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

UTICA_Fall2022

ONLY AVAILABLE on Thursdays

GREAT BEGINNINGS

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

VOLCANO SHRIMP
crispy shrimp, tossed in our signature creamy, spicy sauce
12.99

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
14.49

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

ROCKIN' STICKY RIBS
our slow-baked signature ribs flash fried and tossed in your choice of sauce

4 bones 12.99
6 bones 14.99

- **sweet chili**
- **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
14.99

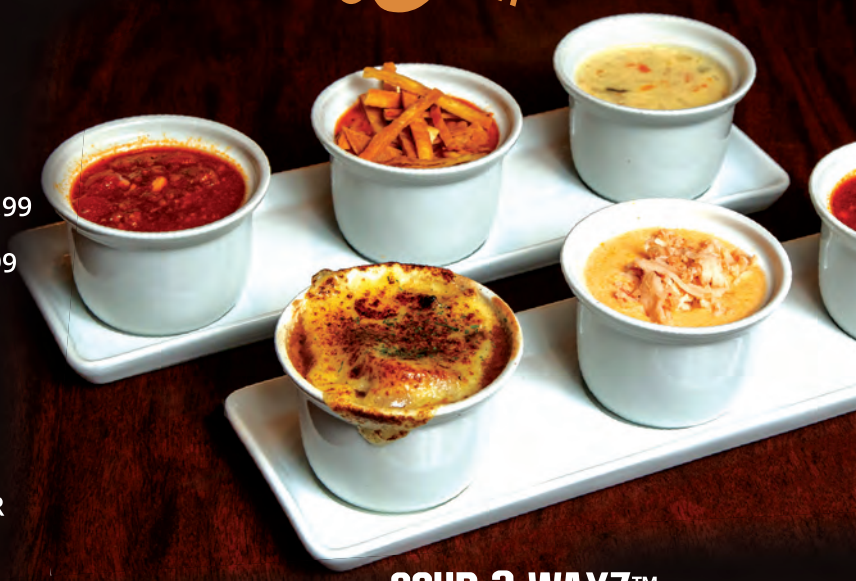
MILE HIGH RINGS™
a tower of crispy onion rings served with chipotle mayo and our house bbq sauce
11.99

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 NEW brussels sprouts flash fried to perfection, tossed with a sweet tangy chili sauce, topped with parmesan cheese
11.99

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:

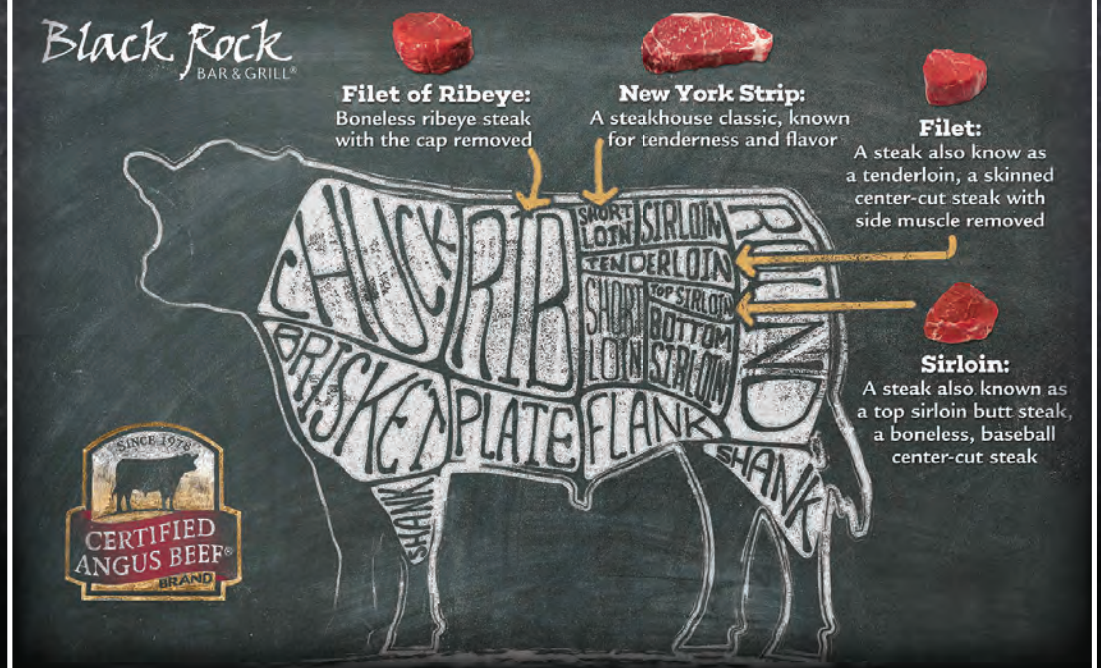
- The stone's searing process allows the meat to retain its own juices making it much more tender and more flavorful
- It's always cooked to your perfection because you are in control
- The last bite is just as hot and juicy as the first

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.™



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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
GF grilled chicken breast, topped with melted mozzarella, apple-wood smoked bacon, our signature rock sauce™ and served atop our mashed potatoes
18.99

DYNAMITE CHICKEN™
GF 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
20.99

BLACK ROCK™ RIBS
GF 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
NEW 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

NEW 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

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

GF ATLANTIC SALMON
salmon done your way, served on a bed of rice and asparagus
- blackened
- citrus basil
- bourbon glaze
- sweet chili glaze

24.99

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.

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

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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. certfied 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 **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

BR **ROCK CHICKEN SANDWICH™**
choice of grilled or crispy chicken breast, mozzarella cheese, bacon, lettuce, tomato, red onion and rock 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

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

VOLCANO SHRIMP TACOS
soft tortilla shells stuffed with our crispy volcano shrimp, signature slaw and topped with fresh cilantro
13.99

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

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NO ONE SAYS
Happy Birthday
LIKE WE DO!
CELEBRATE YOUR
BIRTHDAY WITH A
FREE
VOLCANO
*Must show proof of I.D.. Must be redeemed with 7 days.
UTICA_Fall2022
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
13.99 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
13.99 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
10.99

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

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.