



# BLUE COLLAR

RESTAURANT ~ BAR ~ CATERING

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

## APPETIZERS

PHILLY CHEESESTEAK EGGROLLS  
spicy ketchup 13 add cheese whiz 2

CRISPY BRUSSELS SPROUTS ♥️🌱  
spicy miso honey drizzle 10

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

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

SOFT PRETZELS 🌱  
ground mustard 8 add whiz 2

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

CHICKEN WINGS  
hot, mild, gochujang or ancho chili rub  
choose jumbo 16 or boneless 12

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

FRIED GREEN BEANS 🌱  
horseradish aioli 11

PIZZA MENU coming soon to Blue Collar!

## SALADS & BOWLS

THAI STEAK TIPS SALAD ♥️  
greens with cucumber, tomatoes,  
carrots, red onion, peanuts, cilantro,  
Thai chili dressing 18

ROASTED BEETS SALAD 🌱🍷  
greens with walnuts, balsamic glaze,  
feta, balsamic vinaigrette 11

MIXED GREENS 6/9

POKE BOWL ♥️🌱🍷  
greens with mango, cucumber,  
edamame, tomatoes, quinoa,  
sriracha aioli, wasabi sauce 11

ORGANIC ACAI BOWL 🌱  
acai sorbet, peanut butter, granola,  
berries, chia seeds, coconut, honey 15

CAESAR SALAD 6/9

NUTS & BERRIES SALAD ♥️🌱🍷  
greens with strawberries, blueberries,  
walnuts, feta, raspberry vinaigrette 11

POWER BOWL ♥️🌱🍷  
greens with quinoa, butternut squash,  
roasted brussels sprouts, avocado,  
black beans, corn, honey dijon 11

TIM'S SOUP changes often 5

ADD CHICKEN 6, MARINATED TOFU 6, SPICY TUNA 8, CHILLED SHRIMP 8, SALMON 11, CRAB CAKE 12, SCALLOPS 14, STEAK 10

## 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 14

STEAK TIPS SUB  
mushrooms, caramelized onions, demi glaze, Swiss 17

### SMASH BURGERS\*

4 oz hand-pressed patties on brioche 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

\*substitute 6oz grilled chicken 2

🍷 substitute gluten free bun 2

## ENTREES

VEGGIE RISOTTO w/CHICKEN 🍷  
peppers, broccoli, corn, peas  
in creamy risotto 21

PULLED PORK MACK N' CHEESE ♥️  
cheddar, Monterey jack, corn,  
caramelized onions, bbq drizzle 21

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

VEGAN JAMBALAYA 🌱🍷  
marinated tofu 'chicken' 16

FLATIRON FAJITA BOWL 🍷  
8 oz steak, avocado, black beans,  
corn, cheddar, caramelized onions,  
brown rice, cilantro crema 26

PUB STEAK  
6oz bistro filet, cotton fried onions,  
port wine sauce, vegetables,  
rosemary potatoes 24

SEAFOOD PASTA  
shrimp & crab with fettucine in  
a sherry blush sauce 26

APRICOT BOURBON SALMON ♥️  
mixed vegetables, farro 26

BLACKENED SCALLOPS ♥️🍷  
creamy bleu cheese risotto with  
prosciutto and peas 34

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

CHICKEN MARSALA ♥️  
mushrooms, creamy risotto 23

## 12 AND UNDER

CHEESEBURGER w/ fries 7

CHICKEN BITES w/ fries 7

MACK 'N CHEESE 8

## SIDES

ROSEMARY POTATOES

MIXED VEGETABLES

COLE SLAW

FRIES

FARRO

RISOTTO

## ♥️ 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](http://www.BLUECOLLARLANC.com) or 717 537-2107**

## Service notes on menu changes

### 86 ITEMS

ROOSTER FRIES—button still in system, still available

FRENCH ONION SOUP —no longer in menu, Tim will change soups often so check it out before every shift

CHILI—not listed in menu, no longer a topping for nachos. Tim may throw it in the rotation of daily soup choice

CHICKEN TIKKA MASALA—basmati rice no longer in building

SEAFOOD TORTELLONI– tortelloni no longer in building

### NEW ITEMS

NUTS & BERRIES SALAD

ACAI BOWL—bananas are not on it this year as we had a tough time keeping them fresh

SEAFOOD PASTA

VEGGIE RISOTTO—mushrooms have been replaced with broccoli. The broccoli will help service staff with separating it from Blackened scallops. Lokks better and its even more delicious!

### NOTES

4oz CHEESE WHIZ—dropped price and lowered size to 2oz

MINT CHOCO BROWNIES—cut a little smaller

## Kitchen notes on menu changes

### NEW PREP

Portion acai

Broccoli pieces

### NEW ITEMS

ACAI

BLUEBERRIES

STRAWBERRIES sliced