



## DINNER ENTREES

All Entrees Include a Seasonal Vegetable  
Available at 5pm daily

### WHISKEY CHOP

10oz Pork Chop fire glazed with Whiskey and topped with an Apple Butter. Served with a Sweet Potato Mash.  
~ 17

### CHICKEN SUPREME

Seasoned Chicken Breast Served with a Rosemary Spätzle mixed with Chorizo Sausage and all topped with Au Jus  
~ 19

### RIB EYE

10oz Rib Eye Steak Grilled to your desire, Served with Whipped Golden Potatoes and topped with Sweet Pepper Jelly and Au Jus  
~ 28

### HALIBUT

6oz Halibut Fillet Served with a Creamy Mushroom, Pea, Corn and Shaved Parmesan Risotto  
~ 17

## PASTA

Add Garlic Toast to any Pasta ~ 2

### LENTIL PENNE

Gluten Free Lentil Pasta in a Roasted Red Pepper Pesto Sauce. Mixed with Vegetables and Meatless Italian Sausage. Topped with Shaved Parmesan  
~ 14

### SEAFOOD LINGUINE

An Assortment of Lobster, Shrimp, Crab, Mussels and Black Pepper Linguine in a Sautéed Cream Sauce  
~ 20

### BEEF TIP PASTA

Sautéed Tenderloin Tips tossed in Rosée Sauce with Grilled Corn and Baby Arugula  
~ 16

## STARTERS

### SEAFOOD CHOWDER

Thick and Creamy soup with an assortment of Lobster, Cod, Crab, Mussels  
~ 12

### DAILY SOUP

Home style Seasonal Soup created daily. Ask your server for details  
~ 7

### HOUSE SALAD

Fresh Spring Mix Salad tossed in a Maple Balsamic Vinaigrette. Uniquely topped with Candied Walnuts, dried Cranberries and Goats Cheese.  
~ 10

### BLACKROCK CAESAR

Crisp Romaine Lettuce mixed with Shaved Parmesan, Crispy Bacon, House Whipped Dressing and garnished with Herb & Garlic Croutons.  
~ 12

## TO SHARE

### CALAMARI

Lightly dusted and fried to perfection. Served with Garlic Aioli and Chipotle Aioli  
~ 12

### CRAB CAKES

Hand made Crab Cakes served with Chipotle Aioli.  
~ 12

### SPINACH DIP

House Made Spinach and Artichoke Dip. Served with Baked Pita Chips.  
~ 11

### BRUSCHETTA

Grilled Flat Bread with Diced Tomatoes, Onion, Lemon and Fresh Herbs. Topped with Asiago and Goats Cheese then drizzled with Balsamic.  
~ 9

### MUSSELS

A bowl of Fresh Mussels served in a White Wine Cream Sauce and Garlic Toast  
~ 12

### TEMPURA PLATTER

An Assortment of battered Shrimp, Calamari and Cod Fish Bites. Served with a Garlic Aioli  
~ 15

ALL PRICES ARE SUBJECT TO 15% HST

151 MAIN STREET, PARRSBORO, NOVA SCOTIA // WWW.BLACKROCKBISTRO.CA