



BLUE COLLAR

RESTAURANT ~ BAR ~ CATERING

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

LUNCH

lighter portions at even lighter prices served 11-4 Tuesday thru Friday

- POWER BOWL **V GF** ♥ roasted brussels sprouts, corn & carrots, beans, avocado, quinoa, greens 7 / 12
- POKE BOWL **V GF** ♥ mango, cucumber, carrots, tomatoes, quinoa, greens, sriracha, wasabi 7 / 12
- CRANBERRY APPLE SALAD **V GF** ♥ walnuts, grapes, raspberry vinaigrette 7 / 12
- PASTA ROSINA hot Italian sausage, peppers, onions, mozzarella in spicy marinara on fettucine 12 / 22
- FISH 'N CHIPS Mack's IPA battered haddock, tartar, fries 12 / 20
- JAMBALAYA **GF** ♥ shrimp, chicken, andouille sausage, creole broth, vegetables, brown rice 12 / 23
- VEGAN JAMBALAYA **V** marinated tofu, creole broth, vegetables, brown rice 9 / 18
- SOUTHERN MACK N' CHEESE ♥ smoked pork shoulder, cheddar, corn, sauteed onions, bbq 12 / 21
- PUB STEAK 6 oz petite bistro tender with port wine sauce, fried onions, rosemary potatoes, vegetables 25
- CHEESE PIZZA 9 (toppings extra)
- WHOLE GRAIN GRILLED CHEESE American, bacon jam, side fries 10
- CHICKEN TENDERS with fries 9
- SOUP & SALAD mixed greens or Caesar salad with bowl of chili 10 French onion soup +\$2
- MIXED GREENS or CAESAR SALAD **V** lunch or dinner size 6 / 9
- ADD CHICKEN 6, MARINATED TOFU 5, SPICY TUNA 8, SALMON 11, CRAB CAKE 12, SCALLOPS 14, STEAK 12

PIZZA LAB



Our 12" hand tossed, thin crust pizzas make a great shareable appetizer or meal for one.

- The GRADUATE ♥ pizza sauce, pepperoni pizza with our own hot honey drizzle 16
- PEPPA PIG pizza sauce, mozzarella, 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, sliced pears, caramelized onions, prosciutto, goat cheese, arugula, EVOO 17
- VOODOO pizza sauce, mozzarella, andouille sausage, chicken, peppadews, black olives, Cajun spice 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 LUNCH SPECIAL **V** 42 9 (toppings extra)
- TOPPINGS peppadew peppers, jalapenos, mushrooms, tomatoes, red onion, black olives, pineapple, pepperoni, hot Italian sausage, bacon, prosciutto, chicken, cheddar, hot honey, anchovies, gluten free crust, extra mozzarella 3

Please no half toppings and no substitutions on specialty pizzas.

LUNCH



BLUE COLLAR RESTAURANT ~ BAR ~ CATERING

LUNCH

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

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

SALADS & BOWLS

THAI STEAK TIPS SALAD ♥

greens with cucumber, tomatoes, peanuts,
carrots, red onion, cilantro, Thai chili dressing 19

ROASTED BEETS SALAD V GF

greens with walnuts, goat cheese, balsamic glaze,
side balsamic vinaigrette 12

ADD CHICKEN 6, MARINATED TOFU 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 breast in house Nashville sauce,
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, caramelized onions, demi, Swiss 17

SMASH BURGERS*

4 oz hand-pressed patties on brioche roll

BLEU COLLAR ♥ black pepper-crusting patties,
bleu cheese crumbles, 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 6oz grilled chicken 2

substitute gluten free bun 2

ENTREES

SEAFOOD PASTA

shrimp & crab with fettucine in a
sherry blush sauce 26

CHICKEN MARSALA ♥

mushrooms, creamy risotto 24

BLACKENED SCALLOPS ♥ GF

bleu cheese risotto with
prosciutto and peas 34

APRICOT BOURBON SALMON

rosemary roasted potatoes,
mixed vegetables, 26 GF

FLATIRON FAJITA BOWL GF

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

RISOTTO w/ CHICKEN GF

broccoli, peppers, corn, peas 23

♥ house favorites V 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.



www.BLUECOLLARLANC.com ~ info@bluecollarlanc.com ~ 717 537-2107