

— ENTREES —

CHOICE OF SIDE CAESAR, MOUNTAIN SALAD OR SOUP OF THE DAY

Stuffed Alaskan Halibut 19.95

Stuffed with Dungeness crab, rock shrimp, Brie cheese & fresh dill. Served with mashed potatoes, julienne veggies and a chive beurre blanc.

Petite Beef Wellington 17.95

A four-ounce filet topped with mushroom duxelle then wrapped in a buttery puff pastry, baked (medium) and finished with a port wine reduction. Served with julienne vegetables and au gratin potatoes

Bourbon-Glazed Salmon 18.95

An eight-ounce filet seasoned, grilled and brushed with a bourbon-brown sugar glaze. Served with sticky white rice and seasonal vegetables.

Filet Mignon 24.95

An eight-ounce prime, aged, center cut grilled to order and finished with a Madiera-truffle sauce. Served with a baked potato and green beans. Bleu Cheese Crust 2.00

Italian Stuffed Chicken 16.95

Twin breasts stuffed with a spicy pepperoni and mozzarella cheese then dusted with seasoned flour and pan-sautéed. Served with roasted red potatoes and sautéed spinach.

Cowboy Steak 24.95

A 22-oz rib-eye served on a bed of cheddar-jalapeno mashed potatoes and topped with onion rings. Served with chipolte BBQ sauce.

Sesame Beef Short Ribs 18.95

Braised slowly with herbs, spices and natural pan juices then topped with sesame seeds and served atop sticky white rice with Asian vegetables.

Chicken Piccata 16.95

Three breasts lightly dusted with seasoned flour then pan-sautéed and finished with capers and lemon-buerre blanc. Served with wild rice pilaf and sautéed green beans.

Black Mountain Baby Back Ribs

Tender, slow-cooked, hickory-smoked pork ribs, triple-basted in our famous Maker's Mark™ bbq sauce and char-broiled to perfection. Served with mashed potatoes or steak fries.

Full Rack 19.95 Half Rack 14.95

Miso Sea Bass 24.95

A six-ounce filet pan-sautéed and served over a bed of sticky white rice with sautéed Asian vegetables.

New York Steak 19.95

A 12-ounce steak seasoned and grilled to temperature then topped with roasted garlic butter and a red wine reduction. Served with mashed potatoes and green beans.

— BREAKFAST —

SERVED 11 PM - 11 AM (SATURDAY'S UNTIL 1PM)

Big Breakfast 6.95

Two eggs prepared any style with choice of hickory-smoked bacon, sausage patty or Scottish banger. Served with country potatoes and toast or English muffin.

Chicken-Fried Steak & Eggs 7.95

Smothered with our house-made country gravy with two eggs prepared any style, country potatoes and toast.

Ham Steak & Eggs 8.95

A Smithfield ham steak served with two eggs, country potatoes and toast or English muffin.

Steak & Eggs 10.95

A four-ounce flat-iron steak with two eggs prepared any style. Served with country potatoes and toast or English muffin.

Poor Man's Eggs Benedict 7.25

Buttermilk biscuits topped with a sausage patty or Scottish banger, scrambled eggs, country gravy and cheddar cheese. Served with country potatoes.

Triple Choice Omelet 7.25

Three egg omelet with choice of up to three items: Ham, Peppers, Onions, Bacon, Cheddar Cheese, Swiss Cheese, Tomatoes or Mushrooms. Served with country potatoes and toast. Additional items 50c each.

Sunrise Sandwich 6.25

A buttery croissant stuffed with fluffy eggs and cheddar cheese with your choice of a sausage patty or two strips of crispy bacon.

The Lumberjack Stack

Fluffy, golden brown pancakes hot off the griddle, served with whipped Butter and Maple Syrup. Tall 5.50 Short 4.50

Light A Fare 5.95

One egg prepared any style, dry English muffin, fresh fruit and Yoplait™ yogurt.

Breakfast Smoothie 5.50

A delicious blend of low-fat yogurt, 2% or soy milk and fresh strawberries. Protein powder optional.

DAILY LUNCH & DINNER SPECIALS

HAPPY HOUR Monday - Friday
2pm-7pm

LATE NIGHT SPECIALS
11pm-6am

SUNDAY BRUNCH
10am-3pm



Black Mountain Grill

A Dining & Gaming Establishment

Open 24 hours

11021 S. Eastern Avenue
Henderson, NV 89052

(702) 990-0990

blackmountaingrill.com

Take-Out Menu*

*Thank you for choosing
Black Mountain Grill!*

*Menu subject to change

— APPETIZERS —

Mini Crab Cakes 13.95

Three two-ounce Dungeness crab cakes placed atop carrot curls with chipotle aioli then topped with sweet pineapple salsa.

Cilantro-Lime Buffalo Wings 9.95

Twelve wings marinated in cilantro, lime chili, and garlic served with cilantro-garlic dipping sauce. Also available spicy with celery and ranch dressing.

Bacon-Wrapped Shrimp 12.95

Grilled and basted with a thai bbq sauce.

Beef Carpaccio 10.95

Served with field greens, capers, mustard aioli and fresh Parmesan cheese.

Ahi Sashimi 11.95

Togarashi-cruste #1 grade ahi tuna seared rare. Served with wasabi vinaigrette and pickled ginger.

Steak Sliders 9.95

Three mini tenderloin steak sandwiches served with cheese, lettuce, tomato, onion & tangy horseradish sauce.

Buffalo Shrimp 7.95

Sweet gulf shrimp fried crisp and tossed in red hot buffalo sauce. Served with bleu cheese dressing

Chicken Tenderloins 9.95

Battered and fried golden crisp. Served plain with country gravy or tossed in red hot buffalo sauce, bourbon BBQ or teriyaki glaze.

Calamari 10.95

Light and crispy calamari served with fresh lemon and marinara sauce.

Sesame Beef Sate with Spicy Peanut Sauce 9.95

Six skewers of beef marinated in ginger and sesame oil then grilled to temperature. Served over sesame rice with a spicy peanut dipping sauce.

Jumbo Shrimp Cocktail 12.95

Five jumbo prawns poached in court bullion and chilled. Served with wasabi cocktail dipping sauce and lemon wheels.

Gourmet Cheese Board 10.95

Creamy Brie, mild baby gouda, smoked sharp cheddar, granny smith apple slices, seedless red grapes and fresh strawberries.

— SALADS —

Any salad on top of a fresh-baked herbed pizza crust add 1.25

Sirloin Steak Salad 13.95

Crisp romaine, sun-dried tomato, avocado, boiled potatoes and roasted beets tossed in a boursin vinaigrette. Topped with grilled sliced sirloin.

Asian Grilled Chicken Salad 8.95

Marinated chicken breast, fried wonton, mandarin oranges, Asian vegetables, toasted almonds and sesame vinaigrette.

Summit Salad 7.95

Greens tossed in a blackberry-balsamic vinaigrette with fresh strawberries, raspberries, goat cheese, candied walnuts, bacon and shaved red onion.

Classic Caesar Salad 6.95

Crisp romaine lettuce leaves tossed in our zesty house-made dressing, garlic croutons and freshly grated parmesan cheese.

Grilled Chicken 4.00 Grilled Prawns (3) 6.00

Togarashi-Cruste Tuna Salad 11.95

Mixed greens tossed in a ginger-soy vinaigrette, topped with togarashi-cruste, seared (rare) tuna, red & yellow peppers, green onions and wontons.

Spinach & Bacon Salad 8.95

Spinach, bacon, red onion, green apples, pistachios and sun-dried cranberries with warm bacon dressing.

Mountain Salad 6.95

Crisp mixed greens tossed in a zesty balsamic vinaigrette with plum tomatoes & candied walnuts.

— SANDWICHES —

Served with steak fries or mashed potatoes and an Asian dill pickle spear.

Monterey Chicken 9.95

A boneless breast of chicken grilled and topped with Monterey jack cheese, applewood-smoked bacon, lettuce, tomato and red onion on a toasted kaiser roll.

Black Mountain Burger 8.95

A ½ lb. of freshly ground Angus beef char-broiled to order with lettuce, tomato & onion on a toasted kaiser roll. Cheese, Bacon, Mushrooms or Avocado 1.00

Portobello Beef Dip 9.25

Thinly sliced beef with grilled Portobello mushroom topped with gouda cheese on a steak roll with au jus.

Crab Cake BLT 11.95

Dungeness crabmeat sautéed crisp, topped with bacon, lettuce, tomato and chipotle aioli on herbed focaccia.

Steak Sliders 9.95

Three mini tenderloin steak sandwiches with cheese, lettuce, tomato, onion and tangy horseradish sauce.

Grilled Portobello 8.95

Grilled portobello red onion and roasted red peppers topped with goat cheese, baby greens and aioli served on herbed focaccia bread.

— STONE-FIRED PIZZA —

BBQ Chicken 11.95

Bourbon-bar-b-que chicken with fresh cilantro topped with mozzarella, smoked cheddar and red onions.

Pepperoni or Sausage 10.95

A favorite with the kids-both big and small! Loads of pepperoni or sausage and gooey mozzarella cheese.

Hawaiian 10.95

Marinara, mozzarella, ham and pineapple.

Chicken, Avocado & Bacon 12.95

The ultimate club: grilled chicken, applewood-smoked bacon, fresh avocado and sundried tomato.

Mushroom, Pancetta & Goat Cheese 10.95

Thin crust dough topped with fresh mozzarella, goat cheese, sliced mushrooms and crisp pancetta.

Margherita 9.95

Vine-ripened tomato, roasted garlic cloves and basil with mozzarella cheese.

— PASTA —

Add soup du jour or side salad 3.95

Chicken Fussili Pesto 13.95

Grilled, marinated chicken breast with fussili pasta, pesto cream, roasted red peppers and fresh mozzarella.

Angel Hair Pasta 9.95

Thin pasta tossed in marinara or Alfredo sauce.
With Grilled or Blackened Chicken Breast add 4.00
With Garlic or Blackened Shrimp (3) add 6.00

Prosciutto Manicotti 12.95

Savory crepes filled with ricotta cheese, prosciutto ham and peas then topped with a creamy tomato sauce and mozzarella cheese and baked.

Thai Beef Pasta 13.95

Tender morsels of beef sautéed with Asian vegetables then tossed with pad Thai rice noodles in a spicy Thai sauce and crowned with fresh carrot curls.

White rice available instead of noodles.