

RED WINE

Chocolate Box Shiraz

Glass - \$8 Bottle - \$32

An Australian red wine with a hint of truffle.

McManis Cabernet Sauvignon

Glass - \$6.50 Bottle - \$26

2007 vintage California sweet soother.

McManis Pinot Noir

Glass - \$6.50 Bottle - \$26

2008 Vintage California dry soother.

Fox Brook Merlot

Glass - \$5.95 Bottle - \$23

Berry-flavored with hints of oak and vanilla.

OPICI Sangria

Glass - \$4.95 Pitcher - \$18

A sweet, chilled red wine with natural fruit.

(ask to make a Sangria Spritzer)

WHITE WINE

Cesari Duetorri Pinot Grigio

Glass - \$6.25 Bottle - \$26

A fruity, dry Italian grape wine.

Rhein/Mosel River Riesling

Glass - \$5.75 Bottle - \$23

A wonderfully sweet bouquet of peaches.

Fox Brook White Zinfandel

Glass - \$5.75 Bottle - \$23

Refreshing brilliance of strawberry and watermelon.

Fox Brook Chardonnay

Glass - \$5.95 Bottle - \$24

Abundance of fruit and citrus flavors which carry through a buttery finish with a hint of oak.

BEER ON TAP: Pints & Pitchers

PBB Porter, Yuengling, Sweet Water 420,

Shock Top, Abita Amber

BOTTLED BEER

Corona, Heineken, Miller Light, Budweiser, Bud Light,

Bud Light Lime, Michelob Ultra, Coors Light

HOME-MADE DESSERTS

Cobbler of the Day

Fresh & Warm with Ice Cream

Our cobblers are made daily and served warm with ice cream. Peach, Pear and Mixed Berry are among the favorites. \$6.50

Mega Bite Milky Way Cake

Triple-layer chocolate cake with a thin layer of caramel in the middle, a touch of peanut butter in the whipped chocolate icing, and dark chocolate morsels around the outside. \$6.95

Florida Orange Sunshine Cake

Triple-layer orange cake with a thin layer of icing in the middle, a touch of sorbet in the whipped orange icing, and white chocolate morsels around the outside. \$6.25

Fresh Home-Made Pies

Your choice of southern goodness:

Buttermilk • Key Lime

Ask about our seasonal desserts

\$4.95

BEVERAGES

Sweet & Unsweet Tea • Coke • Diet Coke

• Sprite • Pink Lemonade • Dr. Pepper •

Root Beer

SOUPS

Soup of the Day

Cup - \$3.95 Bowl - \$5.75

Creamy Tomato Basil Bisque

Cup - \$2.95 Bowl - \$4.75

SALADS

Balsamic Chicken & Blue

Romaine lettuce topped with diced chicken, tomato, red onions, cucumber, bleu cheese crumbles, and praline pecans; drizzled with balsamic vinaigrette and served with a side of cheddar bleu cheese dressing. \$9.95

Far East

Romaine lettuce topped with chicken, mandarin oranges, rice noodles, tomato, and cucumber; served with our sesame ginger vinaigrette. \$8.95

Chef

Romaine lettuce piled high with ham, turkey, cheddar, bacon, tomato, cucumber, boiled egg, and croutons; your choice of dressing. \$8.95

Grilled Chicken or Shrimp Caesar

Romaine lettuce tossed in our classic Caesar dressing and topped with grilled chicken or shrimp, parmesan cheese, and croutons. \$9.95

Small Caesar or Garden

Caesar salad: lettuce, croutons, parmesan cheese and Caesar dressing. \$3.95

Garden salad: lettuce, cucumber and tomato. \$3.95

(Add a Small Caesar Salad or Garden Salad to any meal for only \$1.95)

Dressings: Balsamic Vinaigrette, Sesame Ginger, Honey Mustard, Cheddar Blue Cheese, Ranch, 1000 Island, and Oil & Vinegar

COUNTRY SIDES

- Mashed Potatoes • Macaroni & Cheese •
- Green Beans • Potato Salad • Broccoli
- Baby Lima Beans • Cole Slaw •
- Pasta Salad • Potato Chips • Fruit Cup
- French Fries

(extra sides are available at \$2.25 each)

SANDWICHES

Chicken Salad

Chicken breast, apple, dried cranberries, celery, onion, and pecans are mixed in our balsamic mayonnaise; served on your choice of bread (wheat, white, croissant, rye) or on lettuce. \$8.95

Turkey Cranberry

Turkey breast and lettuce wrapped in our cranberry chutney; served on your choice of bread. \$8.95

BBQ Chicken Club

Fresh chicken tenders are grilled and smothered in barbecue sauce, then topped with cheddar and bacon; served on a Kaiser roll. \$9.95

Muffaletta

Smoked ham, Genoa salami, provolone, and olive salad on Gambino's bread. Half - \$9.50 Whole - \$14.95

Grilled Portobello

A marinated Portobello mushroom cap is grilled, topped with caramelized onions and roasted red pepper, then smothered in melted goat cheese; served with our balsamic mayonnaise on a kaiser roll. \$10.95

Blackwater Philly

Shaved prime rib, Swiss cheese, grilled onions and bell peppers on French bread. \$10.95

Grilled Grouper

Grilled grouper, lettuce, tomato and dill tarter; served on a Kaiser roll. \$8.95

Mack's Reuben

Corned beef, provolone, 1000 Island, and sauerkraut; served on toasted rye bread. \$8.95

WRAPS

Chicken Salad

Chicken breast, apple, dried cranberries, celery, onion, and pecans; wrapped in our balsamic mayonnaise. \$8.95

Chicken Caesar

Chicken breast, lettuce, and parmesan cheese; wrapped in our Caesar dressing. \$8.95

Chicken Bacon Ranch

Chicken breast, lettuce, cheddar cheese, and tomato; wrapped in our ranch dressing. \$8.95

Turkey Cranberry

Turkey breast and lettuce; wrapped in our cranberry chutney. \$8.95

Veggie Delight

Lettuce, tomato, red onion, cheddar cheese, and cucumbers; wrapped in our balsamic vinaigrette. \$8.95

**ALL SANDWICHES AND WRAPS
COME WITH ONE SIDE**

STARTERS

Sampler Platter

A diverse platter including Artichoke Cheesecake and baguette, Hummus and pita bread, and Coconut Shrimp with orange marmalade. \$14.95

Artichoke Cheesecake

Artichoke hearts baked with three different cheeses then sliced and served with toasted baguette slices. \$9.95

Bruschetta

Slices of toasted baguette topped with tomato, garlic, feta cheese and basil. \$9.95

Coconut Shrimp

Glazed-coconut breaded shrimp, served with orange marmalade. \$9.95

Crab Cakes

Served with dill tarter. \$12.95

Hummus

Topped with feta cheese, balsamic vinaigrette glaze and sun-dried tomatoes; served with toasted pita bread. \$9.95

PASTA

Chicken Marsala

Pan seared chicken breast smothered with a Portobello mushroom and Marsala wine sauce, atop a bed of mushroom and Asiago cheese-filled ravioli. \$16.95

Spinach Florentine

Penne pasta, chopped mushrooms, and julienne sun-dried tomatoes in your choice of either alfredo sauce or pesto sauce. Served with either grilled shrimp or diced chicken breast. \$16.95

Cajun Fettuccine

Tender chunks of Cajun seasoned chicken, spicy andouille sausage and fettuccine noodles are tossed in a spicy cream sauce. \$15.95

Cajun Shrimp Fettuccine - \$16.95

Add a skewer of four grilled shrimp to the chicken - \$3.95

Spring Veggie Pasta

Grilled vegetables mixed with fettuccine noodles and tossed in a white wine sauce, garnished with julienne sun-dried tomatoes.

\$14.95

Add a skewer of four grilled shrimp - \$3.95

Lasagna

Home-style ground beef lasagna, smothered in mozzarella cheese and served with buttered toast. \$12.95

HOUSE SPECIALTIES

Smoked & Smothered Baby-Back Pork Ribs

St. Louis baby-back pork ribs are smoked and smothered in our own delicious sweet BBQ sauce and aged to perfection.

These truly drip off the bone! Served with your choice of two sides. Half Rack - \$14.95 Whole Rack - \$19.95

Tender Aged Beef Wellington

8 oz tender aged beef filet wrapped in warm pastry and topped with thin brown gravy. Served with two sides.

\$23.95

Grilled Filet Mignon

Tender 8 oz. filet mignon is cooked to your liking, available at temperatures from rare to medium. Served with your choice of two sides. \$19.99

Surf & Turf: topped with four grilled shrimp - add \$3.95

Black & Bleu: topped with bleu cheese butter and bacon strips - add \$3.95

Grilled Pork Loin Marsala

Two boneless pork loin chops are grilled then finished with our sweet Marsala. Served with your choice of two sides. \$16.95

Chicken Parmesan

Butterflied, breaded chicken breast is sprinkled with parmesan cheese, then served on a bed of fettuccine and topped with marinara sauce; garnished with grated mozzarella cheese. \$15.95

Pecan Crusted Grouper

Filet of grouper is pan-seared in a fresh pecans batter. Served with your choice of two sides. \$18.95

Add a skewer of four grilled shrimp - \$3.95

Fresh Grilled Atlantic Salmon

8 oz. filet of salmon is pan-grilled, then covered in honey-orange marmalade. Served with your choice of two sides. \$16.95

Add a skewer of four grilled shrimp - \$3.95

Chicken Cordon Bleu

Quarter chicken breast stuffed with Swiss cheese and fresh ham. Served with your choice of two sides. \$16.95

Mom's Meatloaf

Our own hand-formed loaves are smothered in brown gravy.
Served with your choice of two sides. \$12.95

Chicken Pot Pie

Tender roasted chicken with carrots, peas, potato, onion, garlic, and rosemary; served in a savory cream sauce in puff pastry.
\$11.95

BURGERS

All burgers are served with your choice of one side.

Blackwater Burger

Half-pound Angus beef patty with lettuce, tomato, and pickle.
\$8.95

Add Swiss cheese, cheddar cheese, or provolone -
\$1.00

Black & Bleu Burger

Angus beef patty is blackened, smothered in bleu cheese, then topped with apple-wood smoked bacon and our balsamic mayonnaise. \$10.25

BBQ Bacon Cheddar Burger

This burger is smothered in tangy BBQ sauce, then topped with melted cheddar and apple-wood smoked bacon. \$9.95

Mushroom Swiss Burger

Smothered in sautéed Portobello mushrooms and caramelized onions; topped with melted Swiss cheese. \$10.25

Kid's Corner- \$5.95

(Children under 10 years old only)

*Chicken Tenders & French Fries

*Hamburger & French Fries

*Cheese Pizza

(additional toppings for a charge)

*Grilled Cheese & French Fries

The owners and staff are 100% committed
to recycling all glass, cardboard and
grease weekly.



GOURMET 10" PIZZAS

Bistro Special

Pepperoni, ham, salami, red onion, bell pepper, tomato, and feta cheese, with tomato sauce and mozzarella.
\$10.95

GASP

Garlic, artichoke hearts, julienne sun-dried tomatoes, and pesto, with tomato sauce and mozzarella. \$11.95

Italian

Ham, salami, pepperoni, pepperoncini peppers, parmesan, and pesto and pizza sauce, with tomatoes and mozzarella. \$10.95

Chicken Bacon Ranch

Seasoned chicken breast, red onion, bell peppers, tomato, crisp bacon, mozzarella, and cheddar, with our creamy ranch sauce. \$10.95

BBQ Chicken

Tender BBQ chicken with red onion, pineapple, mozzarella, and cheddar. \$10.95

Hawaiian

Ham, pineapple, red onion, and cheddar, with tomato sauce and mozzarella. \$10.95

Buffalo Chicken & Bleu

Tender chicken breast meat is smothered in spicy buffalo sauce, with blue cheese crumbles and mozzarella; topped with chopped celery. \$11.95

Mushroom & Onion

Caramelized balsamic onions and sautéed Portobello mushrooms are smothered in mozzarella and goat cheese.
\$11.95

Chef's Special

Pesto, roasted red peppers, caramelized onions, Portobello mushrooms, and goat cheese. \$12.95

A 20% gratuity will be added to all checks with parties of more than 6 people.

A 20% gratuity will be added to all "to-go" checks.

A \$10 corking fee will be added to all wines brought in house. Wines served by Blackwater Bistro may not be brought in from outside.

A \$10 service fee will be added for cakes brought in.