



A SIZZLE ABOVE THE REST!™

**LOBSTER
TUESDAYS!**

ONLY AVAILABLE on Tuesdays,
and with the purchase of an entree

\$5

4OZ. LOBSTER
TAIL ADD-ON

\$9

6OZ. LOBSTER
TAIL ADD-ON

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

ONLY AVAILABLE on Thursdays

LEMONADE YOUR WAY

**NEW
FEATURED
ITEM \$4.99**



**FLAVOR UP YOUR
LEMONADE**

- Raspberry
- Watermelon
- Mango
- Strawberry

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

13.99

BR VOLCANO SHRIMP

crispy shrimp, tossed in our signature creamy, spicy sauce

13.99

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

14.99

MOZZARELLA MOONS

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

12.99

BR ROCKIN' STICKY RIBS*

our slow-baked signature ribs flash fried and tossed in your choice of sauce

4 bones 12.99

6 bones 15.99

- asian chili sauce
- caribbean jerk
- signature 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

13.99

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

JAMAICAN JERK CHICKEN WINGS

a full pound of fresh, oven-roasted, jumbo jamaican jerk rubbed wings, served with your choice of caribbean jerk or asian chili dipping sauce

14.99

FRIED PICKLES

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

10.99

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™ 7.99

SEASONAL ROTATING SOUP

Chili: October-February

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

BLUE CHEESE CHOPPED SALAD


 mixed greens, blue cheese crumbles, bacon, red onion, tomatoes, candied pecans, tossed with blue cheese dressing and drizzled with balsamic glaze
13.99



DRESSINGS:

ranch, blue cheese, caesar, thousand island, honey mustard, apple vinaigrette, balsamic vinegar

STRAWBERRY & APPLE FIELDS SALAD

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

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

FARMHOUSE CHICKEN CAESAR SALAD

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

ADD TO ANY SALAD

Chicken +4.00	Shrimp +6.00	Salmon +8.00
Steak +8.00	Ahi Tuna +8.00	Mahi Mahi +8.00

 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.

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.™

Black Rock
BAR & GRILL®



Ribeye:

A steak also known as a no-tail Delmonico



New York Strip:

A steak also known as striploin, a boneless, center-cut steak with a half-inch tail



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!

All stone entrées are served with your choice of soup or salad and one side

BR (GF)

SIGNATURE BLACK ROCK™

6 oz. sirloin 21.99

9 oz. sirloin 25.99

12 oz. sirloin 28.99

THE DYNAMIC DUO™

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

36.99 (GF)

FILET

6 oz. 35.99 (GF)

8 oz. 38.99 (GF)

NEW

FILET MEDALLIONS

10 oz. filet medallions

36.99 (GF)

NEW YORK STRIP

35.99 (GF)

RIBEYE

35.99 (GF)

NEW

TOUR OF BLACK ROCK™

6 oz. sirloin paired with three jumbo shrimp and one scallop

30.99 (GF)

TASTE OF BLACK ROCK™

4 oz. filet medallions and 6 oz. sirloin

32.99 (GF)

NEW

STEAK AND COCONUT SHRIMP

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

28.99

STEAK AND RIB COMBO

6 oz. signature sirloin paired with a half slab of our signature black rock™ ribs

32.99 (GF)

STEAK AND KIELBASA COMBO

6 oz. signature sirloin paired with kielbasa

26.99 (GF)



SIZZLING SEAFOOD SELECTION

SHRIMPALICIOUS™

ten jumbo shrimp served with Louisiana Dream™ Sauce

29.99 (GF)

SEARED AHI TUNA

8 oz. sushi-grade ahi tuna steak served with lemon wedge, wasabi, and house soy sauce

20.99 (GF)

SCALLOPS

five jumbo sea scallops

38.99 (GF)

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)
GARLIC RUB (GF) CREAMY HORSERADISH (GF) ASIAN CHILI SAUCE (GF)

ADDITIONAL ADD-ONS

- THREE JUMBO SHRIMP +9.99 (GF)
- THREE COCONUT SHRIMP +9.99
- AHI TUNA +12.99 (GF)
- TWO SEA SCALLOPS +13.99 (GF)
- MAINE LOBSTER TAIL (GF)
 - 4 oz. +13.99
 - 6 oz. +17.99

- HALF SLAB OF RIBS +12.99 (GF)
- KIELBASA +6.99 (GF)

-  SIZZLING BURGUNDY MUSHROOMS™ +7.99 (GF)
- GRILLED ONIONS +3.99 (GF)



PICK YOUR SOUP OR SALAD

COMPLIMENTARY

- HOUSE SALAD (GF)
- CLAM CHOWDER
- SEASONAL ROTATING SOUP
- CHICKEN TORTILLA SOUP

PREMIUM

for an additional charge

- STRAWBERRY APPLE FIELDS (GF) +3.99
- FARMHOUSE CAESAR (GF) +3.99
- BLUE CHEESE CHOPPED SALAD (GF) +3.99
- MONSTER LOBSTER BISQUE +7.99
- MONSTER FRENCH ONION +4.99
- MONSTER CLAM CHOWDER +4.99
- MONSTER SEASONAL ROTATING SOUP +4.99
- MONSTER CHICKEN TORTILLA SOUP +4.99
- SOUP-3-WAYZ +5.99

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

PICK YOUR SIDE

COMPLIMENTARY

- MASHED POTATOES
- BAKED POTATO (GF)
- FRENCH FRIES
- GREEN BEANS (GF)
- ASPARAGUS (GF)
- CREAMED CORN **contains bacon*
- MAC & CHEESE

PREMIUM


for an additional charge

- CAJUN FRIES +1.00 
- SWEET POTATO FRIES +1.00 (GF)
- LOAD UP YOUR POTATOES (GF) +1.99
- BRUSSELS SPROUTS (GF) +2.50 
- PENNE ALFREDO +2.99 

BY LAND


All entrées include your choice of complimentary 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


19.99

DYNAMITE CHICKEN™

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

21.99

BLACK ROCK™ RIBS


 slow-baked and topped with black rock™ bbq sauce, served with your choice of one dinner side

HALF SLAB 20.99

FULL SLAB 28.99



BR BLACKENED CHICKEN ALFREDO

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

20.99

STIR FRY

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

- Chicken 18.99 *simply grilled - or- blackened*
- Sirloin 20.99
- Shrimp 19.99
- Filet 23.99

CALLING ALL VEGETARIANS

Includes your choice of complimentary soup or salad

VEGETABLE STIR FRY

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

16.99

BY SEA

Add a cup of soup or house salad for +2.99

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
- asian chili sauce

27.99




BLACKENED MAHI MAHI

 blackened mahi mahi fillet topped with house-made mango salsa and served on a bed of rice and green beans

27.99

SHRIMP ALFREDO

 shrimp and penne pasta tossed in our creamy alfredo sauce, served with garlic bread, and includes your choice of complimentary soup or salad

- add a 4oz lobster tail for +9.99
- upgrade to a 6oz lobster tail for +13.99

20.99

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HANDHELD CREATIONS

All handheds are served with french fries.

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

Substitute an Impossible™ patty for +2.00 (excludes the Double Decker Thousand Island Burger)

BR ROCK BURGER™

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

14.99

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

BACON CHEDDAR BURGER

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

14.99

DOUBLE DECKER THOUSAND ISLAND BURGER

two smashed patties topped with american cheese, shredded lettuce, diced white onions, pickles, a shake of our signature black rock™ seasoning, thousand island dressing, and sandwiched between an inverted, grilled, and buttered bun

14.99

MAHI TACOS

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

14.79

VOLCANO SHRIMP TACOS

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

14.79

BR ROCKIN' HOT HONEY

NEW hand-breaded fried chicken, smothered in our hot honey sauce, with pickles, lettuce, and mayo

14.79

BR ROCK CHICKEN SANDWICH™

grilled chicken breast, mozzarella cheese, bacon, lettuce, tomato, red onion and rock sauce™

14.49

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

14.49

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

16.99

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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

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
11.99

BLACK ROCK™ BROWNIE
deep-dish, house-made brownie, topped with
vanilla ice cream, chocolate and whipped cream
10.99



Sip, Sip, Sunday!

\$3.50 Each All Day Long

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



UPGRADE FOR ONLY \$1 MORE

**FLAVOR UP YOUR MIMOSA OR
LONG ISLAND!** strawberry, mango,
watermelon, raspberry

BLUE LONG ISLAND \$1.50 MORE

*Valid on Sunday 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 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 6 people or more.