

THE BLACKSMITH

SHAREABLES

BRUSCHETTA

Chopped tomatoes, basil, red onions, feta, garlic on a toasted herb ciabatta bread - \$7.25 Add steak \$3.00

SPINACH ARTICHOKE DIP

Spinach, cream cheese, parmesan, artichoke, tortilla chips - \$7.95

lemon

LOADED FRIES

Fries, bleu cheese, bacon, parmesan, truffle oil - \$8.75

WINGS

Plain, mild, hot or BBQ – 1 pound: \$9.49

OYSTERS ON THE HALF SHELL

cheese

Seasonal selection ½ dozen or full dozen- market price - \$9.95

OYSTER ROCKEFELLER

Baked with spinach, chopped bacon and topped with cheese - \$12.90

crunch,

FRIED PICKLE SPEARS

Hand breaded pickle spear in a homemade panko Breading- \$7.95

CALAMARI

Fried calamari, sweet chili sauce, ginger, cilantro scallion and lime- \$8.95

BACON WRAPPED SALMON

Skewers of salmon, peppered bacon, and horsey

dill sauce- \$9.95

SHRIMP COCKTAIL

Chilled jumbo shrimp, cocktail sauce - \$9.95

NACHOS

Pico de gallo, scallions, jalapenos & Monterey jack

sauce. Side of sour cream and guacamole

Choice of steak or pulled pork.

FRIED GREEN BEANS

Breaded green beans fried to a golden delicious

served with a special dipping sauce- \$7.95

SALADS & SOUPS

House-made dressing options: (Balsamic Vinaigrette, Creamy Garlic, Poppy Seed, Blue Cheese, Ranch, French)

COBB SALAD

Grilled chicken breast, avocado, egg, tomato, gorgonzola, topped with

bacon & mixed greens -\$10.95 Substitute steak \$2

\$2.00

STEAK SALAD

Ribeye steak, mixed greens, grilled mushrooms & onions, tomatoes - \$12.95

FRENCH ONION SOUP OR LOBSTER BISQUE

\$3.95 cup, \$5.95 bowl

\$3.95

CAESAR SALAD

Chopped romaine in a caesar dressing

parmesan cheese - \$9.95 Add chicken.

SALMON SALAD

Pan seared salmon on top of mixed greens, Grapes, gouda and red onion- \$12.95

HOUSE SALAD

Mixed greens with red onions, tomatoes, & croutons

SANDWICHES

Choice of fries, Cole slaw, or salad

BBQ PULLED PORK

In-house slow roasted pulled pork with sweet BBQ sauce served on a fresh bun - \$8.99

GROUPER

Lettuce, tomato, & remoulade sauce served lettuce,

on a fresh bun - \$10.95

served

Choice of blackened or fried.

RIBEYE STEAK

Thinly sliced ribeye, grilled onions, and on

garlic horseradish served on a fresh bun - \$12.75

VEGETARIAN PORTOBELLO

Grilled Portobello mushroom served with a basil mayo spread, lettuce, tomato, roasted red peppers, and red onions on a fresh bun. - \$8.99

\$9.95

PHILLY CHEESE STEAK

Chopped ribeye, caramelized onions, and Swiss cheese served on a hoagie roll - \$ 9.95

HORSESHOE

Melted Monterey jack cheese and shredded cheddar.

Choice of buffalo chicken, tenderloin, ground beef

Patty or pulled pork - \$9.95 no side

PORK TENDERLOIN

Hand -cut pork loin freshly breaded and fried to a delicious golden brown, served with

pickles and onion on a fresh bun - \$9.95

MONTEREY CHICKEN

Grilled chicken breast, bacon, aged Swiss, crisp

tomato and our special honey mustard dressing

on a fresh bun - \$8.99

REUBEN

Corned beef with aged Swiss cheese and sauerkraut

grilled marble rye bread and served with creamy thousand island dressing - \$ 8.99

THE BLACKSMITH BURGER

Fresh ½ pound patty, sliced ham, caramelized onions, cheddar and BBQ sauce served on a hamburger roll

BUILD-A-BURGER

American, pepperjack, blue cheese, gouda or Swiss cheese - \$8.49

Add bacon, avocado, mushrooms & onions, fried egg, bleu cheese for \$1.00 each

Thoroughly cooking foods of animal origin such as beef, eggs, fish, pork, or poultry reduces the risk of food born illness. Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for more information.

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ENTREES

Your choice of one – garlic ranch smashed potatoes, baked potato, smoked Gouda grits, white cheddar mac n' cheese or fries (Loaded potato Add \$2)
Your choice of vegetable- house salad, seasonal veggies, garlic green beans or asparagus

SALMON

Pan-seared salmon served with fresno crème - \$21.95

BRONZED SCALLOPS

Pan-seared sea scallops served with fresno crème - \$26.95

CRAB LEGS

Crab legs served with melted butter – market price

GROUPER

Blackened pan-seared grouper over gouda grits with citrus remoulade - \$18.95

LOBSTER MACNCHEESE

White cheddar macncheese, lobster claw served with herb crustini - \$18.95

seasoned

PORK CHOP

Cider brined bone-in pork chop served with apple and onion glaze - \$21.95

CHICKEN BREAST

Marinated grilled chicken breast with balsamic reduction - \$16.95

BEEF TIPS

Premium beef tenderloin tips in a red wine demi glaze - \$15.95

PASTA PRIMAVERA (VEGETARIAN)

Penne pasta, mixed veggies, in a white wine sauce -\$15.95 Add chicken \$3 Add shrimp \$6

BUTTERMILK FRIED CHICKEN BREAST

Buttermilk brined chicken breast breaded in a

flour- \$16.95

STEAKS –

(All of our Steaks are cut fresh daily)

Your choice of starch - Garlic ranch smashed potatoes, baked potato, smoked Gouda grits, white cheddar mac n' cheese or fries. Loaded potato \$2

Your choice of vegetable- house salad, seasonal veggies, garlic green beans or asparagus

Also, any of our selection of compound butters: Fresno chili or balsamic herb garlic

FILET MIGNON

6 oz (Petite) - \$23.95 9 oz (Queen) - \$29.95

FLAT IRON WHISKEY STEAK

Wild blend of mushrooms, bourbon crème - \$16.95

RIBEYE

12 oz - \$20.95

GROUND SIRLOIN STEAK

Grilled mushrooms/onions, demi-glaze- \$14.95

Add crab leg to any steak or entree

KIDS

(Includes fries and drink)

\$6.95 Cheeseburger, Grilled Cheese, Chicken Strips, Mac N Cheese

\$7.95 5 oz Ribeye Steak

DESSERT

Ask your server about our delicious assortment of Pie, Chocolate Cake, Cheesecake and House-Made Bread Pudding