



755° OF SIZZLING SATISFACTION®

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
9.99

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
12.99

SAUSAGE AND PEPPERS ON THE STONE

sliced andouille sausage, sautéed peppers and onions served sizzling on our volcanic stone, paired with our louisiana dream™ sauce and stone-ground mustard
8.99

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

BONELESS WINGS

served with a choice of buffalo, signature rock sauce™, louisiana dream™, ghost pepper sauce, bbq, asian sweet chili, teriyaki
11.99

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
11.99

BRUSSELS SPROUTS

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

MILE HIGH RINGS

a tower of crispy onion rings served with chipotle mayo and our house bbq sauce
9.99

*Black Rock™ Dueling
Pretzel & Cheese Fondue™*





SOUPS

MONSTER FRENCH ONION™
6.49

MONSTER MUSHROOM SOUP™
6.49

NEW ENGLAND CLAM CHOWDER
3.99

LOBSTER BISQUE
9.99

*Monster French Onion Soup™
& Lobster Bisque*

FROM THE GARDEN

DRESSINGS: signature house, ranch, blue cheese, apple vinaigrette, honey mustard, sweet-soy 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

ORIENTAL 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

 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.

HOT DOGS

CHICAGO STYLE

topped with yellow mustard, onion, sweet relish, tomato, dill pickle, sport pepper, celery salt & poppy seeds
9.99

ROCK DOG™

topped with mozzarella cheese, tomato, red onion, chopped bacon, chives and our signature rock sauce™ 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 of rice
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 +2.50, or Sweet Potato Fries + 1.00



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
9.99

FISH SANDWICH

haddock, beer battered and fried until golden brown, lettuce, tomato, and tartar sauce, served on a fresh sub bun
11.99

TOM GOBBLER™

turkey breast, swiss cheese, bacon, lettuce, avocado aioli, served on sourdough bread
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

BUFFALO CHICKEN SANDWICH

crispy chicken breast, topped with buffalo sauce, blue cheese crumbles, lettuce, tomato, 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 queso cheese
*add on mild cherry peppers free of charge
12.99

Black Rock Signature Hot Vegetarian

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NOW
FEATURING
OUR

FRY-TASTIC

TRUFFLE
FRIES!

CRISP, GOLDEN
FRENCH FRIES
TOSSED IN
TRUFFLE OIL
AND TOPPED
WITH FRESH
PARSLEY



THE BURGER THAT'S OUT OF THIS WORLD

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

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!



BURGER CREATIONS

All burgers are served with french fries.

Upgrade to our premium sides for an additional cost:

Truffle Fries +2.50, Onion Rings +2.50, or Sweet Potato Fries +1.00

ROCK BURGER™

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

11.99

BACON CHEDDAR BURGER

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

11.99

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 bbq sauce

11.99

MAC & CHEESE BURGER

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

11.99

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

11.99

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

13.99

GHOST PEPPER CHIPOTLE BURGER

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

11.99

MUSHROOM SWISS BURGER




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

11.99

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

 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.

MAGIC POTION™

EXCLUSIVELY AT BLACK ROCK™



WATCH IT CHANGE COLOR TABLESIDE
BEFORE YOUR VERY EYES!

BLOODY
AND
BUBBLY
SUNDAYS



\$3

Bloody Marys AND Mimosas
ALL DAY SUNDAY

NOW ENTERING Black Rock[®] TERRITORY GET READY TO SIZZLE!

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



ARE YOU THE NEXT MASTER OF THE STONE?

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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**



THE SIZZLE BEGINS HERE!

CHOOSE AN ENTRÉE SERVED ON A 755° STONE

Serving the finest award winning steaks.



BR SIGNATURE BLACK ROCK™ PICK YOUR SIZE

6 oz. sirloin 16.99

9 oz. sirloin 19.99

12 oz. sirloin 23.99

TASTE OF BLACK ROCK™

4 oz. filet medallions and
6 oz. sirloin
27.99

FILET OF RIBEYE

29.99

MANHATTAN NEW YORK

29.99

FILET

6 oz. 29.99

8 oz. 33.99

STEAK WARS™
petite filet of ribeye
and petite manhattan
new york
32.99

STEAK AND RIB COMBO

6 oz. signature sirloin paired
with a half slab of our double-
sauced baby-back ribs
26.99

STEAK AND SAUSAGE COMBO

6 oz. signature sirloin paired
with andouille sausage
22.99

SEARED AHI TUNA

two 6 oz. sushi-grade ahi
tuna steaks served with
lemon wedge, wasabi
and house soy sauce
23.99

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

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CHOOSE COMPLIMENTS

Our steaks are served with our award winning Signature Black Rock Steak Sauce™ and one other sauce of your choice. Any additional sauces are available for \$0.50 each.

- SIGNATURE ROCK SAUCE™CASINO BUTTER™CREAMY HORSERADISH
- BLUE CHEESE BUTTERLOUISIANA DREAM™TERIYAKIGARLIC RUB

CHOOSE ADD-ONS

- TWO JUMBO SHRIMP +8.00
- TWO SEA SCALLOPS +9.00
- MAINE LOBSTER TAIL +11.99
- SEARED AHI TUNA +9.99
- ANDOUILLE SAUSAGE +5.99
- HALF SLAB OF RIBS +9.99
-  SIZZLING BURGUNDY MUSHROOMS™ +5.99



SIZZLING BURGUNDY MUSHROOMS™
HOTTEST MUSHROOMS ON THE PLANET!

CHOOSE 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 MUSHROOM SOUP™ +3.49
- LOBSTER BISQUE +6.99

NEW ITEM

- TRUFFLE FRIES +2.50
- ONION RINGS +2.50
- BRUSSELS SPROUTS +1.99
- LOAD UP YOUR POTATOES +1.99
- CAMPFIRE SWEET POTATO™ +1.99

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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 sauce™ 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

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

TRADITIONAL HOMEMADE LASAGNA

our traditional homemade lasagna, served on a sizzling skillet and with fresh garlic bread
16.99

BLACK ROCK™ RIBS

slow baked and topped with black rock™ bbq sauce, served with your choice of one dinner side
half 16.99
full 24.99

VEGETARIAN OPTION

HOMEMADE VEGETABLE LASAGNA

our homemade, vegetable lasagna, served on a sizzling skillet and with fresh garlic bread
16.99

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
15.99

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

SIZZLING SEAFOOD

don't forget our sizzling seafood items that are served on our volcanic stone

 Black Rock Signature  Hot  Vegetarian

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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

11.99

BR BLACK ROCK™ COOKIE-CANO™

deep-dish, chocolate chip cookie, 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

BLACK ROCK™ COOKIE

deep-dish, chocolate chip cookie, topped with vanilla ice cream, chocolate and whipped cream

8.99

BLACK ROCK™ BROWNIE

deep-dish, house-made brownie, topped with vanilla ice cream, chocolate and whipped cream

8.99

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

FUNNEL FONDUE™

elephant ears done black rock™ style... and you thought the carnival was good! mini elephant ear sticks tossed with powdered sugar, served with whipped cream, caramel and raspberry-melba

10.99

DEEP DISH CHEESECAKE

monstrous new york-style cheesecake with your choice of caramel, strawberry, raspberry-melba or chocolate sauce

9.99



FORGET HAPPY HOUR, COME ENJOY OUR

HAPPY DAYS

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!

**ROCK THEIR
WORLD WITH
A GIFT THAT
SIZZLES!**



BLACK ROCK™ GIFT CARDS

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



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.