



THE
BLACKHAWK
SOCIAL CLUB

Chef-Driven Cuisine & Prime Cuts

SOCIALIZERS Great for Sharing

CHEF'S SELECTION DEVILED EGGS

Chef's Seasonal selection.

9

HOUSE KETTLE CHIPS

Hand-cut kettle chips drizzled with blue cheese and balsamic glaze.

13

PARMESAN TRUFFLE FRIES

Crispy fries tossed with truffle oil, aged Parmesan, and fresh herbs.

18

CRISPY BRUSSELS SPROUTS

Golden-fried Brussels sprouts finished with a balsamic glaze.

12

BAKED SPINACH & ARTICHOKE DIP

Creamy baked spinach and artichoke dip served with house kettle chips.

12

BONE-IN CHICKEN WINGS (10)

Served with celery and your choice of house blue cheese or ranch.

Sauces: Mild, Hot, Avalon Fever, BBQ, or Garlic Parmesan

19

FRIED CHICKEN TENDERS

Hand-breaded chicken tenders served with your choice of signature blue cheese, ranch, or honey mustard dressing. Served with truffle fries.

14

SALADS Add grilled shrimp (8) or grilled chicken (6)

HOUSE SALAD

Fresh greens with seasonal vegetables and house vinaigrette.

10

CLASSIC STEAKHOUSE WEDGE

Crisp iceberg wedge topped with blue cheese crumbles, applewood-smoked bacon, balsamic glaze, and signature house blue cheese dressing.

14

ROASTED BEET & FETA CHEESE SALAD

Roasted beets, feta cheese, candied pecans, shaved red onion, and mandarin oranges with a honey balsamic vinaigrette.

14

SANDWICHES

GROUPER SANDWICH

Blackened or Grilled. Topped with key lime aioli, crisp lettuce, tomato, and red onion on a toasted brioche bun.

26

GRILLED CHICKEN SANDWICH

Marinated grilled chicken breast with melted Swiss cheese, crispy bacon, lettuce, tomato, and house garlic aioli on a toasted brioche bun.

18

ASK YOUR SERVER ABOUT DAILY SELECTION OF DESSERTS.

Parties of 6 or more will have an automatic 18% gratuity added to the final check.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

BURGERS

Our signature brisket and short rib steak blend.

THE BLACKHAWK

20

Cheddar, bacon, lettuce, tomato, red onion, with Chipotle aioli served with truffle fries topped with buttery brioche bun. Served with truffle fries. 20

BLACK AND BLUE BURGER

20

Blackened with a generous amount of blue cheese, topped with garlic aioli and arugula on a brioche bun. Served with truffle fries.

SURF N TURF BURGER

22

Sautéed Cajun shrimp, Muenster cheese, arugula, and garlic aioli on a brioche bun. Served with truffle fries.

PRIME CUTS FROM THE GRILL

Flame-grilled to perfection.

PRIME NEW YORK STRIP 14 OZ

46

A prime cut, flame-grilled and crowned with a dollop of signature herb butter.

FILET MIGNON 8 OZ

46

A center-cut tenderloin, grilled to lean perfection.

BONELESS RIBEYE 14 OZ

46

Highly marbled and rich in flavor, prime cut topped with signature herb butter.

PORK CHOP 12 OZ

38

A thick center-cut flame-grilled and finished with a chef-inspired red pepper garnish.

SIDES

LOADED BAKED POTATO

9

Idaho baked potato finished with sweet butter, aged cheddar, smoked bacon, and fresh chives.

GARLIC-SAUTÉED BROCCOLINI

9

Tender broccolini sautéed in olive oil and roasted garlic.

MACARONI & CHEESE

16

Tender pasta folded into a rich, creamy Gouda cheese sauce.

LEMON-ROASTED ASPARAGUS

9

Asparagus roasted with lemon and shaved Parmesan.

KIDS MENU

Served with fries & 12 oz Beverage

CHICKEN TENDERS

9

KRAFT MACARONI AND CHEESE

9

KID'S CHEESEBURGER

9

BEVERAGES

PEPSI PRODUCTS

4

COFFEE

4

ICED TEA

4

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