

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

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 13.99

TASTE OF TWO ON THE STONE

sliced andouille, sautéed peppers and onions paired with kielbasa and sauerkraut served sizzling on our volcanic double stone with louisiana dream™ sauce and stone ground mustard

11.99

CRAB CAKES

black rock signature recipe served with cilantro-sriracha aioli 12.99

MOZZARELLA MOONS

italian breaded mozzarella fried to perfection served with a side of ranch for dipping 9.99

CRAB STUFFED MUSHROOMS

fresh portobello mushrooms loaded with our signature crab stuffing baked to perfection, topped with a savory parmesan cheese sauce

14.99

FRIED PICKLES

crispy dill pickle slices breaded and fried to perfection, served with a side of chipotle mayo 8.99

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 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

FRIED ASPARAGUS

fresh asparagus deep fried to perfection and served with a side of chipotle mayo

AHI TUNA ON THE STONE

6 oz. sushi grade ahi tuna steak, served with a fresh lemon wedge, wasabi and house soy sauce 12.99

STEAK CUT CALAMARI

tender, crispy-battered, steak cut calamari served with our signature sauce 12.99

BRUSSELS SPROUTS

shaved brussels sprouts flash fried to perfection and tossed in our balsamic soy reduction 9.99



a tower of crispy onion rings served with chipotle mayo and our house bbg sauce

> Black Rock™ Dueling Pretzel & Cheese Fondue™



FROM THE GARDEN

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

STRAWBERRY & APPLE FIELDS SALAD

chopped romaine, fresh strawberries, granny smith apples, candied pecans, granola, and feta cheese tossed with our house-made apple vinaigrette side 8.99

entrée 12.99

CRISPY CHICKEN SALAD

mixed greens with cheddar cheese, bacon, red onions, pear tomatoes, tossed with our honey mustard dressing and topped with crispy chicken

side 8.99 entrée 12.99

CHICKEN CAESAR SALAD

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

side 8.99 entrée 12.99

BLUE CHEESE WEDGE

crisp iceberg wedge, baby pear tomatoes, red onions, bacon and blue cheese crumbles topped with our blue cheese dressing side 8.99 entrée 12.99

BORIENTAL SALAD

mixed cabbage, green onions, red peppers, cilantro, carrots, sliced almonds, rice noodles, water chestnuts, mandarin oranges and tossed with our sweet-soy vinaigrette dressing

side 8.99 entrée 12.99

WASABI PEA CRUSTED AHI TUNA SALAD

sushi-grade ahi tuna in a crunchy wasabi pea crust seared rare, served atop mixed cabbage with carrots, scallions, julienne red peppers, crispy wonton strips, and tossed with our sweet-soy vinaigrette entrée 15.99

ADD TO ANY SALAD

Chicken +4.00 **Shrimp** +6.00

BR Black Rock Signature Hot Vegetarian



HOT DOGS

CHICAGO STYLE

topped with yellow mustard, onion, sweet relish, tomato, dill pickle, sport pepper, celery salt & poppy seeds

ROCK DOG™

topped with mozzarella cheese, tomato, red onion, chopped bacon, chives and our signature rock saucetm on the side 10.99

✓ HOT DOG JAMBALAYA™

topped with cajun shrimp, andouille sausage, louisiana dream™ sauce, green onion, tomato and served on a bed 11.99

MAC-N-CHEESE DOG

topped with our mac-n-cheese 10.99

SANDWICHES & SUCH

All sandwiches are served with french fries.

Upgrade to our premium sides for an additional cost: Truffle Fries +2.50

Onion Rings +2.99

Sweet Potato Fries +1.00

BY 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

10.99

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 SANDWICH

haddock, beer battered and fried until golden brown, lettuce, tomato, and tartar sauce, served on a fresh sub bun 12.99

TOM GOBBLER™

turkey breast, swiss cheese, tomato, bacon, lettuce, and avocado aioli, wrapped in a flour tortilla

11.99

CRAB CAKE SANDWICH

black rock signature recipe, served with cilantro-sriracha aioli on a butter toasted brioche bun

14.99

FISH TACOS

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



彦 Black Rock Signature 🥒 Hot 🦠 Vegetarian

THE CARNIVAL RIDE

kielbasa grilled to perfection, topped with sauerkraut and mustard, served on a fresh baked sub bun

11.99

BUFFALO CHICKEN SANDWICH

crispy hand-breaded chicken tossed in buffalo sauce, topped with blue cheese crumbles, lettuce, tomato and served on a fresh brioche bun

10.99

ि THE HAPPY HANGOVER™

four mozzarella moons fried to perfection, with grilled chicken breast, topped with pepper-jack cheese, bacon, lettuce, tomato and chipotle mayo stuffed in the middle for the ultimate sandwich 14.99

THE M.O.A.S.

THE MOTHER OF ALL SANDWICHES™ a sandwich so unique we had to have the name trademarked! tender steak sauteed with onion and mushroom, smothered in white queso, stuffed in a tortilla and fried to perfection, served with a side of rock sauce[™], louisiana dream[™] sauce and mild cherry peppers 12.99

THE PHILLY

tender steak sauteed with onion and mushroom, served on a fresh baked sub bun, served with a side of rock sauce™ and louisiana dream™ sauce - choose your cheese; yellow nacho cheese, white gueso cheese

*add on mild cherry peppers free of charge 12.99



TRY DUR delicious
TRUFFLE FRIES TODAY!



A BLACK ROCK™ EXCLUSIVE.... MOONS OVER MY BURGER™!

THIS DELICIOUS 1/2 LB. CERTIFIED ANGUS BEEF® BURGER IS TOPPED WITH 4 MOZZARELLA MOONS FRIED TO PERFECTION, PEPPER JACK CHEESE, BACON, LETTUCE, TOMATO AND CHIPOTLE MAYO - MAKING YOUR TASTE BUDS ROCKET!



EXPLORE THE NEW WAY OF EATING A BURGER WITH NO BUNS!

BURGER CREATIONS

All burgers are served with french fries.

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

BY ROCK BURGER™

1/2 lb. certified angus beef® burger, topped with mozzarella cheese, crispy bacon, lettuce, tomato, onion and our signature rock saucetm 12.49

BACON CHEDDAR BURGER

1/2 lb. certified angus beef® burger, topped with sharp cheddar cheese, apple-wood smoked bacon, lettuce, tomato and onion 12.49

BY THE SIGNATURE BURGER

1/2 lb. certified angus beef® burger, topped with swiss cheese, fried pickles, lettuce, tomato, onion, a shake of our signature black rock seasoning and tartar sauce 11.99

ROAD HOUSE BURGER

1/2 lb. certified angus beef® burger, topped with cheddar cheese, crispy onion straws, lettuce, tomato, onion and our house-made bbg sauce 12.49

MAC & CHEESE BURGER

1/2 lb. certified angus beef® burger, topped with american cheese, crispy bacon and finished with our macaroni and cheese 12.49

THOUSAND ISLAND BURGER

two 1/4 lb. certified angus beef® burgers, topped with american cheese, shredded lettuce, diced white onion, fried pickles, a shake of our signature black rock seasoning and thousand island dressing 11.99

ONE EYED LUCY™

1/2 lb. certified angus beef® burger, topped with american cheese, a fried egg, crispy bacon, lettuce, tomato and onion 12.49

BR MOONS OVER MY BURGER™

1/2 lb. certified angus beef® burger, topped with 4 mozzarella moons fried to perfection, pepper jack cheese, bacon, lettuce, tomato and chipotle mayo - making your taste buds rocket!

14.99

FAT ALVIS BURGER™

1 lb. of certified angus beef® made up of two 1/2 lb. burger patties, topped with swiss cheese, lettuce, tomato, onion and our white truffle aioli 15.99

GHOST PEPPER CHIPOTLE BURGER

1/2 lb. certified angus beef® burger, topped with ghost pepper cheese, fried jalapeños, lettuce, tomato, onion and chipotle mayo 12.49

MUSHROOM SWISS BURGER

1/2 lb. certified angus beef ® burger, topped with swiss cheese and sauteed mushrooms 12.49

BLACK ROCK™ MADE THE IMPOSSIBLE™, POSSIBLE!

Our plant-based burger is now available for all our Burger Creations! +2.00

Excludes Fat Alvis Burger and Thousand Island Burger

BR Black Rock Signature Hot Vegetarian





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.





Black Rock Brack Control of the Cont

ARE YOU THE NEXT MASTER OF THE STONE?

Why settle for an ordinary dining experience when you can eat off a stone!? Because you are in control, every bite is as hot and juicy as the first! Each guest will receive their own stone to cook on. Our stone cooking technique creates a unique searing process.

Your server will start the process, leaving the rest up to you! It is quite simple. By following our Sizzling Guidelines, you will become a master of the stone. The thickness of each slice may alter the cook time slightly, but here is what we suggest.

Times reflect cooking on both sides.

MEAT:

Rare: 5-15 seconds

Medium Rare: 15-25 seconds

Medium: 25-35 seconds Medium Well: 35-45 seconds Well & above: 45-60 seconds

SEAFOOD:

Shrimp: 1 Minute Scallops: 1 Minute Lobster: 1 Minute

Black Rock



Filet of Ribeye:

Boneless ribeye steak with the cap removed



Manhattan New York:

Manhattan cut style, resembling a filet



Filet:

A steak also know 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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*MANHATTAN NEW YORK VS FILET OF RIBEYE

THE ULTIMATE STEAK WARS BATTLEGROUND

IT'S A THROWDOWN IN YOUR TOWN!



MANHATTAN NEW YORK

A steak lovers dream!
Being a thick cut with delicate marbling,
the Manhattan New York offers a robust
• flavor with a firm texture.

FILET OF RIBEYE

A mouth-watering bite each and every time! The Filet of Ribeye is sure to melt in your mouth while offering the perfect balance of rich flavorings and tender bites.

TWO CUTS ABOVE & BEYOND THE REST FOR A TOP ROCK™ EXPERIENCE





PICK YOUR SIZZLE

SERVED ON A 755° STONE

Serving the finest award winning steaks.



BK SIGNATURE BLACK ROCK™ **PICK YOUR SIZE**

6 oz. sirloin 17.99

9 oz. sirloin 20.99

12 oz. sirloin 24.99

STEAK WARS™

petite filet of ribeye and petite manhattan new york 32.99

TASTE OF BLACK ROCK™

4 oz. filet medallions and 6 oz. sirloin 27.99

FILET OF RIBEYE

30.99

MANHATTAN NEW YORK

29.99

FILET

6 oz. 30.99 8 oz. 34.99

STEAK AND RIB COMBO

6 oz. signature sirloin paired with a half slab of our doublesauced baby-back ribs 27.99

STEAK AND ANDOUILLE СОМВО

6 oz. signature sirloin paired with andouille sausage 23.99

STEAK AND KIELBASA СОМВО

6 oz. signature sirloin paired with kielbasa 23.99

SIZZLING SAUSAGE COMBO

sliced andouille, sauteed peppers and onions paired with kielbasa and sauerkraut 17.99

SEARED AHI TUNA

two 6 oz. sushi-grade ahi tuna steaks served with lemon wedge, wasabi and house soy sauce 24.99

SCALLOPS

five jumbo sea scallops 27.99

JUMBO SHRIMP

eight jumbo shrimp 26.99

LOBSTER TAILS

three maine cold-water lobster tails 35.99

SEAFOOD SENSATION

6 oz. ahi tuna steak, two large sea scallops and two jumbo shrimp 29.99



STEAK COMPLEMENTS

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 ROCK SAUCE™ LOUISIANA DREAM™ TERIYAKI GARLIC RUB

BLUE CHEESE BUTTER

CASINO BUTTER™ **CREAMY HORSERADISH**

CHOOSE YOUR ADDITIONAL ADD-ONS

TWO JUMBO SHRIMP +8.00

TWO SEA SCALLOPS +9.00

MAINE LOBSTER TAIL +11.99

SEARED AHI TUNA +9.99

HALF SLAB OF RIBS +9.99

ANDOUILLE SAUSAGE +5.99

KIELBASA +5.99

 SIZZLING BURGUNDY MUSHROOMS™ +5.99



SIZZLING BURGUNDY MUSHROOMS™ HOTTEST MUSHROOMS ON THE PLANET!

PICK YOUR TWO SIDES

No additional charge

COLESLAW

HOUSE SALAD

CLAM CHOWDER

MAC & CHEESE

RICE

BAKED POTATO

SWEET POTATO

FRENCH FRIES

SWEET POTATO FRIES

MASHED POTATOES

GREEN BEANS

ASPARAGUS

CREAMED CORN

Premium sides for an additional charge

BLUE CHEESE WEDGE +3.50

CAESAR SALAD +3.50

STRAWBERRY & APPLE FIELDS SALAD +3.50

ORIENTAL SALAD +3.50

MONSTER FRENCH ONION™ +3.49

MONSTER ROTATING SOUP +3.49

LOBSTER BISQUE +6.99

TRUFFLE FRIES +2.50

ONION RINGS +2.99

BRUSSELS SPROUTS +1.99

LOAD UP YOUR POTATOES +1.99

CAMPFIRE SWEET POTATO™ +1.99

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Ask your server about menu items that are cooked to order or served raw. Consuming raw or under cookedmeats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

BY LAND

All entrées include your choice of soup, coleslaw or house salad.

BLACK ROCK™ CHICKEN

grilled chicken breast, topped with melted mozzarella, apple-wood smoked bacon, our signature rock saucetm 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 a sweet chili sauce, served over a bed of rice and served with your choice of vegetable 16.99

Lovin' Every Bite!!!

CHICKEN AND WAFFLES

crispy hand-breaded, deep-fried chicken paired with waffles and drizzled honey



DYNAMITE CHICKEN™

cajun chicken breast, shrimp, sliced jalapeños, tomatoes, onions, andouille sausage, mushrooms, smothered in our creamy louisiana dreamtm sauce, and served atop a bed of rice

BR BLACK ROCK™ RIBS

slow baked and topped with black rocktm bbg sauce, served with your choice of one dinner side

half 16.99 full 24.99



VEGETARIAN OPTIONS

SIZZLING STUFFED PORTOBELLO MUSHROOMS

fresh zucchini, yellow squash, onion, asparagus, tomato and spinach sauteed with garlic, stuffed into a portobella mushroom, topped with baked mozzarella cheese and drizzled with a balsamic glaze, served with your choice of one dinner side option 16.99

HOMEMADE VEGETABLE LASAGNA

our homemade, vegetable lasagna, served on a sizzling skillet and with fresh garlic bread

BY SEA

All entrées include your choice of soup, coleslaw or house 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

FRESH SALMON

black rock signature recipe served with rice and fresh asparagus 23.99



BK Black Rock Signature 🌙 Hot 🥒 Vegetarian





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FORGET HAPPY HOUR, COME ENJOY OUR



MONDAY-FRIDAY 11 AM - 5 PM

HOUSE WINE 4.00 WELL DRINKS 4.25

MARGARITA 5.25

LONG ISLAND 6.25

3.00 PINT 4.00 TALL







3.75 PINT

5.00 TALL











CHILL TIME!

DON'T WORRY KIDS! BLACK ROCK™ has you covered. try one of our rotating frozen drink flavors.



OH, THE POSSIBILITIES...

Need to hold an event?
Black Rock™ is the HOTTEST place for any type of event!
Serving award winning steaks, unique cocktails,
and a menu full of variety for everyone to choose from.

What are you waiting for? Make your party SIZZLE!

BIRTHDAY PARTIES, ANNIVERSARY DINNERS, FAMILY GATHERINGS, GRADUATIONS, REHEARSAL DINNERS, BABY SHOWERS, SPORTING EVENTS AND MORE!



Available in any denomination

THE ORIGINAL BLACK ROCK

WHERE IT BEGAN...

On October 27th, 2010, in small tightly-bonded community known as Hartland, Michigan, **Black Rock Bar & Grill** 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. Winning both "America's Next Top Restaurant Franchise" & Michigan's #1 Steakhouse every year since 2013. **Black Rock** has quickly become the hottest Steakhouse around!

Black Rock is homegrown and already nationally known!

WE WILL BE YOUR NEW FAVORITE RESTAURANT™

www.blackrockrestaurants.com

- **f** Visit us on Facebook
- O blackrockrestaurants

For franchise information, please call 844-755-rock