

# BLK LIVE

FOOD • SPIRITS • MUSIC

## OPENERS

### TUNA TOWER\*<sup>14</sup>

ahi tuna, mango salsa, fresh avocado, steamed rice, seaweed salad, and crispy wonton chips

### BLK KOBE MEATBALLS\*<sup>13</sup>

*Snake River Farms* American Wagyu meatballs, tossed in your choice of raspberry, chipotle, or hickory smoked bbq

### PORK BELLY\*<sup>12</sup>

cast iron seared, braised in a red wine cherry reduction, topped with bourbon glaze, cherries, & smoked peaches

### BRUSSEL SPROUTS<sup>10</sup>

roasted brussels sprouts, smoked applewood bacon, balsamic reduction topped with Grana Padano parmesan

### STREET CORN<sup>10</sup>

fresh corn off the cob, sriracha mayo, topped with queso fresco and cilantro

### CALAMARI<sup>14</sup>

fresh calamari, tossed in basil seasoned flower, served with thai chili sauce and grilled lemon

## GREEN ROOM

### COBB SALAD<sup>15</sup>

parmesan panko crusted chicken breast, fresh avocado, smoked applewood bacon, diced red onions, tomatoes, cucumbers, fresh corn, shredded white cheddar, and house-made thousand island dressing

### CAESAR SALAD<sup>8</sup>

baby romaine, parmesan, croutons and house-made caesar dressing **\*add protein**  
5oz grilled chicken-\$5, 4oz salmon-\$7, 3oz filey-\$12

### WEDGE SALAD<sup>8</sup>

iceberg lettuce, smoked applewood bacon, heirloom cherry tomatoes, diced onions, Maytag blue cheese crumbles, and house-made blue cheese dressing **\*add protein**  
5oz grilled chicken-\$5, 4oz salmon-\$7, 3oz filey-\$12

## ROADIES

Served with our house-cut french fries

### BLK BURGER<sup>17</sup>

*Snake River Farms* kobe beef, smoked applewood bacon, butter lettuce, tomato, and onion on a challah bun

### BUFFALO CHICKEN<sup>16</sup>

panko crusted chicken breast tossed in house-made buffalo sauce, service with provolone, lettuce, and tomato on ciabatta bun

## HEADLINERS

### BLK MEATLOAF<sup>24</sup>

*Snake River Farms* garlic mashed potatoes, sauteed green beans, crispy onion rings, & house-made bbq sauce

### BLK FILET<sup>55</sup>

8oz of our signature *Snake River Farms* American Wagyu filet w/ a port beef demi, served with garlic mashed, grilled asparagus, and crispy onion strings

### BLK RIBEYE<sup>70</sup>

14oz of our signature *Snake River Farms* American Wagyu ribeye with blue cheese cream, served with sauteed kale, au gratin potatoes and sauteed broccolini

### SALMON<sup>21</sup>

6oz filet of fresh Atlantic salmon & our house-made lemon caper butter, with garden rice and sauteed vegetables

### GRILLED CHICKEN<sup>21</sup>

8oz grilled chicken breast, white wine mushroom glaze served with garlic mashed and sauteed broccolini

## GROUPIES

ASPARAGUS<sup>8</sup>

GARLIC MASHED<sup>8</sup>

BROCCOLINI<sup>8</sup>

HOUSE-CUT FRIES<sup>6</sup>

SIDE SALAD<sup>6</sup>

POTATOES AU GRATIN<sup>9</sup>

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
\*May be consumed raw or undercooked