

A SIZZLE ABOVE THE REST!™



LEMONADE YOUR WAY

NEW FEATURED \$4.99

BR

FLAVOR UP YOUR LEMONADE

- Raspberry
- Watermelon
- Mango
- Strawberry

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 13.99

BR VOLCANO SHRIMP

crispy shrimp, tossed in our signature creamy, spicy sauce 13.99

BK BUBBLING SHRIMP™ ON A STONE*

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

BY 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

 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

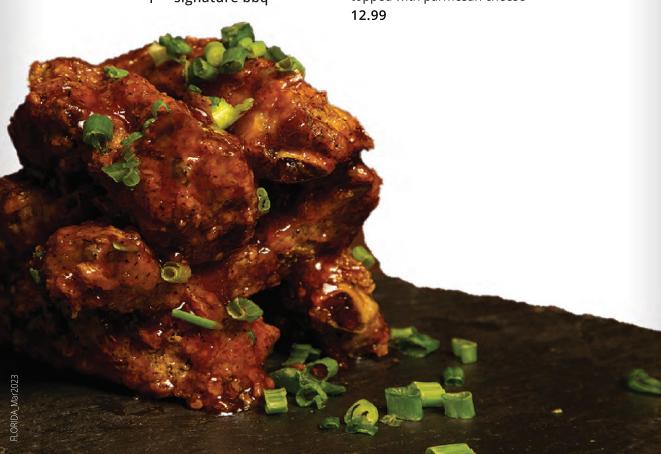
crispy dill pickle slices breaded and fried to perfection, served with a side of chipotle mayo

10.99

BRUSSELS SPROUTS

(IF) brussels sprouts flash fried to perfection,

tossed with a sweet tangy chili sauce, topped with parmesan cheese





FROM THE GARDEN

DRESSINGS:

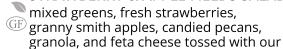
ranch, blue cheese, caesar, thousand island, honey mustard, apple vinaigrette, balsamic vinegar

STRAWBERRY & APPLE FIELDS SALAD

GF 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





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

GP 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 +8.00 Ahi Tuna +8.00 Mahi Mahi +8.00 Steak



BK Black Rock Signature A Hot Vegetarian GF Gluten-Friendly Upon Request

MOW ENTERING

STEAK UNIVERSITY

ARE YOU THE NEXT WASTER 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

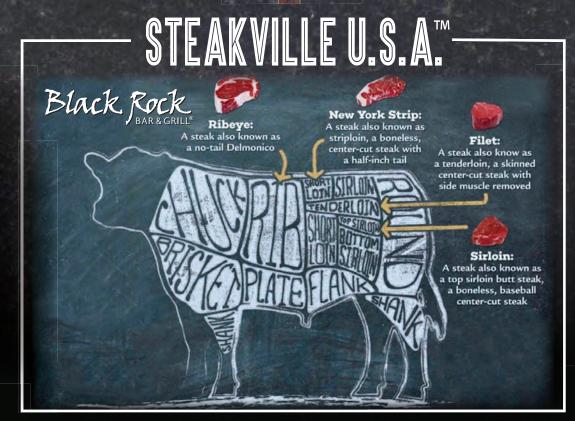
MEAT:

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



YOUR 755° OF SIZZLINGS **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

FILET MEDALLIONS

10 oz. filet medallions

36.99 GF

NEW YORK STRIP

35.99 GF

RIBEYE

35.99 GF

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

STEAK AND COCONUT **SHRIMP**

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

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 СОМВО

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™ (GP) CASINO BUTTER (GP) GARLIC RUB (II) CREAMY HORSERADISH (II) ASIAN CHILI SAUCE (II)

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

BY SIZZLING BURGUNDY MUSHROOMS™ +7.99 GF **GRILLED ONIONS +3.99** GP



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 @ +3.99

FARMHOUSE CAESAR (F) +3.99

BLUE CHEESE CHOPPED SALAD GP +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 @P +1.99

BRUSSELS SPROUTS GF +2.50

PENNE ALFREDO +2.99 E

All entrées include your choice of complimentary

™ BLACK ROCK™ CHICKEN

GF grilled chicken breast, topped with melted mozzarella, apple-wood smoked bacon, our signature rock saucetm and served atop our mashed potatoes 19.99

DYNAMITE CHICKEN™

(GF) cajun chicken breast, shrimp, sliced jalapeños, tomatoes, onions, kielbasa sausage, mushrooms, smothered in our creamy louisiana dreamtm sauce, and served on a bed of rice 21.99

BR 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

BR 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

N 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

GF 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 filet 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



BK 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.



HANDHELD CREATIONS

All handhleds 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)

B ROCK BURGER™

certified angus beef® burger, topped with mozzarella cheese, crispy bacon, lettuce, tomato, pickle, onion and our signature rock sauce tm 14.99

B 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

hand-breaded fried chicken, smothered in our hot honey sauce, with pickles, lettuce, and mayo 14.79

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

™ ROCK CHICKEN SANDWICH™

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

BK 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





FLAVOR UP YOUR MIMOSA OR

LONG ISLAND! strawberry, mango, watermelon, raspberry

BLUE LONG ISLAND \$1.50 MORE

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

- f Visit us on Facebook
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For franchise information, please call 844-755-rock

An automatic gratuity of 18% will be added to any parties of 6 people or more.