

Lounge Menu

Chef's Specialty Hummus Flavored hummus prepared daily and presented with grilled pita bread, extra-virgin olive oil and fresh lemon	\$5.25
Cornmeal Crusted Calamari Fried crisp and served with a creamy chipotle and gorgonzola dipping sauce	\$9.00
Pancetta an Chevre Flatbread Freshly baked herb flatbread topped with crisp pancetta, chevre and sliced tomato baked golden brown	\$7.75
Shrimp Stuffed Jalapenos Fried crisp and served with sweet pepper jelly	\$8.25
Chef's Soup Creation Made daily with the freshest ingredients	\$6.00
Caesar Salad Tender romaine hearts tossed with Caesar dressing, Parmesan cheese, roma tomatoes and rosemary croutons Add herb-marinated grilled salmon or chicken	\$6.75 \$10.75
Blackwell Salad Field greens tossed with candied pecans, roast corn, fresh berries and port wine vinaigrette Add herb-marinated grilled salmon or chicken	\$6.75 \$10.75
Classic Reuben Sandwich House-cured corned beef or turkey sliced thin and topped with melted Swiss cheese, Thousand Island dressing and sauerkraut on toasted caraway rye bread.	\$8.75
Blackwell Burger 8 ounces of char-grilled aged ground beef on a freshly baked chive roll and topped with melted sharp cheddar cheese, sliced tomato, crisp pancetta, caramelized onions and our signature aioli	\$8.75
Caramelized Onion Pierogies Hand made pierogies with a sharp Cheddar and potato filling Sautéed crisp with onions, fresh rosemary and sour cream drizzle Add Chorizo Sausage	\$10.50 \$13.00
Crab and Lobster Rolls Crab and Lobster salad accented with lemon and chervil on toasted pan rolls garnished with fresh watercress and our signature aioli	\$10.50
Crispy Chicken Tenders Fried crisp and served with chipotle-sun dried strawberry barbecue sauce	\$8.75

