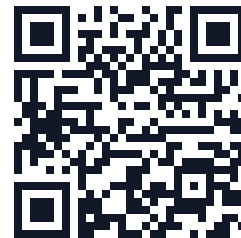


Black and Bleu

6108 Carlisle Pike 17050-5243 · +17174588105 · Updated: Jan 14, 2026

[View online menu](#)



APPETIZERS 18

Firebread	\$9.00
Tuscan loaf baked golden brown with garlic butter, cheeses, and hot spices served with spicy garlic oil for dipping	
Spicy Tuna Nachos*	\$14.00
Fresh sushi grade tuna diced and tossed with sriracha, sesame oil, garlic and chili glaze served on wonton chips with avocado, green onions, sesame seed and avocado ranch	
Bleu Cheese Fondue	\$12.00
Our house specialty, creamy, delicious bleu cheese fondue served with buffalo chicken skewers and garlic knots	
Lobster Egg Rolls*	\$12.00
Lobster, mascarpone, and julienne vegetables in a crispy egg roll served with sweet chili soy sauce for dipping	
Fried Oysters*	\$12.00
East coast oysters lightly dusted, fried and served with tartar sauce	
Calamari*	\$12.00
Lightly fried and served with marinara sauce	
Calamari Rhode Island Style*	\$14.00
Our crispy fried calamari tossed with onions and pepperoncini's in a white wine lemon sauce	
Bacon Wrapped Chicken Tenders	\$10.00
Encrusted with chili and brown sugar served with a chipotle ranch sauce	
Fried Mozzarella	\$8.00
Mozzarella cheese sticks breaded and fried served with tomato sauce for dipping	
Stuffed Hungarian Peppers	\$10.00
Stuffed with hot Italian sausage, spinach, Parmesan, and Boursin cheeses	
Killer Bread	\$8.00
Creamy blend of cheeses, mayonnaise, and garlic baked on a baguette	
Crab Puffs*	\$12.00
Crab meat, cheese and spices rolled in a wonton and fried	
Fire Cracker Shrimp*	\$12.00
Beer battered shrimp, fried and tossed in a creamy pepper sauce topped with pepperoncini's	
Garlic Knots	\$8.00
Fresh baked, seasoned with garlic and herbs with tomato sauce	

Boneless Wings	\$12.00
Choice of sauce served with bleu cheese and celery	
Chilean Sea Bass Bite	\$12.00
House made, rich and flavorful white fish lightly breaded, fried and served with chipotle tartar sauce	
Meatballs	\$14.00
House made with ground beef and sweet Italian sausage, Asiago cheese, fresh herbs and slow cooked in tomato sauce and topped with mozzarella cheese	
Jumbo Soft Pretzel	\$10.00
Served with beer cheese and mustard dipping sauces	

SOUPS ⁶

New England Clam Chowder	\$6.00
Lobster Bisque	\$6.00
Tomato	\$4.00
French Onion	\$6.00
Chicken Tortilla	\$6.00
Udon	\$7.00

PIZZAS & MORE ⁸

Cheese Pizza	AVAILABLE OPTIONS
Mozzarella with tomato sauce	Small: \$10.00 Large: \$16.00
Black-N-Bleu	AVAILABLE OPTIONS
Tomatoes, onions, blackened chicken, and bleu cheese	Small: \$12.00 Large: \$18.00
Meatza	AVAILABLE OPTIONS
Ham, sausage, bacon, and pepperoni	Small: \$12.00 Large: \$18.00
White	AVAILABLE OPTIONS
Tomatoes, broccoli, and ricotta cheese	Small: \$12.00 Large: \$18.00
BBQ Chicken	AVAILABLE OPTIONS
Onions, chicken, BBQ sauce, cheddar cheese, and cilantro	Small: \$12.00 Large: \$18.00
Stromboli	AVAILABLE OPTIONS
Sausage, ham, cheese, and mustard sauce	Small: \$12.00 Large: \$18.00

Cheese Steak Stromboli

Stuffed with steak, onions, mozzarella, and American cheese

AVAILABLE OPTIONS

Small: \$14.00

Large: \$22.00

Calzone

Stuffed with ham, mozzarella, and ricotta cheese

AVAILABLE OPTIONS

Small: \$12.00

Large: \$18.00

SALADS 12

House

AVAILABLE OPTIONS

\$6.00

\$8.00

Caesar

AVAILABLE OPTIONS

\$6.00

\$8.00

Add Chicken: \$6.00

Black-N-Bleu Salmon*

\$18.00

Mixed greens, tomatoes, bleu cheese crumbles, celery, onions, bacon, and blackened salmon topped with an avocado ranch dressing

Seared Tuna Salad*

\$16.00

Green tea crusted tuna sliced and served on a bed of green with onions, red peppers, tomatoes, fried wontons and wasabi vinaigrette

Wedge Salad

\$9.00

Wedge of iceberg lettuce topped with bleu cheese crumbles, bacon, tomatoes, and red onions with ranch dressing

Cobb Salad

\$16.00

Mixed greens, eggs, bacon, tomatoes, avocado, bleu cheese crumbles, and grilled chicken with ranch dressing

Southwest Salad

\$16.00

Mixed greens topped with jack cheese, tomatoes, avocado, black beans, corn, grilled chicken, tortilla strips and chipotle ranch dressing

Bello

AVAILABLE OPTIONS

Mixed greens, sautéed Portobello mushrooms, walnuts, dried cranberries, goat cheese, and crispy onions topped with balsamic vinaigrette

\$6.00

\$12.00

Steak & Calamari*

\$18.00

Marinated grilled steak on a bed of mixed greens tossed with parmesan peppercorn dressing with tomatoes, red peppers, and shaved red onions, topped with crispy calamari

Strawberry Salad

\$12.00

Mixed greens topped with fresh strawberries, onions, cucumbers, roasted almonds, goat cheese and poppy seed dressing

Roasted Beet Salad

\$12.00

Roasted beets, onions, avocado, walnuts and goat cheese served on a bed of mixed greens topped with a maple balsamic dressing

Mediterranean Salad **\$16.00**
Romaine lettuce tossed with grilled chicken, avocado, artichokes, tomatoes, cucumbers, red onions, garbanzo beans, feta cheese, and dressed with black olive and feta vinaigrette

SANDWICHES 17

Blackened Chicken Cheese Steak **\$14.00**
Blackened chicken, onions, and bell peppers with melted cheddar cheese on a toasted baguette

Grilled Cheese & Tomato Soup **\$8.00**
Buttery grilled Texas toast with melted Swiss, cheddar, and American cheese served with a cup of creamy tomato soup

Crab Cake Sandwich* **\$18.00**
Maryland style crab cake with lettuce, tomato, and a side of tartar sauce

Fried Fish Sandwich* **\$15.00**
Fresh white fish lightly dusted, fried and served with lettuce and tomato

Grilled Turkey Sandwich **\$12.00**
Sliced turkey breast, Swiss cheese, roasted red peppers, and roasted garlic aioli on grilled sourdough bread

Blackened Chicken Melt **\$14.00**
Blackened chicken breast with pepper jack cheese, tomato, bacon, and avocado ranch dressing on grilled sourdough

Black-N-Bleu Burger* **\$14.00**
Blackened grilled chuck topped with bleu cheese crumbles with lettuce and tomato

House Burger* **\$14.00**
Seasoned ground chuck topped with cheddar cheese and bacon with lettuce and tomato

Wagyu Burger* **\$16.00**
Locally sourced American Kobe beef grilled and topped with a choice of cheese served with lettuce and tomato

Mini Cheeseburgers & Fries* **\$12.00**
Angus sliders on potato rolls with melted American cheese

Cheese Steak **\$15.00**
Shaved beef and onions topped with provolone cheese on a toasted baguette

Salmon BLT* **\$14.00**
Grilled salmon, lettuce, tomato, bacon, and lemon pepper mayonnaise on Texas toast

Monster Burger* **\$20.00**
Two 8 oz. seasoned grilled chuck burgers topped with our slow roasted short ribs, bacon, American cheese, crispy fried onions, and BBQ sauce

French Dip* **\$15.00**
Thinly sliced slow roasted roast beef topped with melted Swiss cheese and served with au jus

Open-Faced Roast Beef* **\$15.00**
Thinly sliced slow roasted roast beef served on Texas toast and mashed potatoes topped with beef gravy

Filet Mignon Sandwich*	\$18.00
Grilled filet topped with brie, caramelized onions, roasted garlic mayo, lettuce, and tomato	
Crispy Chicken Sandwich	\$14.00
House breaded sous vide chicken breast on brioche bun with lettuce, tomato and lemon pepper mayo	

PASTAS 8

Lobster Mac-N-Cheese*	\$16.00
Lobster, tomatoes and a blend of five cheeses tossed with Cavatappi pasta	
Crab Raviolis*	\$18.00
Tossed in a lobster cream sauce with baby spinach and tomatoes	
Blackened Chicken Alfredo	\$16.00
Creamy pappardelle Alfredo topped with blackened chicken breast	
Michigan Mike	\$16.00
Cheese tortellini tossed with sweet peas and Italian sausage in a creamy tomato sauce	
Smoked Gouda Pasta	\$16.00
Sautéed pieces of chicken with rich and creamy smoked gouda cheese sauce tossed with Cavatappi pasta, sundried tomatoes, and bacon	
Firehouse Pasta*	\$18.00
Linguini tossed in olive oil, garlic, basil, red hot cherry peppers, roasted red peppers, sautéed pieces of chicken, and shrimp topped with fresh parmesan cheese	
Seafood Pappardelle Pasta*	\$20.00
Sautéed shrimp, and scallops in a creamy lobster seafood sauce with tomatoes and spinach	
Garlic Shrimp & Veggies*	\$16.00
(Not Quite Pasta) Sautéed shrimp, spinach, artichokes, sundried tomatoes, black olives, broccoli, asparagus, and feta cheese tossed in a garlic butter with wild rice	

ENTREES 14

Prime Rib*	\$28.00
Served with a baked potato, asparagus, horseradish cream sauce, and au jus	
Salt Baked Trout*	\$25.00
Served with parmesan orzo and crispy fried spinach	
Filet Mignon*	\$36.00
Over roasted garlic mashed potatoes with sautéed Brussel sprouts with bacon and braised button mushrooms	
Black-N-Bleu Stack*	\$46.00
Crab cake stacked on top of a lightly blackened filet mignon on a bed of bleu cheese mashed potatoes and asparagus topped with Alfredo sauce	
Seared Tuna*	\$24.00
Seared and served on a bed of wild rice, sesame cucumber noodles and topped a Korean BBQ sauce	

Ribeye*	\$34.00
Broiled 18 oz. choice steak topped with garlic butter served with a baked potato and asparagus	
Dry Rubbed Short Ribs	\$25.00
Topped with a coca-cola glaze served with macaroni and cheese and snap peas	
Lump Crab Cakes*	\$36.00
Maryland style lump crab cakes served with sweet potato fries and wasabi coleslaw	
Blackened Salmon*	\$24.00
Blackened salmon filet served over a bed of wild rice and sugar snap peas topped with a sweet chili glaze	
Stack of Ribs	\$25.00
Slow cooked BBQ baby back ribs served with sweet potato fries and coleslaw	
Chicken Parmesan	\$16.00
Breaded chicken breast topped with tomato sauce and provolone cheese on a bed of Linguini	
Pork Chop*	\$25.00
Bone in rib chop served on a bed of roasted garlic mashed potatoes, asparagus and topped with a mushroom red wine sauce	
NY Strip Steak	\$28.00
Center cut choice strip topped with garlic butter and served with chipotle mashed potatoes and fresh baby carrots.(This cut of steak can be tougher when cooked to well done.)	
Chicken Marsala	\$18.00
House breaded sous vide chicken breast topped with mushroom marsala sauce served with mashed potatoes and garlic green beans	

DRAFT WINES BY THE GLASS 8

Hess Chardonnay, CA	\$9.00
Argyle Pinot Noir, CA	\$9.00
Pacific Rim "J" Riesling, WA	\$8.00
Santa Julia Malbec, CA	\$9.00
Pio Pinot Grigio, Italy	\$9.00
Starborough Sauv. Blanc, New Zealand	\$9.00
Joel Gott Cabernet, CA	\$12.00
Charles & Charles Red Blend, WA	\$9.00

WINES BY THE GLASS 2

Anterra Moscato	\$9.00
Kendall Jackson Chardonnay	\$12.00

WOODBRIDGE BY ROBERT MONDAVI 3

Cabernet

Chardonnay

White Zinfandel

DRAFT BEER 5

Tröegs Seasonal \$6.00

Black-N-Bleu \$6.00

Guinness over Blue Moon

Miller Lite \$5.00

Blue Moon \$6.00

Guinness \$6.00

BOTTLED BEERS 15

Bell's Two Hearted Ale

Troegs Perpetual IPA

Angry Orchard Crisp

New Belgium 1554 Black

Miller Lite

Yuengling Lager

Bud Light

Sam Adams Seasonal

Corona

Stella Artois

Molson

Budweiser

Coors Light

Michelob Ultra

Gun Powder IPA

COCKTAILS 10

Red Sangria or White Sangria \$9.00

Black Martini	\$9.00
Vanilla vodka, coffee liquor, and espresso	
Black-N-Bleu Mojito	\$9.00
White rum, blackberries, blueberries with fresh mint, limes, and lemon-lime soda	
Mango Mojito	\$9.00
Mango rum with limes, fresh mint, and lemon-lime soda	
Moscow Mule	\$9.00
Ketel one vodka, ginger beer, and lime juice served in a copper mug	
Island Martini	\$9.00
Coconut rum, spiced rum with orange, pineapple, and cranberry juices	
Peach Bellini	\$9.00
Peach vodka, sparkling wine, and peach puree	
Peach Pit	\$9.00
Peach vodka, peach puree, white cranberry, and lemon juices	
Raspberry Lemon Drop Martini	\$9.00
Citrus vodka, raspberry liqueur, and lemonade	
Sparkling Sangria	\$9.00
Prosecco, apricot brandy, and white cranberry juice	