

Draft Wines by the Glass:

Simi Cabernet, CA - 11
Hess Chardonnay, CA - 9
Argyle Pinot Noir, CA - 9
Dreaming Tree Crush, Red Blend, CA - 9
Pacific Rim "J" Riesling, WA - 8
Scotto Family Cellars Malbec, CA -9
Stemmari Pinot Grigio, Italy - 9
Wither Hills Sauv. Blanc, New Zealand - 9

Wines by the Glass:

Bonvia Moscato - 9
Kendall Jackson Chardonnay - 11
Woodbridge by Robert Mondavi - 8
Cabernet, Chardonnay, White Zinfandel

Draft Beer: - 6

Tröegs Seasonal	Blue Moon
Black-n-Bleu	Guinness
Guinness over Blue Moon	
Miller Lite - 5	

Bottled Beers:

Bell's Two Hearted Ale	Corona
Troegs Perpetual IPA	Stella Artois
Angry Orchard Crisp	Molson
Budweiser	Coors Light
Miller Lite	Michelob Ultra
Yuengling Lager	Bud Light
Sam Adams Seasonal	

Cocktails: - 9

Red Sangria or White Sangria

Black Martini

Vanilla vodka, coffee liquor, and espresso

Black-n-Bleu Mojito

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

Mango Mojito

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

Moscow Mule

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

Skinny Mule

VDKA 6100 (No gluten, sugar, lactose, or carbs) & Sugar Free Ginger Beer

Island Martini

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

Peach Bellini

Peach vodka, sparkling wine, and peach puree

Peach Pit

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

Pomegranate Fizz

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

Raspberry Lemon Drop Martini

Citrus vodka, raspberry liqueur, and lemonade

Sparkling Sangria

Prosecco, apricot brandy, and white cranberry juice

Skinny Margarita

Tres Agaves Tequila with Tres Agave Organic mix with real lime juice and real agave

Appetizers:

Bacon N Bleu Mussels – 12*

PEI mussels sautéed with caramelized onions, bacon, bleu cheese and finished with cream

Firebread - 8

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

Spicy Tuna – 12*

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

Bleu Cheese Fondue - 10

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 – 10*

Lightly fried and served with marinara sauce

Calamari Rhode Island Style – 12*

Our crispy fried calamari tossed with onions and pepperoncini's in a white wine lemon sauce

Bacon Wrapped Chicken Tenders - 8

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

Fried Mozzarella - 7

Breaded and fried served with tomato sauce for dipping

Stuffed Hungarian Peppers - 9

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

Killer Bread - 7

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

Crab Puffs – 9*

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

Fire Cracker Shrimp – 9*

Beer battered shrimp, fried and tossed in a creamy pepper sauce topped with pepperoncini's

Garlic Knots - 7

Fresh baked, seasoned with garlic and herbs with tomato sauce

Boneless Wings - 10

Served with bleu cheese and celery and your choice of hot, mild, BBQ, garlic, or house sauce.

Seared Scallops – 12*

Jumbo sea scallops seared and finished with brown butter

Soups:

NE Clam Chowder (cup) - 5, (bowl) - 9

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

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

French Onion - 6 Chicken Udon - 7

Pizzas & More: [Add toppings \\$1 each](#)

Cheese Pizza - 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

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 – 15*

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

Seared Tuna Salad – 15*

Green tea crusted tuna sliced and served on a bed of green with onions, red peppers, tomatoes, fried wontons and wasabi vinaigrette

Roasted Beet Salad - 12

Roasted beets, onions, avocado, walnuts, and goat cheese on a bed of mixed greens topped with a maple balsamic dressing

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 grilled chicken with ranch dressing

Southwest Salad - 12

Mixed greens topped with cheddar cheese, tomatoes, avocado, black beans, corn, grilled chicken, tortilla strips 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 – 16*

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

Strawberry Salad - 12

Mixed greens topped with fresh strawberries, onions, cucumbers, roasted almonds, goat cheese and poppy seed dressing

Substitute dressings for any salad

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

Black Bleu Restaurant

Sandwiches:

Substitute a Gluten Free Roll for \$1.00

Blackened Chicken Cheese Steak - 12
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

Fish Sandwich – 12*
Fresh haddock lightly dusted, fried and served with lettuce and tomato

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

Blackened Chicken Melt - 10
Blackened chicken breast with pepper jack cheese, tomato, bacon, and avocado ranch dressing on grilled sourdough

Black-n-Bleu Burger – 12*
Blackened grilled chuck topped with bleu cheese crumbles with lettuce and tomato

House Burger – 12*
Seasoned ground chuck topped with cheddar cheese and bacon with lettuce and tomato

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

Mini Cheeseburgers & Fries – 10*
Angus sliders on potato rolls with melted American cheese

Cheese Steak - 12
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 – 18*
Two 8 oz. seasoned grilled chuck burgers topped with our slow roasted short ribs, bacon, American cheese, crispy fried onions, and BBQ sauce

French Dip – 14*
Thinly sliced slow roasted roast beef topped with melted Swiss cheese and served with au jus

Open-Faced Roast Beef – 14*
Thinly sliced slow roasted roast beef served on Texas toast and mashed potatoes topped with beef gravy

Filet Mignon Sandwich – 18*
Grilled filet topped with brie, caramelized onions, roasted garlic mayo, lettuce, and tomato

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

Sandwiches served with French Fries

Pastas:

Substitute Gluten Free Pasta for \$2.00

Lobster Mac-n-Cheese - 15 / 20*
Lobster, tomatoes and a blend of five cheeses tossed with Cavatappi pasta

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

Blackened Chicken Alfredo - 13 / 18
Creamy pappardelle Alfredo topped with blackened chicken breast

Chicken Marsala - 13 / 18
Sautéed pieces of chicken with button mushrooms in a rich marsala wine sauce tossed with Linguini

Michigan Mike - 13 / 18
Penne pasta tossed with sweet peas and Italian sausage in a creamy tomato sauce

Smoked Gouda Pasta - 13 / 18
Sautéed pieces of chicken with rich and creamy smoked gouda cheese sauce tossed with penne pasta, sundried tomatoes, and bacon

FireHouse Pasta - 15 / 20*
Linguini tossed in olive oil, garlic, basil, red hot cherry peppers, roasted red peppers, sautéed pieces of chicken, and shrimp topped with fresh parmesan cheese

Seafood Pappardelle Pasta - 16 / 21*
Sautéed shrimp, and scallops in a creamy lobster seafood sauce with tomatoes and spinach

Garlic Shrimp & Veggies - 14 / 20*
(Not Quite Pasta)
Sautéed shrimp, spinach, artichokes, sundried tomatoes, black olives, broccoli, asparagus, and feta cheese tossed in a garlic butter with wild rice

We reserve the right to add a 20% Service Charge to parties of 8 or more.

Please read our Menu descriptions!
We do not take items off a check if you do not like something you order.

Entrees:

Prime Rib – 28*
Served with a baked potato, asparagus, horseradish cream sauce, and au jus

Salt Baked Trout – 25*
Served with parmesan orzo and crispy fried spinach

Filet Mignon – 36*
Over roasted garlic mashed potatoes with sautéed Brussel sprouts with bacon and braised button mushrooms

Black-n-Bleu Stack – 46*
Crab cake stacked on top of a lightly blackened filet mignon on a bed of bleu cheese mashed potatoes and asparagus topped with Alfredo sauce

Seared Tuna – 24*
Seared and served on a bed of wild rice, sesame cucumber noodles and topped with Korean BBQ sauce

Ribeye – 32*
18 oz. choice steak topped with garlic butter served with a baked potato and asparagus

Dry Rubbed Short Ribs - 25
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 coleslaw

Blackened Salmon – 22*
Blackened salmon filet served over a bed of wild rice and sugar snap peas topped with a sweet chili glaze

Sirloin Steak – 24*
10oz center cut sirloin topped with garlic butter and served with chipotle mashed potatoes and fresh baby carrots. *(This cut of steak can be tougher when cooked to Well Done.)*

Stack of Ribs - 23
Slow cooked BBQ baby back ribs served with sweet potato fries and coleslaw

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

Pork Chop – 23*
Bone in rib chop served on a bed of roasted garlic mashed potatoes, asparagus and topped with a mushroom red wine sauce

*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.