



The Black Hen & Bar Blue

Appetizers

Soy Ginger Glazed Tuna- \$17

Sashimi tuna sliced over a bed of spring mix, carrots, tomatoes, & cucumbers with sweet & spicy aioli.

Oysters - \$20

Breaded & fried served with lemon & yum-yum sauce.

Caprese - \$15

Layered fresh mozzarella, basil & tomato drizzled with olive oil and balsamic glaze. GF

Mediterranean Hummus -\$14

Toasted pita and a dollop of humus & olive oil with raw seasonal veggies.

Fried Cauliflower -\$16

Fried cauliflower tossed in a Thai Chili sauce topped with green onions.

Sweet Chili Shrimp - \$16

Fried Shrimp tossed in a Thai Chili sauce topped with wontons, fresh lemon & green onion.

Charcuterie - \$22

Deli meat, cheese, bread, grapes, pickles & jam

Basket Sweet Potato Fries - \$12

Basket French Fries - \$8

Salads

Caesar Salad - \$10

Romaine lettuce massaged with Caesar salad dressing topped with parmesan & croutons.

Garden Salad - \$10

Spring salad mix with carrots, tomatoes, cucumbers & croutons with your choice of dressing.

Walnut Cranberry Salad - \$13

Mixed greens with onion, feta cheese, dried cranberries, walnut, and your choice of dressing.

Dressing Options: Ranch - Greek - Balsamic Vinegar - Blue Cheese - Caesar – Italian

Upgrade to Entrée portion and add shrimp, chicken, or salmon for an additional \$20.

Entrees

Filet Mignon - \$40

Over garlic whipped potatoes & broccoli. **GF**

Heritage Porterhouse Pork Chop - \$35

Grilled over Cajun style rice & brussels sprouts topped with crispy onions drizzled with pepper BBQ sauce.

American Lamb Chops - \$45

Four bone in lamb chops over garlic whipped potatoes & broccoli. **GF**

Balsamic Glazed Atlantic Salmon - \$35

Grilled salmon filet served over creamy mushroom and spinach risotto.

Alfredo Pasta - \$38

Rigatoni pasta with Shrimp & Scallops in a cream sauce.

Lobster Ravioli Pasta - \$45

Ravioli pasta filled with lobster meat, shrimp, mushroom, spinach & ricotta cheese over alfredo sauce.

Airline Chicken Breast with Uruguay Style Chimichurri- \$33

Chicken breast over basmati rice with balsamic glazed cherry tomatoes. **GF**

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Vegetarian Options

Vegetarian Ravioli Pasta - \$35

Mushroom, spinach & cheese ravioli tossed in marinara sauce. **V**

Stuffed Eggplant - \$30

Fresh Mozzarella layered with breaded and fried Eggplant over a light tomato sauce. **V**

Entrée Salads

Asian Chicken salad - \$30

Mixed greens, carrots, red onions, cucumber, mandarins, wonton, chicken breast & honey citrus vinaigrette. **GF**

Mix Berry Salad - \$30

Mixed greens, fresh berries, red onions & crumbled feta with strawberry vinaigrette. **GF V**

Side Options - \$6

Mashed Potatoes - Broccoli - Brussels Sprouts - French Fries - Sweet Potato fries - White Rice
Caesar salad - House salad

Desserts

Sorbet & Ice Cream - \$7

Ask your server about our daily options

Cakes & Cheesecake - \$10

Ask your server about our daily options.

Gluten free – **GF**

Vegetarian – **V**

If you have an allergy **please notify your server** so we can double check with the kitchen for you

If you have any questions or comments please don't hesitate to reach out : contact@theblackhenrestaurant.com