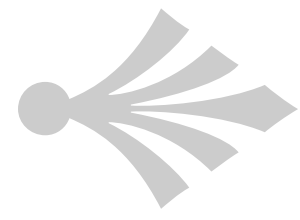





Lunch



Salads

Add Grilled or Blackened Chicken \$6*, Salmon \$7*, Shrimp \$9*

Blackwell Salad  half \$5.50/full \$9.00
Mixed greens, candied pecans, roasted sweet corn, berries, port wine vinaigrette
(This item can be made gluten free upon request)

Caesar Salad half \$5.50/full \$9.00
Romaine lettuce, Parmesan cheese, grape tomatoes, croutons, classic Caesar dressing
(This item can be made gluten free upon request)

Citrus Arugula Salad half \$5.50/full \$9.00
Arugula, mixed greens, smoked almonds, hard-boiled egg, tomato, cucumber, feta cheese, citrus vinaigrette
(This item can be made gluten free upon request)

Italian Antipasto Salad half \$6.00/full \$11.00
Romaine lettuce, balsamic vinaigrette, pepperoni, salami, diced provolone cheese, grape tomatoes, pepperoncini, chilled cheese filled tortellini, grilled asparagus
(This item can be made gluten free upon request)

Fried Chicken Salad half \$6.00/full \$11.00
Crisp lettuce, hard-boiled egg, bacon, cheddar jack cheese, grape tomatoes, red onion, warm chicken tenders, honey Dijon dressing
(This item can be made gluten free upon request)


Asian Chicken Lettuce Wraps  half \$6.00/full \$11.00
Fried teriyaki style chicken, crisp lettuce, lemon scented vegetable slaw

Sandwiches

Served with your choice of crisp French fries, seasoned kettle chips, mixed greens or fresh cut fruit

Blackwell Burger /Chicken Sandwich*  \$12.00
Char-grilled 8 oz. premium ground beef patty or a grilled 6 oz. chicken breast, melted white cheddar cheese, sliced tomato, crisp pancetta, caramelized onions, Blackwell aioli, house-made bun

Turkey and Brie \$10.50
Warm shaved turkey breast, melted brie cheese, arugula, sliced tomato, crisp bacon, honey whole-grain mustard aioli, toasted 12-grain bread

Classic Reuben  \$11.00
House-braised corned beef or shaved smoked turkey, Swiss cheese, Thousand Island dressing, sauerkraut, toasted thick cut rye bread

Grilled Salmon Bialy* \$10.50
Warm flaked salmon on a toasted bialy roll, porcini mushroom aioli, chimichurri, lemon scented vegetable slaw

Hummus and Naan Wrap \$9.25
Grilled naan flatbread with hummus, olives, feta cheese, onion, tomato, cucumber

Fried Green Tomato BLT \$9.75
12-Grain bread, Blackwell aioli, fried green tomatoes, hickory smoked bacon, crisp lettuce

Soup and a Half Sandwich \$11.50
Select any soup and one half of the following: turkey brie, classic Reuben, or fried green tomato BLT

Soups

Tomato Basil Soup \$6.50
Tomatoes stewed with sweet onions, garlic, basil, finished with cream
(This item can be made gluten free upon request)

Black Bean and Brisket Chili \$6.50
Braised tender beef brisket, southwest spices, chipotle sour cream
(This item can be made gluten free upon request)

Soup Du Jour \$6.50
Ask your server for today's selection

Entrées

Flatbread \$10.25
Tomato tapenade, pepperoni, Manchego cheese, pepperoncini on grilled flatbread

Sriracha Fried Shrimp Tacos  \$10.25
Two soft flour tortillas, avocado cream, crisp vegetable slaw, tomato cilantro rice

Steak Frites* \$14.50
Grilled sirloin, truffle Parmesan fries, asparagus, sautéed mushrooms, porcini mushroom aioli (This item can be made gluten free upon request)

Salmon Chimichurri*  \$12.50
Grilled salmon, chimichurri sauce, mixed vegetables, tomato cilantro rice, pickled carrot and daikon radish slaw (This item can be made gluten free upon request)

Vegetarian Entrées

Add Grilled or Blackened Chicken \$6*, Salmon \$7*, Shrimp \$9*

Cheese Tortellini \$11.00
Cheese tortellini, mixed vegetables, wilted spinach, creamy marinara, melted Parmesan cheese, asparagus

Seasonal Risotto \$10.75
Creamy Arborio rice finished with cheese and butter, asparagus
(This item can be made gluten free upon request)

Sweet Chili Lo Mein  \$11.00
Tender noodles, fried tofu, sweet and spicy sauce, mixed vegetables, toasted cashews, lime wedges

Desserts \$7.50

Classic Crème Brûlée
Tahitian vanilla custard, caramelized sugar

Carrot Cake Blondie Cheesecake
Whipped cream, butterscotch

Buckeye Toffee Chip Brownie
Whipped cream, caramel drizzle

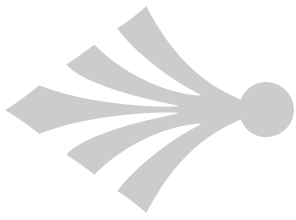
Cookies and Ice Cream
House-baked oatmeal chocolate chip cookies served warm with double scoop of ice cream

Add a scoop of ice cream to any dessert \$3.00

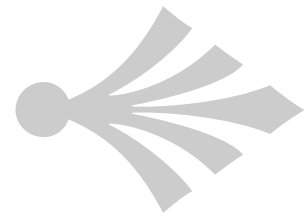
 Signature Dishes  Spicy Dishes

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your chance of food borne illness especially if you have certain medical conditions. Please alert your server if you have any allergies or dietary restrictions.

18% Gratuity added to parties of six or more



Dinner



Small Plates

- Chips and Cheese** 🔥 \$6.00
Warm kettle chips, crumbled bacon, grape tomatoes, scallions, pepper jack cheese queso
- Crispy Calamari*** \$12.00
Arugula, chili flakes, white wine garlic tomato sauce
- Roasted Garlic Hummus** \$6.00
Grilled pita bread, crisp lavosh, mixed olives, sundried tomato salad
(This item can be made gluten free upon request)
- Sriracha Fried Shrimp Tacos*** 🔥 \$9.00
Two soft flour tortillas, avocado cream, crisp vegetable slaw
- Truffle Fries** 🍷 \$6.00
White truffle oil, fresh herbs, Parmesan cheese, porcini mushroom aioli, tomato ketchup
- Ploughman's Board** \$11.00
Salami, pepperoni, Manchego, smoked Gouda, Dijon rouge mustard, smoked almonds, dried fruits, house-made crostini
(This item can be made gluten free upon request)
- Andouille Dirty Rice Croquettes** 🔥 \$9.00
Crisp fried croquettes, pancetta, caramelized onion, avocado cream

Soups

- Tomato Basil Soup** \$6.50
Tomatoes stewed with sweet onions, garlic, basil, finished with cream
(This item can be made gluten free upon request)
- Black Bean and Brisket Chili** \$6.50
Braised tender beef brisket, southwest spices, chipotle sour cream
(This item can be made gluten free upon request)
- Soup Du Jour** \$6.50
Ask your server for today's selection

Salads

Add Grilled or Blackened Chicken \$6*, Salmon \$7*, Shrimp \$9*

- Blackwell Salad** 🍷 half \$5.50/full \$9.00
Mixed greens, candied pecans, roasted sweet corn, berries, port wine vinaigrette
(This item can be made gluten free upon request)
- Caesar Salad** half \$5.50/full \$9.00
Romaine lettuce, Parmesan cheese, grape tomatoes, croutons, classic Caesar dressing
(This item can be made gluten free upon request)
- Citrus Arugula Salad** half \$5.50/full \$9.00
Arugula, mixed greens, smoked almonds, hard-boiled egg, tomato, cucumber, feta cheese, citrus vinaigrette
(This item can be made gluten free upon request)

Sandwiches

Served with your choice of crisp French fries, seasoned kettle chips, side tossed salad or fresh cut fruit

- Blackwell Burger/Chicken Sandwich*** 🍷 \$12.00
Char-grilled 8 oz. premium ground beef patty or a grilled 6 oz. chicken breast, melted white cheddar cheese, sliced tomato, crisp pancetta, caramelized onions, Blackwell aioli, house-made bun
- Turkey and Brie** \$10.50
Warm shaved turkey breast, melted brie cheese, arugula, sliced tomato, crisp bacon, honey whole-grain mustard aioli, toasted 12-grain bread
- Classic Reuben** 🍷 \$10.50
House-braised corned beef or shaved smoked turkey, Swiss cheese, Thousand Island dressing, sauerkraut, toasted thick cut rye bread

Entrées

- Blackened Ribeye*** 🍷 🔥 \$40.00
10 oz. grilled ribeye steak, crab and potato hash, pepper jack cheese queso, crisp vegetable slaw
(This item can be made gluten free upon request)
- Steak Frites*** \$23.50
7 oz. grilled sirloin, truffle Parmesan fries, asparagus, sautéed mushrooms, porcini mushroom aioli
(This item can be made gluten free upon request)
- Southern Pork Scaloppini*** \$16.50
Seared pork medallions, cornmeal dusted fried green tomatoes, roasted garlic buttermilk smashed potatoes, avocado cream, red pepper pico de gallo
(This item can be made gluten free upon request)
- Chicken Romano*** \$17.50
Lightly breaded chicken breast, roasted garlic buttermilk smashed potatoes, asparagus, white wine garlic tomato sauce, Manchego cheese
(This item can be made gluten free upon request)
- Salmon Chimichurri*** 🍷 \$19.00
Grilled salmon, chimichurri sauce, mixed vegetables, tomato cilantro rice, pickled carrot and daikon radish slaw
(This item can be made gluten free upon request)
- Garlic Butter Grilled Shrimp*** \$28.00
Five jumbo shrimp, smoky ranchero sauce, andouille dirty rice croquettes, warm buttered crab salad, mixed vegetables
(This item can be made gluten free upon request)

Vegetarian Entrées

Add Grilled or Blackened Chicken \$6*, Salmon \$7*, Shrimp \$9*

- Cheese Tortellini** \$15.50
Cheese tortellini, mixed vegetables, wilted spinach, creamy marinara, melted Parmesan cheese, asparagus
- Seasonal Risotto** \$12.75
Creamy Arborio rice finished with cheese and butter, asparagus
(This item can be made gluten free upon request)
- Sweet Chili Lo Mein** 🔥 \$14.00
Tender noodles, fried tofu, sweet and spicy sauce, mixed vegetables, toasted cashews, lime wedges

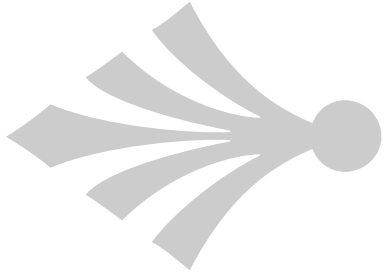
Desserts \$7.50

- Classic Crème Brûlée**
Tahitian vanilla custard, caramelized sugar
- Carrot Cake Blondie Cheesecake**
Whipped cream, butterscotch
- Buckeye Toffee Chip Brownie**
Whipped cream, caramel drizzle
- Cookies and Ice Cream**
House-baked oatmeal chocolate chip cookies served warm with double scoop of ice cream
- Add a scoop of ice cream to any dessert** \$3.00

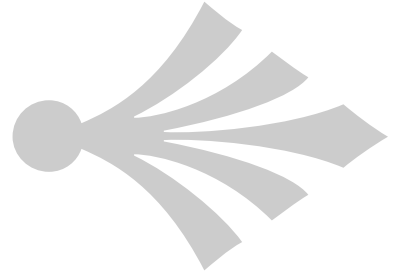
🍷 Signature Dishes 🔥 Spicy Dishes

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Wine List



Wines are listed progressively by flavor profile
We proudly serve Salmon Creek Wines as our house pour

White Wines

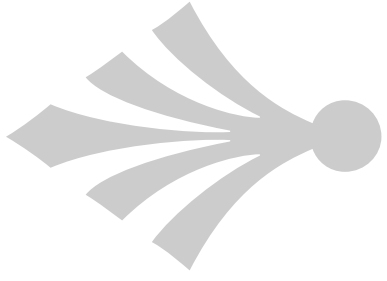
Chardonnay, Salmon Creek, California	\$6	\$24
Chardonnay, Sierra Butuca, Chile	\$6.50	\$26
Chardonnay, Kendall-Jackson, California	\$9.5	\$38
Chardonnay, Rodney Strong, Sonoma	\$7.75	\$30
Pinot Grigio, Salmon Creek, California	\$6	\$24
Pinot Grigio, Pertico, Italy	\$7.50	\$30
Pinot Grigio, Good, Italy	\$7.00	\$28
Sauvignon Blanc, Benziger, North Coast	\$8.50	\$34
Sauvignon Blanc, Sierra Butuca, Chile	\$6.50	\$26
Fumé Blanc, Ferrari-Carano, Sonoma	\$11	\$44
White Zinfandel, Beringer, California	\$6	\$24
Riesling, Firelands, Ohio	\$7.50	\$30
Riesling, Dr. L, Germany	\$7.50	\$30
Gewürztraminer, Hogue, Washington	\$6.50	\$26
Chardonnay, Sonoma Cutrer, Russian River Ranch		\$54
Chardonnay, Chateau St Jean, North Coast		\$40
Sauvignon Blanc, Cakebread Cellars, Napa Valley		\$60

Sparkling Wine and Champagne

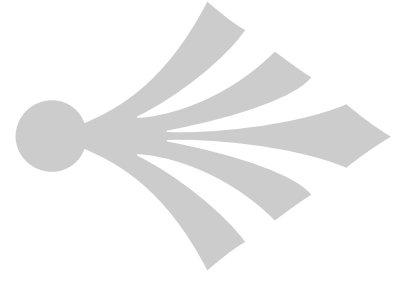
St. Hillaire Blanc de Blanc, France	\$34
Mumm Brut Rosé, California	\$45
Villa Sandi Prosecco Rosé	\$40
Moet Chandon "Imperial", France	\$95
Mumm Brut Prestige, Napa (split)	\$16

Red Wines

Pinot Noir, Noble Vines, California	\$7.50	\$30
Merlot, Salmon Creek, California	\$6	\$24
Merlot, Tortoise Creek, Central Coast	\$7.50	\$30
Zinfandel, Cline Cellars, California	\$8.50	\$34
Tempranillo, Matchbook, Dunnigan Hills	\$9.00	\$37
Shiraz, Rosemount Estates, Australia	\$7.50	\$30
Red Blend, Ca'momi Rosso, Napa Valley	\$6.50	\$28
Cabernet Sauvignon, Salmon Creek, California	\$6.00	\$24
Cabernet Sauvignon, Hidden Crush, Central Coast	\$6.50	\$28
Cabernet Sauvignon, Estancia, Paso Robles	\$9.00	\$36
Malbec, Diseno, Argentina	\$9.00	\$36
Pinot Noir, MacMurray Ranch, Sonoma		\$50
Pinot Noir, Mossback, Sonoma		\$60
Pinot Noir, King Estate, Oregon		\$70
Merlot, Rodney Strong, Sonoma		\$50
Merlot, Rutherford Hill, Napa Valley		\$60
Merlot, Rombauer, Napa Valley		\$78
Shiraz, Greg Norman, Australia		\$44
Zinfandel, Joel Gott, California		\$47
Cabernet Sauvignon, Franciscan, Napa Valley		\$65
Cabernet Sauvignon, Mount Veeder Winery, Napa Valley		\$95



Wine List



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- Riesling, Dr. L, Germany
\$7.50 \$30
- Gewürztraminer, Hogue, Washington
\$6.50 \$26
- Chardonnay, Sonoma Cutrer, Russian River Ranch
\$54
- Chardonnay, Chateau St Jean, North Coast
\$40
- Sauvignon Blanc, Cakebread Cellars, Napa Valley
\$60

Sparkling Wine and Champagne

- St. Hillaire Blanc de Blanc, France
\$34
- Mumm Brut Rosé, California
\$45
- Villa Sandi Prosecco Rosé
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- Moet Chandon "Imperial", France
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