

## RED WINE

### Woop Woop Shiraz

Glass - \$9    Bottle - \$36

The berries selected for this Southeast Australian wine are a product of brilliant sun and ancient soils.

### Leese-Fitch Cabernet Sauvignon

Glass - \$9    Bottle - \$36

2007 vintage California sweet soother.

### Leese-Fitch Pinot Noir

Glass - \$8    Bottle - \$32

2008 Vintage California dry soother.

### Fox Brook Merlot

Glass - \$7    Bottle - \$28

Berry-flavored with hints of oak and vanilla.

### OPICI Sangria

Glass - \$8

A sweet, chilled red wine with fresh fruit.  
(ask to make a Sangria Spritzer \$8.99)

## BEER ON TAP: Pints & Big Boys

SweetWater 420, Angry Orchard Apple Cider, Shock Top, Abita Amber, Yuengling, Civil War

## BOTTLED BEER

KCCO, FAT TIRE,

Corona, Miller Light, Budweiser, Bud Light, Bud Light Lime, Michelob Ultra, Coors Light, Stella

## BEVERAGES

Sweet & Unsweet Tea • Coke • Diet Coke  
• Sprite • Lemonade • Dr. Pepper •  
Root Beer • Hot Chocolate • Coffee

## WHITE WINE

### Cesari Duetorri Pinot Grigio

Glass - \$8    Bottle - \$32

A fruity and dry Italian grape wine.

### La Playa Sauvignon Blanc

Glass - \$8    Bottle - \$32

Light and refreshing blend of crisp fruits.

### Raywood Moscato

Glass - \$8    Bottle - \$32

Chilled, intense honey and floral aromas of the California Central Coast

### Saarstein Riesling

Glass - \$8    Bottle - \$32

Refreshing blend of ripe fruits and crisp, spice aromas.

### Fox Brook White Zinfandel

Glass - \$7    Bottle - \$28

Refreshing brilliance of strawberry and watermelon.

### Fox Brook Chardonnay

Glass - \$7    Bottle - \$28

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

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. Wines served by the Blackwater Bistro may not be brought in from outside.

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

**GIFT CERTIFICATES  
AVAILABLE**

## STARTERS

### Sampler Platter

A diverse platter including Artichoke Cheesecake with toasted baguette, Hummus with pita bread, and Coconut Shrimp with orange marmalade. \$14.99

### Crab Cakes

Lump crab filled cakes served with fresh, homemade tarter. \$14.99

### Plump & Juicy Chicken Wings

Served in Spicy Buffalo, Sweet Southern BBQ Sauce, Half & Half or Naked. \$11.99

### Artichoke Cheesecake

A slice of savory, three-cheese, and artichoke heart cheesecake served with toasted baguette bread. \$10.99

### Bruschetta

Fresh, diced tomato, garlic, feta cheese and basil served with baguette bread. \$9.99

### Coconut Shrimp

Coconut breaded shrimp fried golden brown served with orange marmalade. \$9.99

### Hummus

A smooth blend of garlic, chickpeas and tahini, topped with feta cheese, balsamic glaze and sun-dried tomatoes; served with toasted pita bread. \$9.99

## SOUPS

### Soup of the Day

Cup - \$3.99 Bowl - \$5.99

### Cajun Country Gumbo

Cup \$6.99 Bowl \$8.99

### Kid's Corner - \$5.99

(Children under 10 years old only)

\*Chicken Tenders & Side

\*Hamburger & Side

\*Cheese Pizza

(additional toppings for a charge)

\*Grilled Cheese & Side

## SALADS

### Steak & Bleu

Romaine lettuce topped with grilled steak, tomato, red onions, cucumber, bleu cheese crumbles; drizzled with balsamic vinaigrette and served with a side of cheddar bleu cheese dressing and topped with candied pecans. \$14.99

### Southwestern Chicken

Romaine lettuce topped with grilled chicken, tomatoes, red onions, yellow corn and black bean relish, cheddar cheese and Cayenne Ranch Dressing. \$12.99

### Balsamic Chicken & Bleu

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. \$12.99

### Far East

Romaine lettuce topped with chicken, mandarin oranges, rice noodles, tomato, and cucumber; served with our sesame ginger vinaigrette. \$12.99

### Chef

Romaine lettuce piled high with ham, turkey, cheddar, bacon, tomato, cucumber, boiled egg, Swiss cheese and croutons; your choice of dressing. \$12.99

### Grilled Chicken or Shrimp Caesar

Romaine lettuce tossed in our classic Caesar dressing and topped with grilled chicken or shrimp, parmesan cheese, and croutons. \$12.99

### The Wedge

A quarter head of cold, crisp iceberg lettuce served with cheddar bleu cheese dressing and bleu cheese crumbles or Southern, Creamy Ranch. Loaded with smoked bacon bits and diced tomatoes \$5.99

### Chicken Salad

Chicken breast, apple, dried cranberries, celery, onion, and pecans are mixed in creamy mayonnaise; served over a bed of romaine lettuce.. \$8.99

### Small Caesar or Garden

\$3.99

Add a Small Caesar Salad or Garden Salad to any meal for only \$2.99

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

## SANDWICHES

ALL SANDWICHES AND WRAPS INCLUDE ONE COUNTRY SIDE

### Portobello Dagenhart

Portobello mushroom cap, grilled, topped with caramelized onions and roasted red pepper, then smothered in melted goat cheese; served over a grilled chicken breast. Named after USMCCF-55 Pilot Jason Dagenhart who created this dish. \$12.99

### New Orleans Style Muffaletta

Smoked ham, Genoa salami, provolone, and olive salad on Gambino's bread. Half - \$9.99 Whole - \$16.99

### Grilled Portobello

Portobello mushroom cap, grilled, topped with caramelized onions, roasted red pepper, and smothered in melted goat cheese; served with our balsamic mayonnaise on a ciabatta roll. \$11.99

### BBQ Chicken Club

Grilled chicken breast smothered in barbecue sauce, then topped with cheddar and bacon; served on a Kaiser roll. \$11.99

### Blackwater Philly

Shaved prime rib, Provolone cheese, grilled onions and bell peppers, served on French bread. \$11.99

### Rowdy Rueben

Corned beef, Swiss cheese, 1000 Island, and sauerkraut, served on toasted rye bread. \$9.99

### Chicken Salad

Chicken breast, apple, dried cranberries, celery, onion, and pecans are mixed in creamy mayonnaise; served on your choice of bread (wheat, white, croissant, wrap, rye). \$9.99

### Turkey Cranberry

Turkey breast and lettuce combined with our cranberry chutney; served on your choice of bread. \$9.99

## BISTRO FAVORITES

### Mom's Meatloaf

A hearty portion of homemade meatloaf smothered with southern brown gravy served with two country sides and a side salad. \$12.99

### Chicken Pot Pie

A heap of white chicken meat, country veggies in a creamy sauce sure to please the soul, served in a warm puff pastry and includes a side salad. \$12.99

### Marie's Lasagna

Homemade hearty, deep dish lasagna served with a side salad. \$12.99

## WRAPS

ALL WRAPS COME WITH ONE COUNTRY SIDE

### Chicken Salad

Chicken breast, apple, lettuce, dried cranberries, celery, onion, and pecans, mayonnaise. \$9.99

### Chicken Caesar

Chicken breast, lettuce, and parmesan cheese, Caesar dressing. \$9.99

### Chicken Bacon Ranch

Chicken breast, lettuce, cheddar cheese, and tomato, bacon, ranch dressing. \$9.99

### Turkey Cranberry

Turkey breast and lettuce, cranberry chutney. \$9.99

### Veggie Delight

Lettuce, tomato, red onion, cheddar cheese, cucumbers and balsamic vinaigrette. \$8.99

## BURGERS

ALL BURGERS ARE COOKED TO TEMP AND INCLUDE ONE COUNTRY SIDE

### Blackwater Burger

8 oz. Angus beef patty with lettuce, tomato, onion and pickle. \$10.99

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

### Black & Bleu Burger

8 oz. Angus beef patty is blackened, smothered in bleu cheese, and topped with smoked bacon and our balsamic mayonnaise. \$11.99

### BBQ Bacon Cheddar Burger

8 oz. Angus Beef Patty smothered in BBQ sauce, then topped with melted cheddar and smoked bacon. \$11.99

### Mushroom Swiss Burger

8 oz. Angus Beef Patty smothered in sautéed mushrooms and caramelized onions topped with melted Swiss cheese. \$11.99

## COUNTRY SIDES

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

(extra sides are available at \$2.99 each)

## PASTA

### Chicken Marsala

Pan seared 7 oz. chicken breast smothered with Portobello mushroom and marsala wine sauce, atop a bed of mushroom and asiago cheese-filled ravioli and mashed potatoes. \$16.99

### Spinach Florentine

Penne pasta, chopped mushrooms, spinach and julienne sun-dried tomatoes in your choice of either alfredo sauce or creamy pesto sauce. Served with either grilled shrimp or diced chicken breast. \$16.99

### Triple Threat Cajun Pasta

Filled with tender chunks of Cajun seasoned chicken and shrimp, spicy andouille sausage, and shrimp fettuccine noodles are tossed in a spicy cream sauce. \$19.99

### Chicken Parmesan

Breaded chicken breast fried and smothered in marinara and sprinkled with parmesan cheese, then served on a bed of fettuccine topped with marinara sauce. \$18.99

## FROM THE OCEAN

### Seared Sesame Seed Ahi Tuna

10 oz. Sushi grade Ahi Tuna crusted with black/white sesame seeds and seared to perfection. Served with our homemade ponzu sauce and a side of roasted garlic mashed potatoes topped with wasabi cream sauce. Served with a salad. \$24.99

### Creole Grouper & Shrimp

Blackened Grouper Filet topped with shrimp and covered with a red creole sauce. This is served with two sides. \$21.99

### Atlantic Salmon & Sweet Mango Salsa

A beautiful 8 oz. filet of Atlantic Salmon topped with our homemade, sweet Mango Salsa and served with two sides. \$21.99

### Pecan Crusted Grouper Filet

Flakey Fresh Filet of grouper covered with Renfro Pecan Meal. Served with your choice of two sides. \$21.99

Add four grilled shrimp - \$3.99

### Shrimp & Gouda Grits

A delicious bowl of Southern Gouda Grits topped with a rich Gouda cream sauce, shrimp, bacon, spinach and mushrooms. \$19.99

## HOUSE SPECIALTIES

### Tender Aged Beef Wellington

8 oz. tender aged beef filet wrapped with Portobello duxelle in a warm pastry and topped with thin brown gravy. Served with two sides. \$24.99

### Filet Delmonico

8 oz tender aged beef filet smothered in fresh garlic, fresh mushrooms and sautéed onions served over a heap of roasted garlic mashed potatoes. Served with 1 side. \$24.99

### Grilled Beef Metro Filet

Tender 8 oz. aged beef steak is cooked to your liking served with your choice of two sides. \$21.99

Surf & Turf: with grilled shrimp - \$3.99

Black & Bleu: with blue cheese & bacon - \$3.99

### Smoked & Smothered

### Baby-Back Pork Ribs

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

Served with your choice of two sides. Half Rack - \$16.99

Whole Rack - \$24.99

### Bone In Pork Chop Marsala

Bone in pork chop grilled then finished with our sweet marsala, mushrooms, onions and garlic served over a heap of mashed potatoes and your choice of country side. \$19.99

### Chicken Cordon Bleu

Large chicken breast breaded, fried and stuffed with Swiss cheese and fresh ham topped with mustard alfredo. Served with your choice of two sides. \$19.99

### Chicken Divine

Chicken breast topped with large shrimp and smothered with a Chardonnay Cream & Crab sauce. Served atop a heap of mashed potatoes and your choice of one country side. \$19.99

## COUNTRY SIDES

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

(extra sides are available at \$2.99 each)

## GOURMET 10" PIZZAS

### Philly Cheese Please!

A delicious combination of chopped prime rib, ranch, onions, bell peppers, bacon, mushrooms and mozzarella. \$14.99

### Mac Daddy Bleu

Tender chicken breast meat, smothered in spicy buffalo sauce, with blue cheese crumbles and mozzarella; over creamy, homemade Macaroni & Cheese. Coast Guard Pilot Alex Webber gained popularity for this creation. \$14.99

### Shrimp Scampi

Grilled shrimp in Chardonnay, scallions, ricotta, mozzarella, Olive Oil, garlic. \$14.99

### Bistro Special

Pepperoni, ham, salami, red onion, bell pepper, tomato, and feta cheese, with tomato sauce and mozzarella. \$14.99

### GASP

Roasted garlic, artichoke hearts, julienne sun-dried tomatoes, pesto, tomato sauce and mozzarella. \$12.99

### Italian

Ham, salami, pepperoni, pepperoncini peppers, parmesan, tomato sauce and mozzarella topped with pesto. \$12.99

### Chicken Bacon Ranch

Seasoned chicken breast, red onion, bell peppers, tomato, crisp bacon, mozzarella, and cheddar, with our creamy ranch sauce. \$12.99

### BBQ Chicken

Tender BBQ chicken with red onion, pineapple, mozzarella, and cheddar. \$12.99

### Hawaiian

Ham, pineapple, red onion, and cheddar, with tomato sauce and mozzarella. \$12.99

### Buffalo Chicken & Bleu

Tender chicken breast meat is smothered in spicy buffalo sauce, with blue cheese crumbles and mozzarella. \$12.99

### Mushroom & Onion

Caramelized onions and sautéed mushrooms are smothered in mozzarella and goat cheese. \$12.99

## GOURMET 10" PIZZAS

(Continued)

### Chef Special

Pesto, roasted red peppers, caramelized onions, mushrooms, goat cheese and mozzarella. \$14.99

## DESSERTS

### Ultimate Chocolate Cake

Chocolate cake brimming with smooth chocolate pudding, covered in rich chocolate fudge frosting, chewy brownies and chocolate ganache and served warm with Vanilla ice cream. \$8.99

### Cobbler of the Day

#### Fresh & Warm with Ice Cream

Our cobblers are homemade daily. Peach, Pear, Apple, Strawberry, Pineapple and Mixed Berry are among the favorites. Ask your server which is available. \$8.99

### Florida Orange Sunshine Cake

Triple-layer orange cake with a thin layer of icing in the middle, whipped orange icing, and white chocolate morsels around the outside. \$8.49

### Seasonal Pies by Marie

(ask about availability)

Buttermilk Meringue, Tangy Key Lime, Southern Pecan, Double Layer Pumpkin

\$6.25

### CONSUMER ADVISORY:

Consuming raw or undercooked meats, eggs, poultry or seafood increases your risk of contracting a food borne illness – especially if you have certain medical conditions.

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

