

ENTRÉES ON A STONE

THE SIGNATURE BLACK ROCK

Top Choice Sirloin \$18.99

12 oz. \$22.99

14 oz. \$25.99

25 oz. \$36.99

TASTE OF BLACK ROCK

4 oz. Filet and 6 oz. Sirloin. \$29.99

TRADITIONAL RIBEYE

13 oz. \$27.99

NEW YORK STRIP

12 oz. \$26.99

FILET

6 oz. Filet \$27.99 8 oz. Filet. \$31.99

SEARED AHI TUNA

Two 6 oz. sushi-grade Ahi tuna steaks served with a fresh lemon wedge, wasabi and a house soy sauce. \$23.99

SCALLOPS

Large sea scallops. \$26.99

JUMBO SHRIMP

Eight jumbo shrimp. \$25.99

SEAFOOD SENSATION

One 6 oz. Ahi tuna steak, 2 large sea scallops and two jumbo shrimp. \$28.99

LOBSTER TAILS

Three 4 oz. cold-water tails. \$35.99

STEAK & RIB COMBO

5 oz. signature sirloin paired with a half-slab of our double-sauced baby-back ribs. \$23.99

STEAK & LASAGNA

5 oz. signature sirloin paired with our house-made, iron-skillet lasagna. \$24.99

STEAK & LOBSTER JALAPEÑO MAC-N-CHEESE

5 oz. signature sirloin with our housemade lobster jalapeño macaroni and cheese. \$28.99

LAND & SEA

5 oz. signature sirloin paired with our pan-seared blackened whitefish. \$25.99



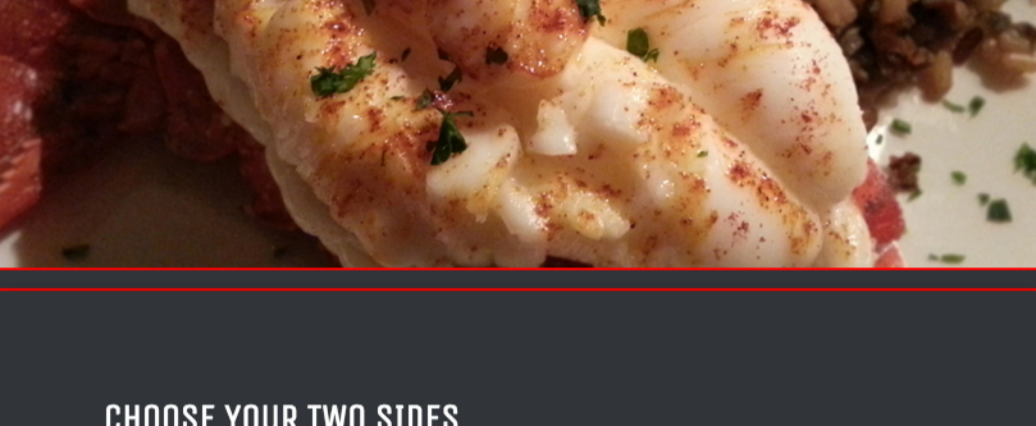
CHOOSE YOUR ADD-ONS

TWO JUMBO SHRIMP +\$8.00

TWO SEA SCALLOPS +\$9.00

4 OZ COLD-WATER LOBSTER TAIL +\$10.99

SIZZLING BURGUNDY MUSHROOMS +\$4.99



CHOOSE YOUR TWO SIDES

BAKED POTATO

YUKON GOLD MASH

FRENCH FRIES

SWEET POTATO

SWEET POTATO FRIES

RICE PILAF

ASPARAGUS

GREEN BEANS

SIDE SALAD

BOWL OF SOUP

UPGRADED SIDES

CAMPFIRE SWEET POTATO +\$1.50

LOAD UP YOUR POTATOES +\$1.50

FRENCH ONION SOUP +\$2.99

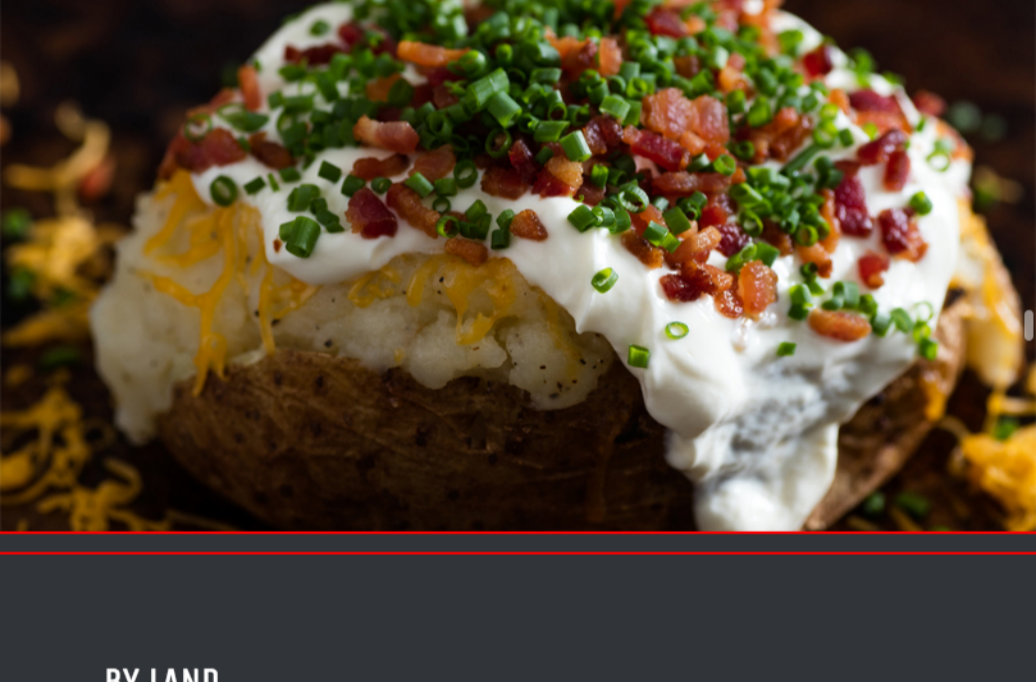
LOBSTER BISQUE +\$6.99

BLUE CHEESE PEPPERCORN WEDGE +\$3.50

STRAWBERRY & APPLE FIELDS SALAD +\$3.50

CHOPPED GREEK SALAD +\$3.50

CAESAR SALAD +\$3.50



BY LAND

BLACK ROCK RIBS

Slow baked, pull-off-the-bone baby-back ribs with our housemade BBQ sauce and choice of side.

Half rack \$15.99 • Full \$23.99

BLACK ROCK CHICKEN

Grilled chicken breast, topped with apple-wood smoked bacon, melted mozzarella and our signature rock sauce. Served atop our Yukon gold mash. \$16.99

CHICKEN MARSALA

Fresh chicken breast with crispy Parmesan-panko crust and savory rosemary-marsala mushroom sauce. Served atop our Yukon Gold Mash. \$17.99

HOMEMADE IRON SKILLET LASAGNA

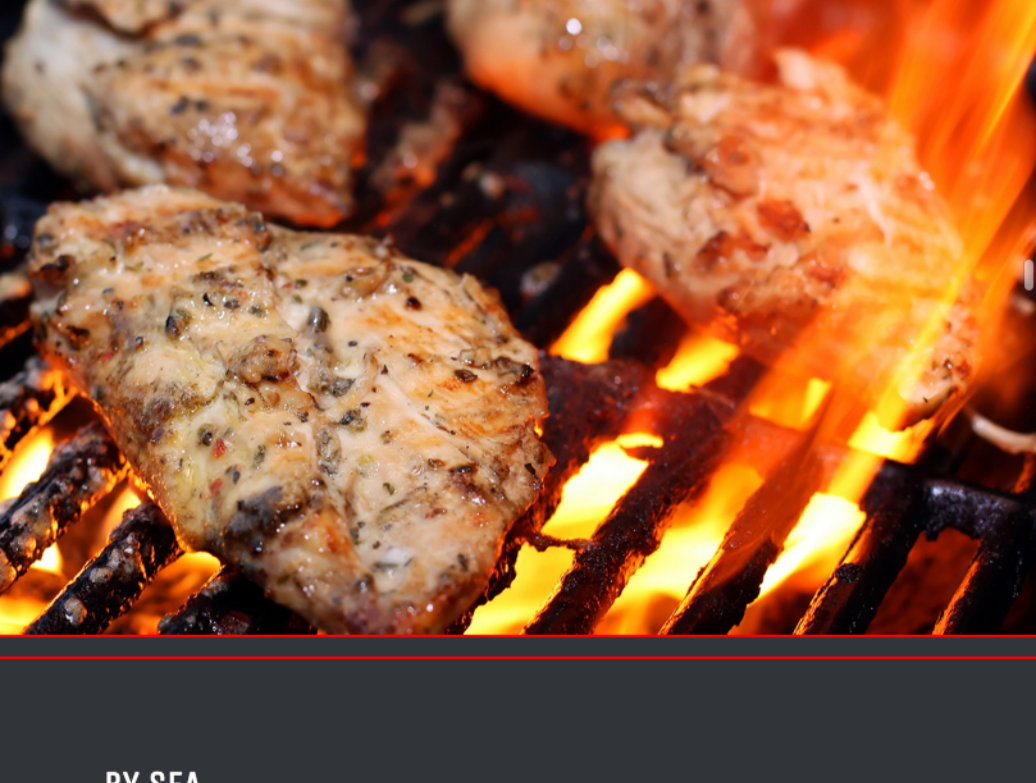
Our homemade, 9- layer meat lasagna served on a sizzling skillet, served with fresh garlic bread. \$16.99

BLACK ROCK CHICKEN

Grilled chicken breast, topped with apple-wood smoked bacon, melted mozzarella and our signature Rock sauce. Served atop our Yukon gold mash. \$16.99

CHOPSTICK CHICKEN

Lightly fried chicken breast tossed in a sweet chili sauce, served over a bed of rice pilaf, with your choice of vegetable. \$16.99



BY SEA

FISH & CHIPS

Fresh Alaskan cod beer-battered and fried until golden-brown, served with fries and tartar sauce. \$15.99

BLACKENED WHITEFISH

Blackened whitefish seared to perfection, served with one dinner side of your choice. \$17.99

MISO GLAZED SALMON

Fresh Bay of Fundy salmon fillet marinated in a Mirin-sake, yellow miso marinade. Served with rice pilaf and fresh asparagus. \$22.99

LOBSTER JALAPEÑO MAC-N-CHEESE

Cold-water lobster tail served on a bed of jalapeño-spiked macaroni and cheese. \$21.99

LUMP CRAB CAKES

100% jumbo lump, "no-filler", panko-cruste crab cakes served with Asian slaw and a cilantro-sriracha aioli. \$23.99

