFACTION® BEGINS HERE!

## BR (GF) SIGNATURE BLACK ROCK™

6 oz. sirloin 17.99

9 oz. sirloin 20.99

12 oz. sirloin 24.99

### FILET

6 oz. 32.99 (GF)

8 oz. 35.99 (GF)

### NEW YORK STRIP

31.99 (GF)

### FILET OF RIBEYE

31.99 (GF)

### TASTE OF BLACK ROCK™

4 oz. filet medallions  
and 6 oz. sirloin

27.99 (GF)

### THE DYNAMIC DUO™

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

30.99 (GF)

### STEAK AND RIB COMBO

6 oz. signature sirloin paired  
with a half slab of our double-  
sauce baby-back ribs

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

23.99 (GF)

### STEAK AND ANDOUILLE COMBO

6 oz. signature sirloin paired  
with andouille sausage

23.99 (GF)

## SIZZLING SEAFOOD SELECTION

### JUMBO SHRIMP

ten jumbo shrimp  
served with Louisiana  
Dream™ Sauce

26.99 (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

18.99 (GF)

### SEAFOOD SENSATION

8 oz. ahi tuna steak, two  
large sea scallops and  
three jumbo shrimp

MARKET PRICE (GF)

### SCALLOPS

five jumbo sea scallops

MARKET PRICE (GF)

Serving the finest award-winning steaks.



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.



# SAUCE WORKSHOP™

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

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

## ADDITIONAL ADD-ONS

- HALF SLAB OF RIBS +12.99 (GF)
- ANDOUILLE SAUSAGE +5.99 (GF)
- KIELBASA +5.99 (GF)
- THREE JUMBO SHRIMP +6.99 (GF)
- AHI TUNA +9.99 (GF)
- TWO SEA SCALLOPS +MARKET PRICE (GF)
- MAINE LOBSTER TAIL +13.59 (GF)

- BR SIZZLING BURGUNDY MUSHROOMS™ +5.99 (GF)
- GRILLED ONIONS +3.99 (GF)



SIZZLING BURGUNDY MUSHROOMS™  
HOTTEST MUSHROOMS ON THE PLANET!

## PICK YOUR TWO SIDES

### COMPLIMENTARY SIDES

- no additional charge*
- HOUSE SALAD (GF)
  - CLAM CHOWDER
  - HOUSE-MADE CHILI *\*contains pork*
  - CHICKEN TORTILLA SOUP
  - MASHED POTATOES (GF)
  - 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*
- TRUFFLE FRIES +2.50
  - 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
  - ULTIMATE B.L.T. (GF) +3.50
  - CAESAR (GF) +3.50
  - BLUE CHEESE WEDGE (GF) +3.50
  - MONSTER LOBSTER BISQUE +6.99
  - MONSTER FRENCH ONION +3.49
  - MONSTER CLAM CHOWDER +3.49
  - MONSTER CHILI +3.49 *\*contains pork*
  - MONSTER CHICKEN TORTILLA SOUP +3.49
  - SOUP-3-WAYZ +4.99
- \*choose between 3 of your favorite soups: french onion, chili, chicken tortilla soup, clam chowder and lobster bisque*

# 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**


## **CHICKEN JANELLE™**

grilled chicken breast, paired deliciously with our blend of cheeses, artichokes, tomatoes, spinach, smothered in our homemade creamy white wine sauce, and served atop a bed of rice  
**17.99**

## **CHOPSTICK CHICKEN™**

lightly fried chicken breast tossed in our sweet chili sauce, served over a bed of rice, with your choice of one dinner side  
**16.99**

## **DYNAMITE CHICKEN™**


-  cajun chicken breast, shrimp, sliced jalapeños, tomatoes, onions, andouille sausage, mushrooms, smothered in our creamy louisiana dream™ sauce, and served atop a bed of rice  
**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 over a bed of rice with your choice of protein:

- Chicken 15.99
- Sirloin 16.99
- Shrimp 17.99

## **BLACK ROCK™ RIBS**

-  slow-baked and topped with black rock™ bbq sauce, served with your choice of one dinner side  
**half 18.99**  
**full 26.99**

# 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 over a bed of rice  
**14.99**

# BY SEA

All entrées served with your choice of soup or salad

## **FISH & CHIPS**

haddock, beer-battered and fried until golden-brown, served with french fries and tartar sauce  
**16.99**

## **CRAB CAKE ENTRÉE**

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

## **ATLANTIC SALMON**

salmon done your way, served with rice and asparagus

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

**23.99**

 Black Rock Signature  Hot  Vegetarian  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.



# DESSERTS

## 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

## GRANDMA'S OLD FASHIONED APPLE CRISP

layers of granny smith apples and crumbled  
oat topping, served on a warm skillet 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  
8.99

## CHEESECAKE

monstrous new york-style cheesecake  
with your choice of caramel, strawberry  
or chocolate sauce  
9.99





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

Miller  
**Lite**

Coors  
LIGHT

**BUD  
LIGHT**

3.75 PINT 5.00 TALL

**BLUE MOON**

BELL'S  
Inspired Brewing

**Founders**  
Brewing

**PERONI**  
ITALIA



# Sunday



WEATHER  
FORECAST



BLOODY MARYS



MIMOSAS

\$3.00 EACH  
ALL DAY LONG

SUNDAY'S FORECAST CALLS FOR SIZZLING HOT TEMPS  
WITH A CHILLED COCKTAIL ADVISORY

\*VALID ON SUNDAYS ONLY

# THE ORIGINAL BLACK ROCK™

## WHERE IT BEGAN...

On October 27, 2010, in small tightly-bonded community known as Hartland, Michigan, **Black Rock Bar & Grill™** first opened its doors.

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.