



BLUE COLLAR

RESTAURANT ~ BAR ~ CATERING

Feeding your senses with our culinary creations, friendly service and relaxing atmosphere.

APPETIZERS

FRIED CHEESE CURDS
white cheddar, side red sauce 9
Buffalo style, bleu cheese 11

ROOSTER FRIES
jalapeños, tomatoes, bacon,
melted cheddar, sriracha drizzle 11

CRISPY BRUSSELS SPROUTS
spicy miso honey drizzle 10
add bacon bits 2.50

SPICY TUNA TUSHI TOTS
avocado, cucumber, risotto cakes,
sriracha aioli, wasabi sauce 14

SOUTHWESTERN QUESADILLA
grilled chicken, peppers, black beans,
corn, onions, cheddar, side salsa 13

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

CHICKEN WINGS
hot, mild, gochujang, or ancho chili rub
choose jumbo or boneless 16

SOFT PRETZELS
ground mustard 8 add cheese whiz 2.50

FRIED GREEN BEANS
horseradish aioli 11

PHILLY CHEESESTEAK EGGROLLS
spicy ketchup 13 add cheese whiz 2.50

SALADS & BOWLS

THAI STEAK TIPS SALAD
tomatoes, cucumber, carrots, red
onion, peanuts & cilantro over mixed
greens with Thai chili dressing 17

ROASTED BEETS SALAD
feta, walnuts, balsamic glaze 11

POKE BOWL
mango, cucumber, edamame,
tomatoes, quinoa, greens, sriracha
aioli, wasabi sauce 11

CHICKEN CAESAR SALAD 13
MIXED GREENS or CAESAR 5 / 7

QUINOA POWER BOWL
roasted brussels sprouts, butternut
squash, corn, black beans, avocado,
greens with honey dijon 11

FRENCH ONION SOUP 7
ROSE'S CHIPOTLE CHILI 5

ADD CHICKEN 6, MARINATED TOFU 6, SPICY TUNA 8, CHILLED SHRIMP 8, SALMON 9, CRAB CAKE 12, SCALLOPS 14, STEAK 9

SANDWICHES *with fries*

CRAB CAKE SANDWICH
lettuce, tomatoes, remoulade, side slaw 18

NASHVILLE HOT CHICKEN
fried chicken breast, lettuce, pickles, spicy mayo 15

PHILLY CHEESESTEAK*
'whiz wit' (cheese Whiz and onions) 14

PULLED PORK SANDWICH*
smoked pork shoulder, bourbon barbecue, slaw 16

STEAK TIPS SUB*
mushrooms, caramelized onions, demi glace, Swiss 17

SMASH BURGERS*

4 oz hand-pressed patties on kaiser roll

BLEU COLLAR black pepper-crusting burger patties,
bleu cheese, caramelized onions, horseradish aioli 12/16

TODD bacon jam, bacon aioli, American 12/16 **OUTSTANDING!**

KEVIN peanut butter, bacon jam, jalapenos 12/16

OLD SCHOOL American, pickles, LTO 11/15

* Gluten free bun available 1.50

ENTREES

BLACKENED SCALLOPS
bleu cheese risotto with prosciutto
and peas 33

JAMBALAYA
shrimp, chicken, andouille, creole
broth, vegetables, brown rice 22

VEGAN JAMBALAYA
marinated tofu 'chicken' 16

SEAFOOD TORTELLONI
cheese filled pasta with sherryed
cream sauce, shrimp and crab 28

PUB STEAK
6oz bistro filet, port wine sauce,
rosemary potatoes, vegetables 22

BROKEN BONES
Kentucky bourbon bbq ribs, fries 26

CHICKEN MARSALA
mushrooms, creamy risotto 23

FLATIRON FAJITA BOWL
8 oz steak, avocado, black beans,
corn, caramelized peppers & onions,
brown rice, cilantro crema 21

APRICOT BOURBON SALMON
vegetables, farro 23

VEGETABLE RISOTTO w/CHICKEN
peppers, mushrooms, corn, peas
in creamy risotto 20

PULLED PORK MACK N' CHEESE
cheddar, Monterey jack, corn,
caramelized onions, bbq drizzle 20

FISH 'N CHIPS
Mack's IPA battered cod, coleslaw,
tartar, fries 20

12 AND UNDER

MACK 'N CHEESE 7

CHICKEN BITES w/ fries 7

CHEESEBURGER w/ fries 7

SIDES

ROSEMARY POTATOES

MIXED VEGETABLES

COLE SLAW

FRIES

FARRO

MIXED GREENS

DESSERTS

CRÈME BRULEE

DEBBIE'S CHOCOLATE MINT BROWNIE
A LA MODE

CHEESECAKE

house favorites vegetarian gluten free Steaks and some fish may be cooked to requested degree of doneness.

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

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

CURBSIDE PICKUP at www.BLUECOLLARLANC.com or 717 537-2107

