



BLUE COLLAR

RESTAURANT ~ BAR ~ CATERING

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

APPETIZERS

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

JOE MALO'S QUESADILLA ♥
butternut squash, brussels sprouts, bacon, cheddar, balsamic glaze 13

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

PHILLY CHEESESTEAK EGGROLLS
spicy ketchup 13 add cheese whiz 2.50

GOCHUJANG LETTUCE CUPS ♥
carrots, edamame, cucumber, red cabbage, peanuts, cilantro choose tofu ✓, salmon or shrimp 17

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

FRIED GREENBEANS ✓
horseradish aioli 11

CRISPY BRUSSELS SPROUTS ♥ ✓
spicy miso honey drizzle 10

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 beef or chicken 16

SOFT PRETZELS ✓
ground mustard 8 add cheese whiz 2.50

SALADS & BOWLS

ACAI BOWL ✓
organic acai sorbet, peanut butter, granola, berries, bananas, coconut, chia seeds, honey 14

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

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

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

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

NUTS & BERRIES SALAD ✓ GF
strawberries, blueberries, walnuts, feta, greens, raspberry vinaigrette 11

CHICKEN CAESAR SALAD 13
MIXED GREENS or CAESAR 5 / 7 ✓
TIM'S SOUP 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*

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

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

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

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

SMASH BURGERS

4 oz hand-pressed patties on sesame seed bun

BLEU COLLAR ♥ *black pepper-crust burger patties, bleu cheese, caramelized onions, horseradish aioli 11/15*

TODD *bacon jam, bacon aioli, American 11/15* **OUTSTANDING!**

KEVIN *peanut butter, bacon jam, jalapenos 11/15*

OLD SCHOOL *American, pickles, LTO 10/13*

ENTREES

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

TREEHOUSE SALMON
cuts of salmon, vegetables and farro in lemon butter 22

BLACKENED SCALLOPS ♥ GF
bleu cheese risotto with prosciutto and peas 32

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

BROKEN BONES
Korean barbecue ribs, fries, slaw half rack 18 full rack 26

BLUE COLLAR STEAK ♥
6oz bistro filet with crab & bleu cheese, vegetables, potatoes 30

SHORT RIB MACK N' CHEESE ♥
cheddar, Monterey jack, corn, caramelized onions, bbq drizzle 20

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

CHICKEN MARSALA ♥
mushrooms, risotto 23

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

VEGAN JAMBALAYA
marinated tofu 'chicken' 16

APRICOT BOURBON SALMON
7oz salmon filet, vegetables, farro 23

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 with BERRIES BRULEE

♥ 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

