



BLUE COLLAR

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 717-537-2107 info@bluecollarlanc.com





BLUE COLLAR

RESTAURANT ~ BAR ~ CATERING

APPETIZERS

CHICKEN WINGS

*hot, gochujang or ancho chili rub
with celery 16*

SOFT PRETZELS ♥ V

ground mustard 8 add whiz 2

SOUTHWEST QUESADILLA

*chicken, peppers, black beans,
corn, onions, cheddar, salsa 14*

CRISPY BRUSSELS SPROUTS

spicy chili miso honey 10 ♥ V

CHEESESTEAK EGGROLLS

spicy ketchup 13 add whiz 2

FRIED CHEESE CURDS V

white cheddar, side red sauce 9

EGGPLANT FRIES

side red sauce 9

NACHOS V

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

SPICY TUNA SUSHI TOTS ♥

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

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, hot Italian sausage 18

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

MODENA our Margherita pizza with prosciutto and balsamic drizzle 16

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

VOODOO a cajun-spiced cheese pizza with andouille sausage, cajun chicken, peppadews, black olives 16

APRICOT BACON ♥ ricotta, apricot jam, mozzarella, bacon, pineapple 16

BIANCA ricotta, mozzarella, chicken, broccoli, roasted garlic, roasted red peppers 17

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

CHEESE PIZZA V 12

TOPPINGS *peppadew peppers ~ jalapenos ~ mushrooms
tomatoes ~ red onion ~ black olives ~ pineapple ~ anchovies
pepperoni ~ hot Italian sausage ~ bacon ~ prosciutto ~ chicken
hot honey ~ gluten free crust ~ cheddar ~ 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

KID'S CHEESEBURGER w/ fries 8

KID'S CHICKEN TENDERS w/ fries 9

KID'S MACK 'N CHEESE 8

KID'S CHEESE FLATBREAD PIZZA 7

KID'S 'RONI FLATBREAD PIZZA 9

♥ DESSERTS ♥

CRÈME BRULÉE custard w/ caramelized sugar

DEBBIE'S CHOCO MINT BROWNIE a la mode

CINNAMON PRETZELS ice cream, caramel

FEATURED DESSERT ask your server





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SALADS & BOWLS

THAI STEAK TIPS SALAD
greens with cucumber, tomatoes, carrots, red onion, peanuts, cilantro, Thai chili dressing 19

CRAN APPLE SALAD V GF
greens with dried cranberries, apples, grapes, toasted walnuts, raspberry vinaigrette 12

POKE BOWL ♥ V GF
greens with quinoa, cucumber, mango, carrots, tomatoes, sriracha aioli, wasabi sauce 12

POWER BOWL V GF
greens with quinoa, avocado, corn, roasted brussels sprouts & carrots, black beans, honey dijon 12

ROASTED BEETS SALAD V GF
greens w/ toasted walnuts, chevre, balsamic glaze, balsamic vin 12

MIXED GREENS 6/9 V

CAESAR SALAD 6/9 V

FRENCH ONION SOUP 7

ROSE'S CHILI 5 GF

ADD CHICKEN 6, TOFU 'CHICKEN', 5, 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 roll

BLEU COLLAR ♥ *black pepper patties, bleu cheese, caramelized onions, horseradish aioli 12/16*

TODD ♥ *bacon jam, bacon aioli, American 12/16*

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

creamy bleu cheese risotto with prosciutto and peas 34 GF

FISH 'N CHIPS ♥

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

SEAFOOD PASTA

shrimp & crab with fettucine 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

CHICKEN MARSALA

mushrooms, creamy risotto 24

SOUTHERN MACK N' CHEESE

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

FLATIRON FAJITA BOWL GF

8 oz steak, avocado, black beans, corn, cheddar, caramelized onions, jalapenos, brown rice, crema 26

PUB STEAK ♥

6oz bistro filet, hard fried onions, port wine, vegetables, rosemary roasted potatoes 25

PASTA ROSINA

hot Italian sausage, peppers and red onions on fettucine with melted mozzarella 22

SIDES ROSEMARY POTATOES FRENCH FRIES RISOTTO MIXED VEGETABLES COLE SLAW

♥ 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 or shellfish may increase risk of food borne illness, especially with certain medical conditions.



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COCKTAILS

COSMOPOLITAN

*citrus vodka, Cointreau,
cranberry, lime*

BLEU COLLAR MARTINI

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

CHOCOLATE MARTINI

*vanilla vodka, Bailey's chocolate,
crème de cacao, butterscotch*

SANGRIA

brandied wine, seasonal flavors

PINEAPPLE JALAPENO 'RITA

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

DANCING NAKED ON THE BAR

*blanco tequila, Chambord,
lime, agave nectar*

WHITE LINEN

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

WHAT SHE'S HAVING

*rum, ginger liqueur, orange,
grapefruit, tonic*

EAT A PEACH

*Jim Beam, peach nectar,
guajillo chili demerara, lemon*

BOLD FASHIONED

*Jack Daniels Triple Mash,
Grand Marnier, rosemary,
fruit, Turkish tobacco bitters*

SMOKE & SPICE

*B.C. spiced honey whiskey,
Cointreau, agave, lime*

BEAR NO MALUS

*Kriss apple bourbon, amaro,
Tia Maria, chocolate bitters*

BEER

BEER ON TAP

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

EVERYDAY BEERS

*Stella Artois ~ Blue Moon ~ Corona
Guinness ~ Heineken ~ Yuengling
Coors Light ~ Lite ~ Michelob Ultra
Sam Adams ~ Heineken 0.0
Jimmy Juice ~ Stateside seltzers;
black cherry, orange or half & half*

CRAFT BEERS



*Sip of Sunshine IPA
Ever Grain Sorbetto
Wacker Czech pils
Cider Boys First Press*

*Weihenstephaner Helles lager
Samuel Smith chocolate stout
+ a cooler full of excellent craft*

WINE

glass/bottle

*VILLA ROSA Moscato d'asti
(Italy) 10/36*

*MARKSTONE Chardonnay
(California) 8/28*

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

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

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

*JOSH CRAFTSMEN Cabernet
(California) 10/36*

*MARKSTONE Cabernet
(California) 8/28*

*COPPOLA Pinot Noir
(California) 10/36*

*BONTERRA Red Zinfandel
(California) 10/36*

*VILLA POZZI Sweet Red
(Italy) 10/36*

MOCKTAILS

CUCUMBER MINT REFRESHER

English cucumber, mint, sprite

CRANBERRY SPRITZ

*white cranberry, cranberry, lime,
simple, Sprite*

WATERMELON SPARKLE

*watermelon puree, coconut, lime,
seltzer water*

JAMO JUICE

orange, lime, simple, ginger beer

MANGO SUNSET

*mango puree, pineapple, sours,
seltzer, grenadine float*

SPARKLING MINERAL WATER

HAPPY HOUR *AFTER WORK**

4-6pm daily

\$4 Big! 22oz Lite or Lager

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

\$6 glass cabernet or chardonnay