



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
11.99

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
13.99

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
11.99

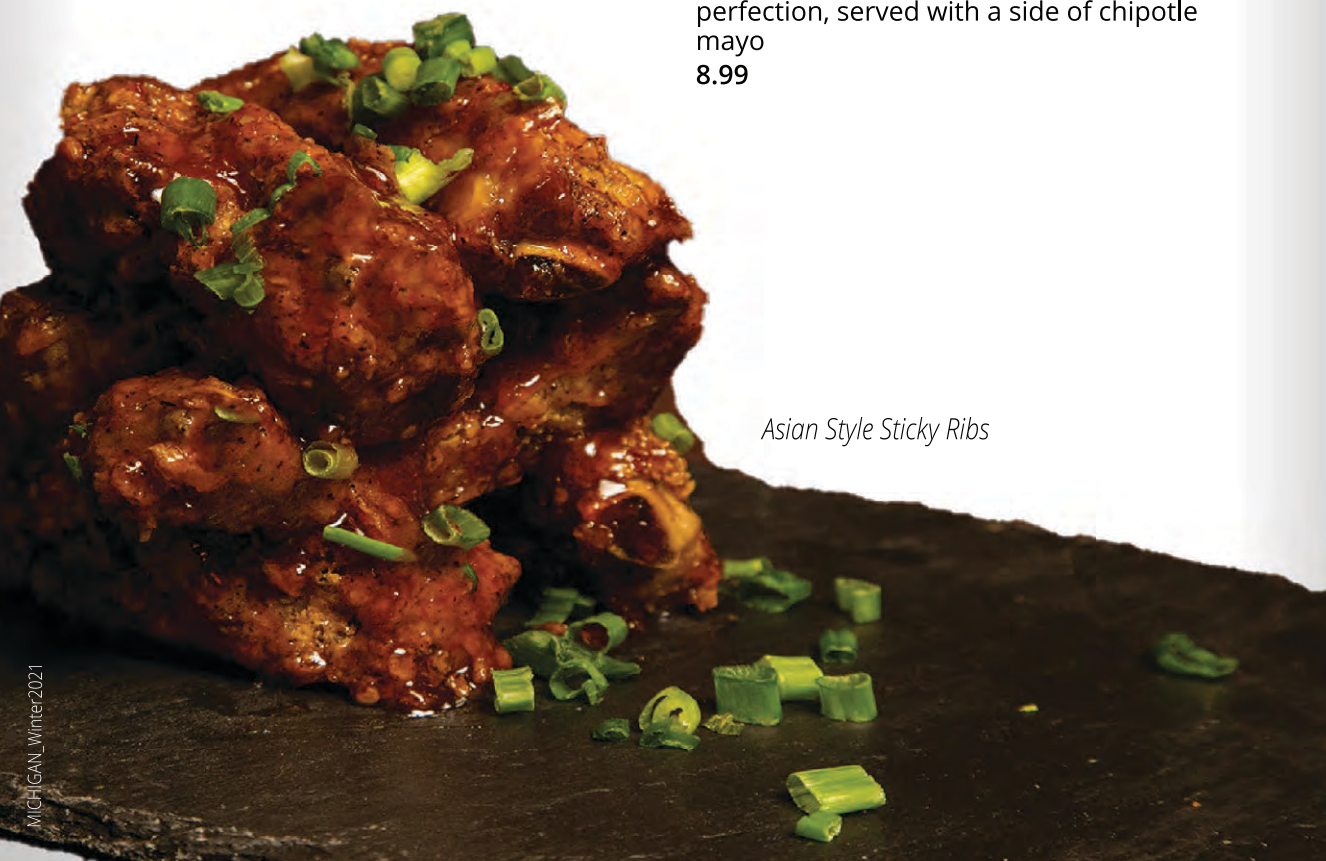
LOBSTER DIP
lobster, garlic, mozzarella, parmesan and
cream cheese blended with our special
seafood seasoning, baked until bubbly in
our volcanic bowl, served with pita chips
for dipping
13.99

MILE HIGH RINGS™
a tower of crispy onion rings served with
chipotle mayo and our house bbq sauce
10.99

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
8.99



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™ 8.99
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
GF 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.
GF 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
13.99

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 +4.00	Shrimp +6.00
Steak +8.00	Ahi Tuna +8.00
	Salmon +11.00

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.



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

12.99

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

14.99

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

11.99

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

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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™
12.99

BACON CHEDDAR BURGER

certified angus beef® burger, topped with sharp cheddar cheese, applewood smoked bacon, lettuce, tomato, pickle, and onion
12.99

ROAD HOUSE BURGER

certified angus beef® burger, topped with cheddar cheese, crispy onion straws, lettuce, tomato, onion, pickle and our house-made bbq sauce
12.99

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
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

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
12.99

MAC & CHEESE BURGER

certified angus beef® burger, topped with american cheese, crispy bacon, lettuce, tomato, onion, pickle and finished with our macaroni and cheese
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
12.99

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 Patty Melt



BR Black Rock Signature Hot Vegetarian 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!

MICHIGAN, Winter 2017

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



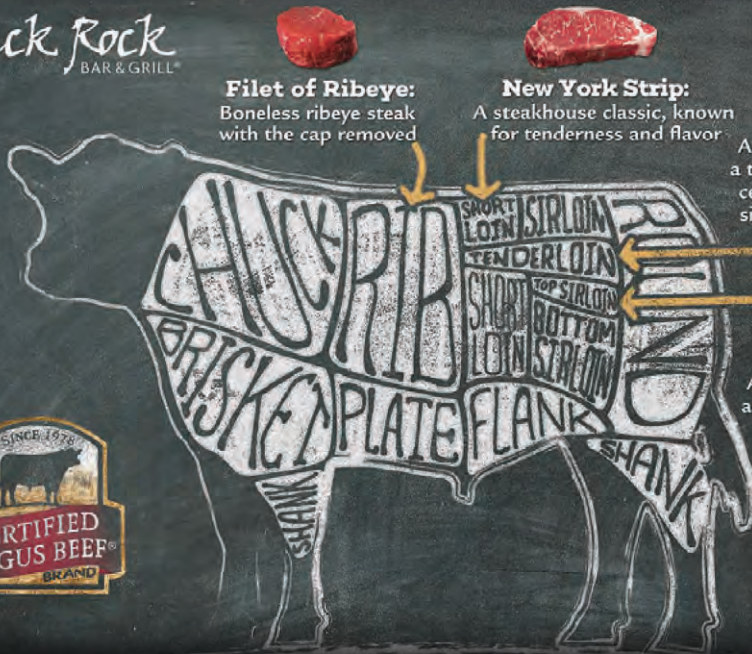
New York Strip:
A steakhouse classic, known for tenderness and flavor



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



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YOUR 755° OF SIZZLING SATISFACTION® BEGINS HERE!

BR (GF) SIGNATURE BLACK ROCK™

6 oz. sirloin 18.99

9 oz. sirloin 22.99

12 oz. sirloin 25.99

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™

31.99 (GF)

STEAK AND RIB COMBO

6 oz. signature sirloin paired
with a half slab of our double-
sourced 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

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

18.99 (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.
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 +11.99 (GF)
ANDOUILLE SAUSAGE +5.99 (GF)
KIELBASA +5.99 (GF)

THREE JUMBO SHRIMP +7.99 (GF)
AHI TUNA +9.99 (GF)
TWO SEA SCALLOPS +MARKET PRICE (GF)
MAINE LOBSTER TAIL +13.99 (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

BR BLACK ROCK™ CHICKEN

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

GF 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

GF 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

GF 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



BR STIR FRY

GF 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

ART OF SICILY™

portobello mushroom raviolis, tossed with spinach, mushrooms, tomatoes, and artichokes in a garlic white truffle wine sauce, served with garlic bread and your choice of protein:

- Chicken 22.99
- Filet 26.99
- Shrimp 24.99
- Salmon 28.99

BR BLACK ROCK™ RIBS

GF 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

GF 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

GF ART OF SICILY™

portobello mushroom raviolis, tossed with spinach, mushrooms, tomatoes, and artichokes in a garlic white truffle wine sauce, served with garlic bread
18.99

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

GF ATLANTIC SALMON

salmon done your way, served with rice and asparagus

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

24.99

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

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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
11.99 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 11AM - 5PM

- 5.00 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



3.75 PINT

5.00 TALL



Sunday



BLOODY MARYS



LONG ISLAND ICED TEA



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

 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.