

Black Mountain Grill

LUNCH MENU 11am–3pm

– APPETIZERS –

Baked Spinach and Portobello Dip 6.95

Fresh spinach and portobello mushrooms combined in a creamy brie cheese and roasted garlic fondue.
Served with bread sticks or Carr's Water Crackers.

Mini Crab Cakes 13.95

Three two-ounce Dungeness crab cakes placed atop carrot curls with chipotle aioli then topped with sweet pineapple salsa.

Cilantro-Lime Buffalo Wings 9.95

Twelve wings marinated in cilantro, lime, chili, and garlic. Served with cilantro-garlic dipping sauce.
Also available spicy with celery sticks and ranch dressing.

Pancetta-Wrapped Prawns 12.95

Grilled and basted with a Thai bar-b-que sauce.

Carpaccio of Portobello Mushroom 8.95

Thinly sliced portobello mushrooms topped with parmesan cheese then flash-broiled and drizzled with goat cheese cream and balsamic glaze. Finished with pickled red onion and chives.

Sashimi 11.95

Seared (rare), seasoned, #1 grade ahi tuna. Served with a wasabi vinaigrette and pickled ginger. Great with sake!

Steak Sliders 9.95

Three mini tenderloin steak sandwiches served with cheese, lettuce, tomato, onion & tangy horseradish sauce.

Mochiko Chicken Tenderloins 8.95

Mochiko-marinated, grilled chicken skewers with crisp mixed greens in a ginger vinaigrette.

Calamari 10.95

Light and crispy calamari served with fresh lemon and marinara sauce.

Sesame Beef Sate with Spicy Peanut Sauce 9.95

Six skewers of beef marinated in ginger and sesame oil then grilled to temperature.
Served on a bed of sesame rice with a spicy peanut dipping sauce.

Jumbo Shrimp Cocktail 12.95

Five jumbo prawns poached in court bullion and chilled. Served with wasabi cocktail dipping sauce and lemon wheels.

Gourmet Cheese Board 15.95

Featuring daily selections of four fresh cheeses, crackers and your choice of fresh fruit or a roasted elephant garlic bulb.

– SALADS –

Any salad on top of a fresh-baked herbed pizza crust add 1.25

Asian Grilled Chicken Salad 8.95

Crisp romaine with marinated chicken breast, fried wonton, mandarin oranges, shitake mushroom and toasted almonds tossed in a sesame vinaigrette over pad Thai rice noodles.

Classic Caesar Salad 5.95

Crisp romaine lettuce leaves tossed in our zesty house-made dressing, garlic croutons and freshly grated parmesan cheese.

With Grilled or Blackened Chicken add 4.00 With Grilled or Blackened Prawns (3) add 6.00

Ginger-Crusted Tuna Salad 10.95

Mixed greens tossed in a ginger-soy vinaigrette topped with seared (rare) tuna, red & yellow peppers, green onions and fried wontons.

Waldorf Spinach Salad 8.95

Fresh spinach, button mushrooms, grated egg, toasted walnuts, bacon, Red onion, crisp apples and golden raisins with warm bacon dressing.

Caprese 7.95

Fresh roma tomatoes with sliced red onions and buffalo mozzarella topped with balsamic glaze and basil chiffon.

Mountain Salad 5.95

Crisp mixed greens tossed in a zesty balsamic vinaigrette with plum tomatoes & candied walnuts.

Soup & Salad 6.95

Choice of Caesar or Mountain Salad & A crock of soup. Served with garlic breadsticks. French onion add 2.00

— SANDWICHES —

Served with French fries or mashed potatoes and an Asian dill pickle spear.

Grilled Portobello 8.95

Grilled portobello mushroom, red onion and roasted red peppers topped with goat cheese, baby greens and aioli served on herbed foccacia bread.

Grilled or Blackened Chicken 9.95

A boneless breast of chicken grilled or blackened and topped with Vermont white cheddar or Maytag blue cheese, applewood-smoked bacon, lettuce, tomato and red onion on a toasted hearth-baked bun.

Black Mountain Burger 8.50

A 1/2 lb. of freshly ground Angus beef char-broiled to order with traditional accompaniments on a toasted Hearth-baked bun. Your choice of Vermont white cheddar, Smoked gouda, Swiss or Monterey jack cheese. Bacon 75c.

Crab Cake Sandwich 11.95

Tender, sweet Dungeness crabmeat sautéed crisp and served with a roasted garlic aioli, red leaf lettuce, tomato and onion on a kaiser roll.

Chicken Salad Sandwich 7.95

Pistachio chicken salad on a flaky croissant with leaf lettuce and tomato.

Smoked Salmon Club 10.95

Sliced smoked salmon, caper cream cheese, bacon, cheddar, Monterey jack cheese, lettuce & tomato on whole wheat toast.

Thai Peanut Chicken Wrap 8.95

Grilled chicken strips wrapped in a flour tortilla with sprouts, cucumber, carrots and spicy Thai peanut sauce.

Grilled Ham & Brie 8.95

Fresh honey ham on grilled focaccia bread with a sweet whole grain mustard and melted brie cheese.

Hot Turkey Sandwich 8.95

An old-time favorite-served open faced over sliced bread with chicken demi-glace and mashed potatoes.

Portobello Beef Dip 8.95

Thinly sliced beef with grilled Portobello mushroom topped with Gouda cheese on a hoagie roll with au jus dipping sauce. Choice of French fries or mashed potatoes.

Pulled Pork Sandwich 8.95

Five-ounces of pulled pork tossed in our house made Maker's Mark BBQ sauce with fried pickled red onions and jack cheese on a baked sub roll.

— PASTA —

Chicken Fusilli Pesto 13.95

Grilled, marinated chicken breast with fusilli pasta, pesto cream, roasted red peppers and fresh mozzarella.

Baked Penne with Shrimp & Sausage 15.95

Sliced, Italian sweet sausage and rock shrimp sautéed with garlic and marinara then topped with mozzarella cheese and baked.

Angel Hair Pasta 9.95

Thin pasta tossed in red marinara or white Alfredo sauce.

With Grilled or Blackened Chicken Breast add 4.00

With Garlic or Blackened Shrimp (3) add 6.00

— STONE-FIRED PIZZA —

BBQ Chicken 11.95

Succulent bar-b-que chicken with fresh cilantro topped with smoked gouda & cheddar and red onions.

Pepperoni or Sausage 10.95

A favorite with the kids-both big and small—loads of pepperoni or sausage and gooey mozzarella cheese.

Artichoke & Goat Cheese 10.95

Thin crust topped with fresh mozzarella & goat cheese, roasted garlic cloves and quartered artichoke hearts.

Shrimp & Spinach Pizza 12.95

Topped with Alfredo sauce, mozzarella and provolone cheese, rock shrimp and fresh spinach.

Steak, Mushroom & Roasted Red Pepper 11.95

Mozzarella and provolone cheese, shaved prime rib, portobello & button mushrooms and roasted red pepper. Drizzled with horseradish cream sauce.

Margherita 9.95

Vine-ripened tomato, roasted garlic cloves and basil with mozzarella cheese.

Classic Calzone 11.95

Marinara, mozzarella cheese, ham, salami and pepperoni folded into a pocket and baked. Served with marinara.

Roasted Vegetables & Chicken Calzone 11.95

Grilled portobello, zucchini, roasted red peppers, garlic, caramelized onions, marinara, mozzarella & fresh herbs.

— RIBS, CHICKEN & FISH —

Black Mountain Baby Back Ribs

Tender, slow-cooked, hickory-smoked pork ribs, triple-basted in our famous Maker's Mark™ Bourbon BBQ Sauce and then char-broiled to perfection. Served with mashed potatoes or French fries.

Full Rack 19.95 Half Rack 14.95

Chicken Breast & Veggies 9.95

Grilled breast of chicken accompanied with sautéed asparagus and fresh tomato slices.

Alaskan Teri Salmon 10.95

Sautéed with Asian veggies and pad Thai rice noodles. Served with Teriyaki sauce.

Split plate charge \$2.00