STEAKVILLE U.S.A.™

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
10.99

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
10.99

GF **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
12.99

CRAB CAKES
black rock signature recipe served with cilantro-sriracha aioli
12.99

CRAB STUFFED MUSHROOMS
fresh portobello mushrooms loaded with our signature crab stuffing baked to perfection, topped with a savory parmesan cheese sauce
14.99

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

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
13.99

MILE HIGH RINGS™
a tower of crispy onion rings served with chipotle mayo and our house bbq sauce
10.99

CALAMARI
hand-breaded calamari tossed with peppers and a sweet chili glaze
11.99

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

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

Black Rock™ Dueling Pretzel & Cheese Fondue™

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Soupalicious™

MONSTER LOBSTER BISQUE™ 9.99

MONSTER FRENCH ONION™ 6.49

HOUSE-MADE CHILI
Regular 3.99 / Monster 6.49

VEGETARIAN VEGETABLE
Regular 3.99 / Monster 6.49

NEW ENGLAND CLAM CHOWDER
Regular 3.99 / Monster 6.49

SOUP-3-WAYZ™ 6.99
Choose 3 of your favorites above!

SOUP-3-WAYZ™
EXCLUSIVELY AT BLACK ROCK™

FROM THE GARDEN

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

BR **STRAWBERRY & APPLE FIELDS SALAD**
chopped romaine, fresh strawberries, granny smith apples, candied pecans, granola, and feta cheese tossed with our house-made apple vinaigrette
13.49

BR **LETTUCELESS GREEK™**
mixed peppers, onions, tomatoes, cucumbers, pepperoncini's, beets, dill and feta cheese tossed with greek dressing. Lettuce available upon request.
13.49

GF **CRISPY CHICKEN SALAD**
mixed greens with cheddar cheese, bacon, red onions, pear tomatoes, tossed with our honey mustard dressing and topped with crispy chicken
13.49

GF **BLUE CHEESE WEDGE**
crisp iceberg wedge, baby pear tomatoes, red onions, bacon and blue cheese crumbles topped with our blue cheese dressing
13.49

GF **CHICKEN CAESAR SALAD**
chopped romaine, croutons, parmesan cheese, tossed with caesar dressing and topped with grilled chicken
13.49

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.

SANDWICHES AND SUCH

All sandwiches are served with french fries.
Upgrade to our premium sides for an additional cost: Sweet Potato Fries +1.00, Truffle Fries +2.50, Onion Rings +2.99

BR **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
11.49

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
10.99

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
11.49

FISH SANDWICH
haddock, beer battered and fried until golden brown, lettuce, tomato, and tartar sauce, served on a fresh sub bun
12.49

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

BR **THE HAPPY HANGOVER™**
four mozzarella moons fried to perfection, with grilled chicken breast, topped with pepper-jack cheese, bacon, lettuce, tomato, onion 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 nacho cheese , stuffed in a tortilla and fried to perfection, served with a side of rock sauce™, louisiana dream™ sauce and mild cherry peppers
13.49

THE PHILLY
tender steak sauteed with onion and mushroom, smothered in nacho cheese, on a fresh baked sub bun and served with a side of our signature rock sauce™ and louisiana dream™ sauce
*add on mild cherry peppers free of charge
13.49

BR Black Rock Signature Hot Vegetarian GF Gluten-Friendly Upon Request

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BURGER CREATIONS

All burgers are served with french fries.

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

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

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
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
12.99

TWO IS BETTER THAN ONE!

BR THE SIGNATURE BURGER
two 1/4 lb. certified angus beef® burgers, topped with swiss cheese, fried pickles, lettuce, tomato, onion, a shake of our signature black rock seasoning and tartar sauce
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
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, onion and chipotle mayo
it'll make your taste buds skyrocket!
14.99

ONE EYED LUCY™
1/2 lb. certified angus beef® burger, topped with american cheese, a fried egg, crispy bacon, lettuce, tomato and onion
12.99

FAT ALVIS BURGER™
three 1/4 lb. certified angus beef® 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
12.49

PORTOBELLO SWISS BURGER
1/2 lb. certified angus beef ® burger, topped with sauteed portobello mushrooms, swiss cheese, lettuce, tomato, and onion
11.99

NACHO BURGER
1/2 lb. certified angus beef ® burger, topped with fried jalapenos, grilled onions, creamy nacho cheese, lettuce, tomato, and onion
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, The Signature Burger and Thousand Island Burger

BR Black Rock Signature Hot Vegetarian GF Gluten-Friendly Upon Request

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BR®

OUR SEAFOOD will get you HOOKED!

SEA WARS™

Sea Scallops paired with our Bubbling Shrimp™

SHRIMPALICIOUS™

Jumbo Shrimp paired with our Bubbling Shrimp™

NOW ENTERING
STEAK UNIVERSITY™

ARE YOU THE NEXT MASTER OF THE STONE?

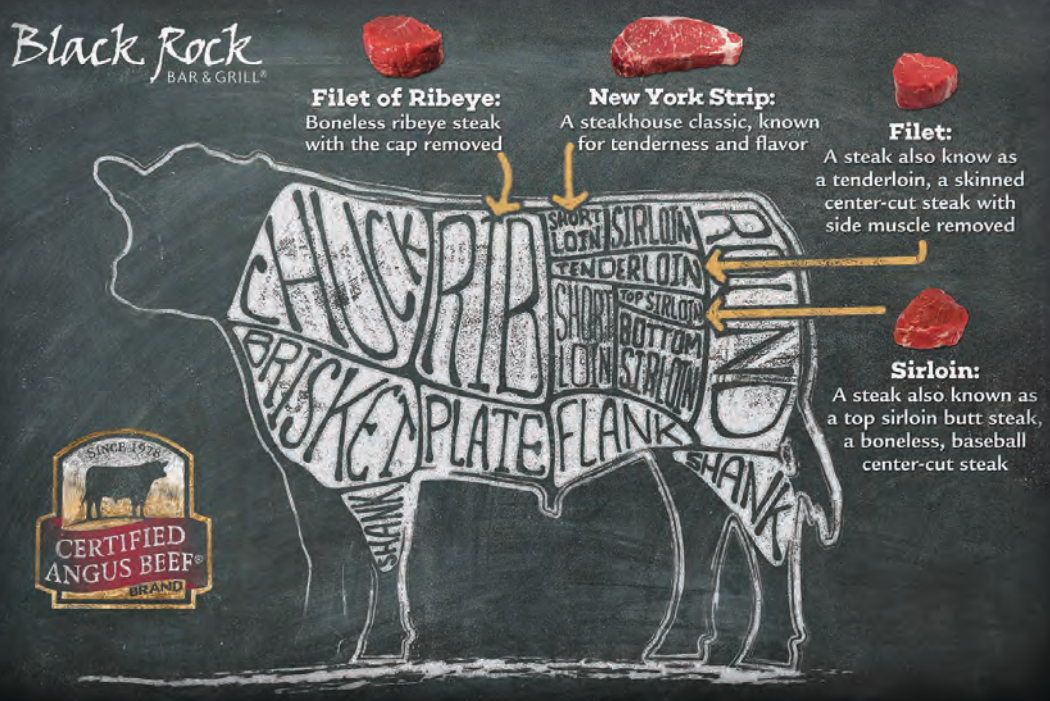
Why settle for an ordinary dining experience when you can eat off a stone!? Because you are in control, every bite is as hot and juicy as the first! Each guest will receive their own stone to cook on. Our stone cooking technique creates a unique searing process.

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



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YOUR 755° OF SIZZLING SATISFACTION® BEGINS HERE!

BR GF SIGNATURE BLACK ROCK™

6 oz. sirloin 17.99 | 9 oz. sirloin 20.99 | 12 oz. sirloin 24.99

THE DYNAMIC DUO™
8 oz. filet medallions paired with our signature bubbling shrimp™ 29.99 GF

TASTE OF BLACK ROCK™
4 oz. filet medallions and 6 oz. sirloin
27.99 GF

FILET OF RIBEYE
29.99 GF

NEW YORK STRIP
31.99 GF

FILET
6 oz. 31.99 GF
8 oz. 34.99 GF

STEAK AND RIB COMBO
6 oz. signature sirloin paired with a half slab of our double-sauced baby-back ribs
27.99

STEAK AND KIELBASA COMBO
6 oz. signature sirloin paired with kielbasa
23.99 GF

STEAK AND ANDOUILLE COMBO
6 oz. signature sirloin paired with andouille sausage
23.99 GF

SIZZLING SAUSAGE COMBO
sliced andouille, sauteed peppers and onions paired with kielbasa and sauerkraut
22.99 GF

SEAFOOD SELECTION

SEA WARS™
four jumbo sea scallops paired with our signature bubbling shrimp™
29.99 GF

SCALLOPS
five jumbo sea scallops
27.99 GF

SHRIMPALICIOUS™
six jumbo shrimp paired with our signature bubbling shrimp™
28.99 GF

JUMBO SHRIMP
ten jumbo shrimp served with Louisiana Dream™ Sauce
26.99 GF

SEARED AHI TUNA
8 oz. sushi-grade ahi tuna steak served with lemon wedge, wasabi and house soy sauce
18.99 GF

SEAFOOD SENSATION
8 oz. ahi tuna steak, two large sea scallops and three jumbo shrimp
29.99 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 ™.

SIGNATURE ROCK SAUCE™ LOUISIANA DREAM™ GF CASINO BUTTER™ GF
BOURBON GLAZE GARLIC RUB GF HORSERADISH

ADDITIONAL ADD-ONS

MAINE LOBSTER TAIL +11.99 GF
HALF SLAB OF RIBS +9.99
AHI TUNA +9.99 GF
TWO SEA SCALLOPS +8.99 GF
THREE JUMBO SHRIMP +7.99 GF
ANDOUILLE SAUSAGE +5.99 GF
KIELBASA +5.99 GF

BR SIZZLING BURGUNDY MUSHROOMS™ +5.99

SIZZLING BURGUNDY MUSHROOMS ™
HOTTEST MUSHROOMS ON THE PLANET!

PICK YOUR TWO SIDES

COMPLIMENTARY SIDES

no additional charge

HOUSE SALAD GF
COLESLAW GF
CLAM CHOWDER
HOUSE-MADE CHILI
VEGETARIAN VEGETABLE
MASHED POTATOES GF
BAKED POTATO GF
SWEET 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

TRUFFLE FRIES +2.50
ONION RINGS + 2.99
LOAD UP YOUR POTATOES GF +1.99
CAMPFIRE SWEET POTATO GF +1.99

PREMIUM SOUP & SALADS

premium sides for an additional charge

STRAWBERRY APPLE FIELDS GF +3.50
LETTUCELESS GREEK™ GF +3.50
CAESAR GF +3.50
BLUE CHEESE WEDGE GF +3.50
MONSTER LOBSTER BISQUE +6.99
MONSTER FRENCH ONION +3.49
MONSTER CLAM CHOWDER +3.49
MONSTER CHILI +3.49
MONSTER VEGETARIAN VEGETABLE +3.49
SOUP-3-WAYZ +3.99
*choose between 3 of your favorite soups: french onion, chili, vegetarian vegetable, clam chowder and lobster bisque

BY LAND

All entrées served with your choice of soup, salad or coleslaw

BR **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
17.99

GF **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

GF **CHOPSTICK CHICKEN™**
lightly fried chicken breast tossed in our sweet chili sauce, served over a bed of rice, with your choice of one dinner side
16.99

DYNAMITE CHICKEN™
GF 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

BR **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

BR **STEAK STIR FRY**
handcut peppers, onions, asparagus, zucchini, squash, portobello mushrooms, and our thinly sliced signature sirloin tossed in our house-made bourbon glaze, served over a bed of rice
16.99

CALLING ALL VEGETARIANS

GF **VEGETABLE STIR FRY**
handcut peppers, onions, asparagus, zucchini, squash, portobello mushrooms, tossed in our house-made bourbon glaze, served over a bed of rice
14.99

BY SEA

All entrées served with your choice of soup, salad or coleslaw

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

GF **FRESH SALMON**
your choice of blackened, citrus basil seasoning or bourbon glaze fresh salmon served with rice and asparagus
23.99

BR Black Rock Signature Hot Vegetarian GF Gluten-Friendly Upon Request

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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

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 cheesecake with your choice of caramel, strawberry, raspberry-melba or chocolate sauce
9.99

CARROT CAKE
our colossal house-made carrot cake topped with sweet cream cheese frosting and candied pecans
9.99

FORGET HAPPY HOUR. COME ENJOY OUR

HAPPY DAYS

MONDAY-FRIDAY 11 AM - 5 PM

5.00 HOUSE WINE
4.25 WELL DRINKS
5.25 MARGARITA
6.25 LONG ISLAND

CHECK OUT OUR ROTATING TAP

3.00 PINT 4.00 TALL

BUD LIGHT · Miller Lite · Coors LIGHT

3.75 PINT 5.00 TALL

BLUE MOON · BELL'S Inspired Brewing · Founders Brewing · STELLA ARTOIS

MAGIC POTION™

EXCLUSIVELY AT BLACK ROCK™

WATCH IT CHANGE COLOR
TABLESIDE BEFORE
YOUR VERY EYES!

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SUNDAY IS YOUR DAY!

- [x] $3 BLOODY MARYS
- [x] $3 MIMOSAS
- [x] SUNDAY'S UNTIL 9 PM

BLACK ROCK™ WILL BE YOUR FAVORITE SUNDAY STOP

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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!

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.