



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 3

CRISPY BRUSSELS SPROUTS ♥
spicy miso honey drizzle 10

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

SOFT PRETZELS ✓
ground mustard 8 add whiz 3

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

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

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

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

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

FRIED GREEN BEANS
horseradish aioli 11

SALADS & BOWLS

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

ROASTED BEETS SALAD ✓ GF
feta, walnuts, balsamic glaze 11

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

CHICKEN CAESAR SALAD 13

MIXED GREENS or CAESAR 5 / 7

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

FRENCH ONION SOUP 7

ROSE'S CHIPOTLE CHILI 5 GF

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 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

GF gluten free bun available 1.50

ENTREES

VEGGIE RISOTTO w/CHICKEN GF
peppers, mushrooms, corn, peas
in creamy risotto 21

CHICKEN MARSALA ♥
mushrooms, creamy risotto 23

CHICKEN TIKKA MASALA
smoky cream sauce, basmati rice,
naan 21

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

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

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

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

VEGAN JAMBALAYA ✓ GF
marinated tofu 'chicken' 16

APRICOT BOURBON SALMON ♥
vegetables, farro 26

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

BLACKENED SCALLOPS ♥ GF
bleu cheese risotto with prosciutto
and peas 34

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 FRIES

MIXED VEGETABLES FARRO

COLE SLAW MIXED GREENS

♥ DESSERTS ♥

CRÈME BRULEE

DEBBIE'S CHOCOLATE MINT BROWNIE
A LA MODE

CHEESECAKE

♥ house favorites ✓ vegetarian GF 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

