

### Cocktails:

#### Red Sangria or White Sangria - 7

#### Black Martini - 8

Vanilla vodka, coffee liquor, and espresso

#### Black-n-Bleu Mojito - 7

White rum, blackberries, blueberries with fresh mint, limes, and lemon-lime soda

#### Mango Mojito - 7

Mango rum with limes, fresh mint, and lemon-lime soda

#### Moscow Mule - 8

Ketel one vodka, ginger beer, and lime juice served in a copper mug

#### Island Martini - 7

Coconut rum, spiced rum with orange, pineapple, and cranberry juices

#### Peach Bellini - 8

Peach vodka, sparkling wine, and peach puree

#### Peach Pit - 8

Peach vodka, peach puree, white cranberry, and lemon juices

#### Pomegranate Fizz - 7

Pomegranate vodka, triple sec, lemon-lime soda, grapefruit and cranberry juices

#### Raspberry Lemon Drop Martini - 7

Citrus vodka, raspberry liqueur, and lemonade

#### Sparkling Sangria - 7

Prosecco, apricot brandy, and white cranberry juice

#### Mimosa - 9

With fresh squeezed orange juice

### Wines by the Glass:

*Kendall Jackson Chardonnay - 10*

**Woodbridge by Robert Mondavi:**

*Merlot - 6*

*Cabernet - 6*

*Pinot Noir - 6*

*White Zinfandel - 6*

*Chardonnay - 6*

### Draft Wines by the Glass:

*Simi Cabernet, CA - 11*

*Diseno Malbec, Argentina - 9*

*MacMurry Ranch Pinot Noir, CA - 9*

*Dreaming Tree Crush Red Blend, CA - 10*

*Anne Amie Dry Riesling, Oregon - 8*

*Wither Hills Sauvignon Blanc, New Zealand - 9*

*St. Francis Chardonnay, CA - 9*

*Montelvin Pinot Grigio, Italy - 9*

### Bottled Beers:

Blue Moon

Bell's Two Hearted Ale

Troegs Perpetual IPA

Angry Orchard Crisp

Lagunitas Maximus

Duclaw Sweet Baby Jesus

Heineken

Corona / Corona Light

Molson Canadian

Stella Artois

Guinness Stout (16 oz. can)

#### Domestic:

Miller Lite

Yeungling Lager

Bud Light

Coors Light

Michelob Ultra

Budweiser

### Appetizers:

#### Bakers Dozen Steamed Clams - 6

Served with choice of drawn butter or garlic butter

#### Bakers Dozen Steamed Mussels - 7

Served with choice of drawn butter or garlic butter

#### Firebread - 7

Tuscan loaf baked golden brown with garlic butter, cheeses, and hot spices served with spicy garlic oil for dipping

#### Crab Chips - 10

Fresh fried potato chips seasoned with Old Bay and topped with white cheddar cheese sauce, crab meat, and green onions

#### Spicy Tuna - 12

Fresh sushi grade tuna diced tossed with sriracha, sesame, garlic, and chili glaze served with wonton chips

#### Seared Scallops - 10

Fresh sweet scallops seared and served on a bed of linguine tossed in brown butter

#### Bleu Cheese Fondue - 9

Our house specialty, creamy, delicious bleu cheese fondue served with buffalo chicken skewers and garlic knots

#### Lobster Egg Rolls - 9

Lobster, mascarpone, and julienne vegetables in a crispy egg roll served with sweet chili soy sauce for dipping

#### Fried Oysters - 8

East coast oysters lightly dusted, fried and served with tartar sauce

#### Calamari - 8

Lightly fried and served with marinara sauce

#### Calamari Rhode Island Style - 9

Our crispy fried calamari tossed with onions and pepperoncinis in a white wine and lemon sauce

#### Duck Cakes - 9

Shredded roasted duck seasoned with soy, garlic, onions, and ginger topped with sweet chili glaze

#### Bacon Wrapped Chicken Tenders - 7

Encrusted with chili and brown sugar served with a chipotle ranch sauce

#### Squeaky Cheese - 7

Cheese curds breaded and fried served with tomato sauce for dipping

#### Stuffed Hungarian Peppers - 7

Stuffed with hot Italian sausage, spinach, Parmesan, and Boursin cheeses

#### Killer Bread - 7

Creamy blend of cheeses, mayonnaise, and garlic baked on a baguette

#### Zucchini Fries - 7

Lightly fried and served with a pesto mayo

#### Crab Puffs - 8

Crab meat, cheese and spices rolled in a wonton and fried

#### Fire Cracker Shrimp - 8

Beer battered shrimp, fried and tossed in a creamy pepper sauce topped with pepperoncinis

#### Garlic Knots - 7

Fresh baked, seasoned with garlic and herbs with tomato sauce

#### Boneless Wings - 8

Choice of sauce served with bleu cheese and celery

#### Wing Sauces

Mild, Hot, BBQ Sauce, Garlic, Old Bay, House, Honey Mustard

### Soups:

**Shrimp & Corn Chowder** (cup) - 5, (bowl) - 9

**Lobster Bisque** (cup) - 6, (bowl) - 10

**Tomato** (cup) - 4, (bowl) - 7

**French Onion** - 6

**Chicken Udong** - 7

### Pizzas & More: Add toppings \$1 each

**Traditional** - Small 10, Large 16

Mozzarella with tomato sauce

**Black-n-Bleu** - Small 12, Large 18

Tomatoes, onions, blackened chicken, and bleu cheese

**Meatzza** - Small 12, Large 18

Ham, sausage, bacon, steak, and pepperoni

**White** - Small 12, Large 18

Tomatoes, broccoli, and ricotta cheese

**BBQ Chicken** - Small 12, Large 18

Onions, chicken, BBQ sauce, cheddar cheese, and cilantro

**Traditional Stromboli** - Small 8, Large 15

Sausage, ham, cheese, and mustard sauce

**Cheese Steak Stromboli** - Small 11, Large 16

Stuffed with steak, onions, mozzarella, and American cheese

**Calzone** - Small 8, Large 15

Stuffed with ham, mozzarella, and ricotta cheese

### Salads:

**House** - 6 / 8

**Caesar** - 6 / 8, add chicken 3

**Black-n-Bleu Salmon** - 14

Mixed greens, tomatoes, bleu cheese crumbles, celery, onions, bacon, and blackened salmon topped with an avocado ranch dressing

**Chopped Seafood Salad** - 14

Shrimp, scallops, clams and crab tossed with chopped mixed greens, black beans, corn, celery, onions, tomatoes, and basil dressed with lemon vinaigrette

**Wedge Salad** - 8

Wedge of iceberg lettuce topped with bleu cheese crumbles, bacon, tomatoes, and red onions with ranch dressing

**Cobb Salad** - 12

Mixed greens, eggs, bacon, tomatoes, avocado, bleu cheese crumbles, and diced chicken with ranch dressing

**The Duck Blind** - 12

Chilled angel hair pasta tossed with shredded duck, red onions, sundried tomatoes, and sweet peas in a lemon vinaigrette

**Southwest Salad** - 10

Mixed greens topped with tomatoes, avocado, diced chicken, tortilla chips, and salsa ranch dressing

**Bello** - 6 / 10

Mixed greens, sautéed Portobello mushrooms, walnuts, dried cranberries, goat cheese, and crispy onions topped with balsamic vinaigrette

**Steak & Calamari** - 12

Marinated grilled steak on a bed of mixed greens tossed with parmesan peppercorn dressing with tomatoes, red peppers, and shaved red onions, topped with crispy calamari

**Blackened Chicken Cheese Steak** - 10

Seasoned chicken sautéed with bell peppers, onions, and topped with cheddar cheese served on a bed of mixed greens with tomatoes and bleu cheese dressing

#### Substitute dressings for any salad

Balsamic & Herb, Lemon Vinaigrette, Chipotle Ranch, Avocado Ranch, Peppercorn Ranch, Oil & Vinegar, Honey Mustard, Caesar, Bleu Cheese, Ranch

# Black N Bleu Restaurant

## Sandwiches:

Substitute a Gluten Free Roll for \$1.00

**Blackened Chicken Cheese Steak - 9**  
Sautéed chicken, onions, and bell peppers with melted cheddar cheese on a toasted baguette

**Grilled Cheese & Tomato Soup - 7**  
Buttery grilled Texas toast with melted Swiss, cheddar, and American cheese served with a cup of creamy tomato soup

**Crab Cake Sandwich - 14**  
Maryland style crab cake with lettuce, tomato, and a side of tartar sauce on an English muffin

**Grouper Sandwich - 10**  
Battered and fried served on a potato roll with lettuce and tomato

**Grilled Turkey Sandwich - 9**  
Sliced turkey breast, Swiss cheese, roasted red peppers, and roasted garlic aoli on grilled sourdough bread

**Blackened Chicken Melt - 8**  
Blackened chicken breast with pepper jack cheese, tomato, bacon, and avocado ranch dressing on grilled sourdough

**Bison Burger - 12**  
Grilled and served on a potato roll with your choice of cheese, lettuce and tomato

**Black-n-Bleu Burger - 10**  
Blackened grilled chuck topped with bleu cheese crumbles on a potato roll with lettuce and tomato

**Po Boy Burger - 12**  
Ground chuck burger topped with lightly fried oysters, provolone cheese, lettuce, tomatoes, and a creamy pepper sauce

**House Burger - 10**  
Seasoned ground chuck topped with cheddar cheese and bacon on a potato roll with lettuce and tomato

**Wagyu Burger - 15**  
Locally sourced American Kobe beef grilled and topped with a choice of cheese served on a potato roll with lettuce and tomato

**Mini Cheeseburgers & Fries - 9**  
Black angus sliders on soft potato roll with melted American cheese

**Cheese Steak - 9**  
Shaved beef and onions topped with provolone cheese on a toasted baguette

**Salmon BLT - 12**  
Grilled salmon, lettuce, tomato, bacon, and pesto mayonnaise on Texas toast

**Monster Burger - 16**  
Two 8 oz. seasoned grilled chuck burgers topped with out slow roasted short ribs, bacon, American cheese, crispy fried onions, and BBQ sauce on a potato roll

**French Dip - 10**  
Thinly sliced slow roasted roast beef topped with melted Swiss cheese and served with au jus

**Open-Faced Roast Beef - 10**  
Thinly sliced slow roasted roast beef served on Texas toast and mashed potatoes topped with beef gravy

**Filet Mignon Sandwich - 12**  
Grilled filet topped with brie, caramelized onions, roasted garlic mayo, lettuce, and tomato on a potato roll

**Cheese Substitutions**  
American, Cheddar, Swiss, Provolone, Pepper Jack, Brie, Bleu Cheese Crumbles

## Pastas:

Substitute Gluten Free Pasta for \$2.00

**Lobster Mac-n-Cheese - 12 / 18**  
Lobster, tomatoes and a blend of five cheeses tossed with gobetti pasta

**Crab Raviolis - 14 / 20**  
Tossed in a lobster cream sauce with baby spinach and tomatoes

**Sacchetti - 12 / 16**  
Cheese filled pasta purses tossed in a pesto cream sauce with diced tomatoes

**Blackened Chicken Alfredo - 12 / 16**  
Creamy bleu cheese pappardelle Alfredo topped with blackened chicken breast

**Chicken Marsala - 12 / 16**  
Sautéed chicken breast with button mushrooms in a rich marsala wine sauce tossed with linguine

**Michigan Mike - 12 / 16**  
Penne pasta tossed with sweet peas and Italian sausage in a creamy tomato sauce

**Seared Scallops Pasta - 21**  
Fresh scallops seared and served on a bed of linguine tossed in brown butter

**Smoked Gouda Pasta - 12 / 16**  
Sautéed chicken breast with rich and creamy smoked gouda cheese sauce tossed with penne pasta, sundried tomatoes, and bacon

**FireHouse Pasta - 12 / 18**  
Linguine tossed in olive oil, garlic, basil, red hot cherry peppers, roasted red peppers, sautéed chicken, and shrimp topped with fresh parmesan cheese

**Seafood Pappardelle Pasta - 14 / 20**  
Sautéed shrimp, and scallops in a creamy lobster seafood sauce with tomatoes and spinach

**Mediterranean Pasta w/ Shrimp - 12 / 18**  
Sautéed spinach, artichokes, sun dried tomatoes, olives, and shrimp tossed in a garlic butter with penne and feta cheese

**Mushroom Raviolis - 12 / 16**  
Assorted mushrooms and cheese stuffed pasta in a garlic cream sauce with tomatoes and sweet peas

**Not Quite Pasta**  
**Garlic Shrimp & Veggies - 12 / 18**  
Sautéed shrimp, spinach, artichokes, sundried tomatoes, black olives, broccoli, asparagus, and feta cheese tossed in a garlic butter with wild rice

**Free Dinner on your Birthday up to \$20**  
With the Purchase of ONE menu item, receive another single menu item of equal or lesser value for FREE. Must be actual birth date. Proper ID Must Be Presented. Please tip your Server on non-discounted amount.

Ask your server about Gluten Free Pastas or Breads!

The FDA and all of your loved ones would like us to remind you that consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness especially if you have certain medical conditions.

We reserve the right to add a 20% Service Charge to parties of 8 or more. Because of our volume and reservation system we politely ask that you move to the bar area after finishing your meal so that we may accommodate others waiting to dine.

## Entrees:

**Prime Rib - 24**  
Served with a baked potato, asparagus, horseradish cream sauce, and au jus

**Salt Baked Trout - 21**  
Served with parmesan orzo and crispy fried spinach

**Filet Mignon - 28**  
Over roasted garlic mashed potatoes with Julienne vegetables and braised button mushrooms

**Black-n-Bleu Stack - 36**  
Crab cake stacked on top of a lightly blacked filet mignon on a bed of bleu cheese mashed potatoes and asparagus topped with Alfredo sauce

**Coconut Grouper - 21**  
Seared and topped with a coconut cream sauce served on a bed of wild rice and a vegetable cake

**Bone In Ribeye - 38**  
Broiled 24 oz. choice steak topped with garlic butter served with a baked potato and asparagus

**Dry Rubbed Short Ribs - 22**  
Topped with a coca-cola glaze served with macaroni and cheese and snap peas

**Lump Crab Cakes - 28**  
Maryland style lump crab cakes served with sweet potato fries and wasabi coleslaw

**Black-n-Bleu NY Strip - 26**  
Broiled and topped with bleu cheese crumbles, caramelized onions, and drizzled with balsamic reduction, served with mashed potatoes and bacon brussels sprouts

**Blackened Salmon - 21**  
Blackened salmon filet served over a bed of wild rice and sugar snap peas topped with a sweet chili glaze

**Stack of Ribs - 18**  
Slow cooked BBQ baby back ribs served with sweet potato fries and wasabi coleslaw

**Chicken Parmesan - 16**  
Breaded chicken breast topped with tomato sauce and provolone cheese on a bed of linguine

**BBQ Combo - 23**  
1/2 rack of baby back ribs, 1/2 bone-in chicken, cheesy pasta Alfredo, and garlic bread

## Black N Bleu Sunday Brunch:

SERVED FROM 11AM TO 1PM

**Prime Rib & Eggs - 16**  
Grilled prime rib served with three eggs, home fries, and toast

**Eggs Benedict - 10**  
Two poached eggs on an English muffin with Canadian bacon and topped with hollandaise sauce

**Cinnamon French Toast - 8**  
Battered Texas toast grilled and topped with cinnamon and sugar

**Vegetable Omelet - 8**  
Broccoli, mushrooms, green peppers, Tomatoes, and onions folded with feta cheese served with home fries and toast

**Ham & Cheese Omelet - 8**  
Baked ham and American cheese, served with home fries and toast

**Traditional Breakfast - 8**  
Three eggs, served with home fries, bacon, and toast

Sunday Brunch only available on Sundays