STARTERS

BAKED FRENCH ONION SOUP
Rustic Croutons, Provolone & Gruyere Cheese 7.99

NEW ENGLAND CLAM CHOWDER
Classic Creamy Potato, Bacon & Black Pepper 6.99

TEXAS SIRLOIN TIP CHILI  GF
Rustic Tomato, Roasted Corn & Black Beans, Cheddar Jack Cheese, Corn Chips 8.99

SOUP OF THE DAY
Ask Your Server For Today's Selection 5.99

WINGS
Served with Carrots, Celery & Choice of Blue Cheese or Ranch

BRT BONE-IN WINGS
6-PIECE 8.99  12-PIECE 14.99

BONELESS WINGS
5-PIECE 8.99  10-PIECE 14.99

FLAVORS
Buffalo, Honey Hot, Nashville Hot, Honey BBQ, Sweet Heat, Dry Spiced, Garlic Parmesan, Jamaican Jerk

EXTRAS: Blue Cheese .75, Ranch .75, Celery, Carrots .75

PRETZEL KNOTS  “MADE FRESH IN HOUSE”
Sea Salt, Aged Cheddar & Ale Cheese Sauce 8.99

PANKO FRIED PIMENTO CHEESE
Queso Cheese Sauce, Pico de Gallo, Sriracha Aioli 8.99

BRUSSELS SPROUTS  GF
Bacon Lardons, Asiago Cheese, Truffle Garlic Aioli 9.99

BUFFALO CAULIFLOWER
Crisy Fried Florettes, Blue Cheese or Ranch 8.99

CRISPY CALAMARI
Fried Banana Peppers, Crumbled Blue Cheese, Scallions, Side Marinara Sauce 12.99

GRILLED SHRIMP COCKTAIL
Four Marinated Shrimp, Sriracha Cocktail Sauce 11.99

SEA SCALLOPS & BACON  GF

ULTIMATE NACHOS  GF
House Made Corn Tortilla Chips, Scallions, Jalapenos, Melted Four Cheese Blend, Pico De Gallo 10.99
ADD: Texas Chili OR Pulled Chicken 3.99
ADD: Sour Cream .75

SALADS

SESAME GINGER CHOPPED  GF

CRANBERRY APPLE WALNUT  GF
Baby Spinach, Dried Cranberries, Candied Walnuts, Goat Cheese, Granny Smith Apple, Citrus Vinaigrette 12.99

CLASSIC CAESAR
Romaine Lettuce, Shaved Asiago Cheese, Rustic Croutons, Caesar Dressing 9.99

SUMMER GARDEN  GF
Mixed Greens, Carrots, Cucumber, Red Onion, Heirloom Tomato, Balsamic Vinaigrette 9.99

CROSS COUNTRY COBB  GF

GET TO THE GREEK  GF

TOPPERS
GRILLED OR CRISPY CHICKEN 4.99
4 GRILLED SHRIMP 7.99  GRILLED SALMON 7.99
SEARED TUNA 7.99  GRILLED BEEF TIPS 8.99
BUILD IT YOUR WAY!
Black Angus Burger on a Brioche Bun 11.99
ADD: CHEESE .99 ea
American, Swiss, Cheddar Jack, Provolone, Gorgonzola
ADD: TOPPINGS .99 ea
Bacon, Caramelized Onions, Frizzled Onions, Mushrooms
Bacon 1.49 ea
Lettuce, Tomato or Red Onion – No Charge
Gluten Free Bun – add 2.49

MAC ATTACK
Black Angus Burger, Cheddar Cheese, Crispy Bacon, House Cheesy Mac & Cheese, Brioche Bun 14.99

TEXAS BBQ
Black Angus Burger, Cheddar Cheese, Sirloin Tip Chili, BBQ Sauce, Brioche Bun 14.99

BUFFALO BLUE
Black Angus Burger, Gorgonzola, Buffalo Sauce, Frizzled Onions, Blue Cheese Dressing, Brioche Bun 13.99

FRENCH ONION
Black Angus Burger, Provolone & Swiss Cheese, Onion Dip, Caramelized Onions, Frizzled Onions, Brioche Bun 14.99

CHICKEN TOMATO PESTO
Grilled Chicken Breast, Tomato, Crispy Bacon, Pesto Garlic Aioli, Citrus Arugula, Ciabatta Roll 12.99

GRILLED REUBEN
House Made Corned Beef, Swiss Cheese, Sauerkraut, Russian Dressing, Grilled Rye Bread 12.99

PHILLY CHEESE STEAK
Shaved Sirloin Steak, Melted American Cheese, Grilled Peppers & Onions, Brioche Roll 13.99

DOUBLE DECKER GRILLED CHEESE
Stack of Melted Four Cheese Blend, Texas Toast Side of Roasted Tomato & Red Pepper Sauce 10.99

CRISPY CRACKIN’ CHICKEN
Nashville Hot Fried Chicken, BRT Rustic Slaw, Citrus Greens, Sriracha Aioli, Brioche Bun 12.99

FRIED CAPE CODWICH
Beer Battered Crispy Cod, BRT Rustic Slaw, Old Bay Tartar, Pickled Red Onions, Brioche Bun 13.99

BRT RUSTIC SLAW 1.99 GF
FRENCH FRIES 3.99
SWEET POTATO FRIES 4.50
ONION RINGS
Spicy Creole Dip 5.99

FRIED PICKLES
Horseradish Mustard Aioli 4.99

CHEESE FRIES
Smothered in Three Cheese Blend

MINI MAC & CHEESE
Four Cheese Goodness! 6.99

SHORT RIB MELT SLIDERS
Trio of Braised Short Rib, Provolone Cheese, Demi Glace, Frizzled Onions 13.99

PULLED CHICKEN TACOS
Cheddar Jack Cheese, Pico de Gallo, Mixed Greens, Sriracha Aioli 12.99

NOLA FISH TACOS
Cajun Spiced Cod, Shaved Lettuce, Pickled Red Onions, Pineapple-Jalapeno Pico de Gallo, Sweet Potato Crisps, Old Bay Tartar Sauce 13.99

BRT QUESADILLA
Pulled Chicken, American & Cheddar Cheese Blend, Scallions, Pico De Gallo, Grilled Tortilla 12.99
MAINS

BRAISED SHORT RIB
Roasted Potato & Root Vegetable Skillet, Natural Demi-Glace, Frizzled Onions 22.99

CRAFT BEER FISH & CHIPS
Local Lager Battered Crispy Cod Filet, French Fries, Rustic Slaw, Old Bay Tartar Sauce 17.99

BACON WRAPPED MEATLOAF
Cheddar Mashed Potatoes, Rustic Gravy Roasted Corn & Broccoli 19.99

ROTISSERIE STYLE BBQ CHICKEN
Honey BBQ Roasted Half Chicken, Mashed Potatoes Sautéed Brussels Sprouts & Pan Gravy 18.99

SHRIMP & SCALLOP RISOTTO  GF
Roasted Shallot, Forest Mushroom, Sweet Pea, Heirloom Tomatoes, Frizzled Leeks 22.99

SEARED COUNTRY SALMON  GF
Sautéed Garlic Spinach, Roasted Corn, Bell Peppers, Onions, English Peas, Broccoli, Country Rice 19.99

STEAKS

FLAT IRON
8oz - 21.99

NEW YORK SIRLOIN
12oz - 26.99

FILET MIGNON
8oz - 29.99

All Steaks Grilled to Your Desired Temperature & Served with Choice of Two of the Following Sides

Additional Sides 3.99 ea

Mashed Potatoes French Fries Sauteed Onions & Mushrooms Side Garden Salad Side Caesar Salad

SAUTEED SEASONAL VEGETABLES

HOT ROCKS

All Steaks & Seafood Served Raw on a 600F Degree Hot Granite Stone Slab

NEW YORK SIRLOIN
12oz - 26.99

Filet Mignon
8oz - 29.99

House Steak Sauce, Sea Salt, Horseradish Cream Sauce

Choose Two of the Following Sides:

Mashed Potatoes, French Fries, Sauteed Onions & Mushrooms, Sauteed Seasonal Vegetables Side Garden Salad, Side Caesar Salad Additional Sides 3.99ea

FAJITA ON A ROCK

SEAFOOD ON A ROCK

BOWLS

LO MEIN NOODLE BOWL

BAKED MAC & CHEESE
Four Cheese Sauce, Fusilli Pasta, Panko Crust 15.99
ADD: Chicken 4.99 Buffalo Chicken 4.99 Bacon 2.99

STIR-FRY RICE BOWL
Fried Rice, Fine Chopped Vegetables, Broccoli, Sweet Chili Glaze 15.99

ASIAGO PENNE A LA VODKA
Roasted Tomato, Asiago Cheese, Rose Cream Sauce 15.99
ADD: Chicken 4.99 Shrimp 7.99
DESSERTS

CHOCOLATE LAVA CAKE
Fluffy Chocolate Cake with a Molten Fudge Center
Topped with Vanilla Ice Cream, Whipped Cream & Chocolate Sauce 8.99

NEW YORK CHEESECAKE
Classic Creamy Cheesecake
With a Graham Cracker Crust
Topped with Whipped Cream & Raspberry Sauce 7.50

BROWNIE SUNDAE
Double Chocolate Brownie
Topped with Vanilla Ice Cream, Whipped Cream, Chocolate Sauce & a Marachino Cherry 7.50

CRÈME BRULEE
House Made Vanilla Custard
Topped with a Caramelized Sugar Crust 7.50

SEASONAL BAKED COBBLER
Fresh Fruit, House Made Sweet Biscuit Topping
Topped with Vanilla Ice Cream, Caramel Sauce 7.99

ICE CREAM
Vanilla, Mint Chocolate Chip 1.99 Per Scoop

GELATO
Chocolate, Dulce de Leche 2.25 Per Scoop

SORBET
Lemon, Raspberry 1.99 Per Scoop

COFFEE & ESPRESSO

Regular & Decaf Coffee 2.49
Select Herbal & Black Teas 2.49

Lavazza Cappuccino
Regular or Decaf 4.49

Lavazza Espresso
Single 3.99 Double 4.49

Lavazza Latte
Regular or Decaf 4.49

BLACK ROCK TAVERN

FULL SERVICE
ON & OFF PREMISE
CATERING

MENUS FOR ALL OCCATIONS
PRICING FOR ALL BUDGETS

TAKE A LOOK AT OUR
BANQUET ROOMS
ASK YOUR SERVER FOR OUR MENUS