



# BLUE COLLAR

RESTAURANT ~ BAR ~ CATERING

## APPETIZERS

### CHICKEN WINGS

hot, gochujang ♥ or barbecue  
with celery 16

### FRIED CHEESE CURDS ♥

white cheddar, side red sauce 9

### CRISPY BRUSSELS SPROUTS

sweet chili miso honey 11 ♥ ♥

### CHEESESTEAK EGGROLLS

spicy ketchup 13 add whiz 2

### SUSHI TOTS\* ♥

risotto cakes, ahi tuna, cucumber,  
avocado, sriracha & wasabi aioli 14

### SOFT PRETZELS ♥ ♥

ground mustard 8 add whiz 2

### NACHOS ♥

jalapenos, onions, tomatoes, corn,  
black beans, melted cheddar,  
cilantro, crema 12  
with pulled pork, beef or chicken 16

### FRIED GREEN BEANS ♥

horseradish aioli 9

## PIZZA LAB



Our 12" hand tossed, thin crust pizzas make a great shareable appetizer or meal for one.

The GRADUATE ♥ a pepperoni pizza with house made hot honey drizzle 16

PEPPA PIG a cheese pizza with peppadew peppers, pepperoni, bacon, sausage 18

ZEN GARDEN ♥ white pizza with broccoli, mushrooms, roasted carrots, roasted red peppers, lemon zest 17

MARGHERITA ♥ ♥ Roma tomatoes, mozzarella, fresh basil, EVOO, seasonings, sea salt 14

MODENA our Margherita pizza with prosciutto and balsamic drizzle 17

The G.O.A.T. mozzarella, diced pears, caramelized onions, prosciutto, goat cheese, arugula, EVOO 17

DUDE, RANCH cheese pizza with chicken, mushrooms, bacon, Hidden Valley ranch seasoning 17

APRICOT BACON ♥ ricotta, apricot jam, mozzarella, bacon, pineapple 17

MAD SCIENTIST We have a rotating list of lab experiments. Ask your server what we're cooking up now.

CHEESE PIZZA ♥ 12

TOPPINGS mushrooms ~ tomatoes ~ black olives ~ red onion ~ jalapenos  
broccoli ~ roasted red peppers ~ peppadew peppers ~ pineapple ~ hot honey  
bacon ~ pepperoni ~ prosciutto ~ andouille sausage ~ sliced, grilled chicken  
cheddar ~ gluten free crust ~ extra mozzarella 3



**Mack's**  
N.E. IPA  
4 PACKS  
TO GO \$20

Please no half toppings and no substitutions on specialty pizzas.

## 12 AND UNDER

CHEESEBURGER w/ fries 8

CHICKEN TENDERS w/ fries 9

MACK 'N CHEESE 8

CHEESE FLATBREAD PIZZA 7

PEPPERONI FLATBREAD PIZZA 9

## ♥ DESSERTS ♥

CRÈME BRULEE custard w/ caramelized sugar

DEBBIE'S CHOCO MINT BROWNIE a la mode

CINNAMON PRETZELS ice cream, caramel

FEATURED DESSERT ask your server

**SIDES** ROSEMARY POTATOES FRENCH FRIES RISOTTO MIXED VEGETABLES COLE SLAW

FULL MENU available until 9pm weeknights, 10pm Fri & Sat PIZZA MENU available until last call.

Separate checks available on parties up to 15 people. Parties over 15 may split the bill evenly among multiple credit cards.

[www.BLUECOLLARLANC.com](http://www.BLUECOLLARLANC.com) 717-537-2107 [info@bluecollarlanc.com](mailto:info@bluecollarlanc.com)



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## SALADS

### POKE BOWL ♥ V GF

greens with quinoa, cucumber,  
mango, carrots, tomatoes,  
sriracha aioli, wasabi sauce 12

### POWER BOWL V GF

greens with quinoa, roasted corn,  
brussels sprouts, avocado, carrots,  
black beans, honey dijon 12

### CAESAR SALAD 6 / 9 V

### ORGANIC ACAI BOWL V GF

acai sorbet, peanut butter, granola,  
strawberries, blueberries, coconut,  
chia seeds, honey drizzle 16

### THAI STEAK TIPS SALAD\* ♥

greens with cucumber, tomatoes,  
carrots, red onion, peanuts,  
cilantro, Thai chili dressing 19

### TIM'S SOUP changes often 6

### ROASTED BEETS SALAD V GF

greens with toasted walnuts,  
chevre, balsamic reduction,  
balsamic vinaigrette 12

### NUTS & BERRIES V GF

greens with fresh strawberries &  
blueberries, toasted walnuts,  
chevre, raspberry vinaigrette 12

### MIXED GREENS 6 / 9 V

ADD CHICKEN 6, MARINATED TOFU 6, SPICY TUNA\* 8, SALMON\* 11, CRAB CAKE 12, SCALLOPS 14, STEAK\* 12

## SANDWICHES *with fries*

### CRAB CAKE

lettuce, tomatoes, side tartar sauce 18

### NASHVILLE HOT CHICKEN ♥

fried chicken, lettuce, pickles, spicy mayo 15

### PHILLY CHEESESTEAK

'whiz wit' (cheese Whiz and onions) 15

### PULLED PORK SANDWICH

pork shoulder, barbecue sauce, coleslaw 14

### STEAK TIPS SUB\* ♥

mushrooms, sauteed onions, demi, Swiss 17

### SMASH BURGERS

4 oz hand-pressed patties on brioche

### BLEU COLLAR ♥ black pepper patties, bleu

cheese, caramelized onions, horseradish aioli 12/16

### TODD ♥ bacon jam, bacon aioli, American 13/17

TODD'S HANGOVER add a fried egg\* 2

### KEVIN peanut butter, bacon jam, jalapenos 12/16

OLD SCHOOL American, pickles, LTO 11/15

substitute 6 oz grilled chicken 2

GF substitute gluten free bun 2

## ENTREES

### APRICOT BOURBON SALMON

rosemary roasted potatoes,  
mixed vegetables, 26 GF

### BLACKENED SCALLOPS GF

creamy bleu cheese risotto with  
prosciutto and peas 34

### FISH 'N CHIPS ♥

Mack's IPA battered haddock,  
coleslaw, tartar, fries 20

### SEAFOOD PASTA

shrimp & crab with fettuccine in  
a sherry blush sauce 26

### RISOTTO w/CHICKEN ♥ GF

peppers, broccoli, corn, peas  
in creamy risotto 23

### JAMBALAYA ♥ GF

shrimp, chicken, andouille, creole  
broth, vegetables, brown rice 23  
VEGAN JAMBALAYA w/ tofu 18

### CHICKEN MARSALA

mushrooms, creamy risotto 24

### SOUTHERN MACK N' CHEESE

Hickory smoked pork shoulder,  
cheddar, corn, caramelized onions,  
barbecue sauce drizzle 21

### STEAK FAJITA BOWL\* GF

marinated flatiron, black beans,  
corn, onion, jalapenos, cheddar,  
brown rice, avocado, crema 26

### PUB STEAK\* ♥

6oz bistro filet, hard fried onions,  
port wine reduction, vegetables,  
rosemary roasted potatoes 26

### ELLA'S BELLAS ♥

mushrooms, sausage, shrimp, and  
roasted red peppers in sweet chili  
alfredo sauce with fettuccine 23

♥ house favorites GF gluten free V vegetarian \*Steaks and some fish may be cooked to requested degree of doneness.

Consuming raw or undercooked seafood, meats, shellfish or eggs may increase risk of food borne illness, especially with certain medical conditions.



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## COCKTAILS

### FRONT PORCH

*Wild Turkey American Honey,  
iced tea, lemon, mint*

### BLEU COLLAR MARTINI

*bleu cheese washed vodka,  
olive brine, dry vermouth,  
bleu cheese stuffed olives*

### RAISED BY WOLVES

*Woodford, Disaronno amaretto,  
trace Dewars, chocolate bitters*

### BLUEBERRY MOJITO

*Bacardi, fresh blueberries,  
mint, lime, soda*

### ESPRESSO MARTINI

*vanilla vodka, Kahlua, Tia maria,  
cold brew coffee, good fortune*

### SUMMER SANGRIA

*white wine, limoncello, peach  
schnapps, white cranberry,  
muddled orange, soda*

### WHITE LOTUS

*vodka, pineapple, lemongrass  
cilantro syrup, coconut, lime*

### ORANGE DRAGON

*orange vodka, dragonberry rum,  
orange juice, pineapple, soda*

### WHITE LINEN

*St. Germain elderflower,  
Hendrick's, cucumber, lemon*

### CINCO DE MANGO

*tequila, mango puree, triple sec,  
chipotle lime, Chamoy mango slice*

### DANCING NAKED ON THE BAR

*blanco tequila, Chambord,  
lime, agave nectar*

### PINEAPPLE JALAPENO 'RITA

*jalapeno infused tequila, pineapple,  
lime, agave nectar, Tajin rim*

## BEER

### BEER ON TAP

*Mack's Blue Collar NEIPA  
Other Half Broccoli DIPA  
Allagash white ~ Guinness  
Yuengling lager ~ Miller Lite  
+ four rotating taps*

### CRAFT BEERS



*Sip of Sunshine IPA  
Zombie Dust pale ale  
Wacker Czech pils  
Cider Boys First Press*

*Samuel Smith chocolate stout  
Samuel Adams Boston Lager  
+ a cooler full of excellent craft  
beers, sours & ciders*

### EVERYDAY BEERS

*Blue Moon ~ Stella Artois ~ Corona  
Heineken ~ Heineken 0.0  
Miller High Life ~ Michelob Ultra  
Coors Light ~ Jimmy Juice  
Stateside seltzers;  
black cherry or half & half*

## WINE

*glass/bottle*

*VILLA ROSA Moscato d'asti  
(Italy) 8/32*

*BARONE FINI Pinot Grigio  
(Italy) 9/32*

*MARKSTONE Chardonnay  
(California) 8/28*

*FOLIE A DEUX Chardonnay  
(California) 11/38*

*STONELEIGH Sauvignon Blanc  
(New Zealand) 12/42*

*COPPOLA Pinot Noir  
(California) 10/36*

*MARKSTONE Cabernet  
(California) 8/28*

*JOSH CRAFTSMEN Cabernet  
(California) 10/36*

*FOUR VINES Red Zinfandel  
(California) 10/36*

*HIGHLAND 41 Red Blend  
(California) 10/36*

## MOCKTAILS

### CUCUMBER MINT REFRESHER

*English cucumber, mint, sprite*

### N/A ESPRESSO MARTINI

*cold brew espresso, cream  
Hershey's chocolate, n/a bitters*

### MANGO SUNSET

*mango puree, pineapple juice,  
sours, seltzer*

### OLD FASHIONED VIRGIN

*chilled black tea, orange, cherry,  
demerara, n/a bitters*

### JAMO JUICE

*orange, lime, simple, ginger beer*

### SPARKLING MINERAL WATER

## HAPPY HOUR @ THE BAR 4-6pm daily

*\$6 glass Markstone cab or chard*

*\$4 Big! 22oz Lite or Lager*

*\$5 pints Mack's N.E. IPA*

