/TheBlockDetroit

CHAMPAGNE

VEUVE CLICQUOT CHAMPAGNE 85

MOET ROSE 95

HOUSE BUBBLE BAR 42

Build-your-own-mimosa-bar: house champagne, Cointreau, juice, seasonal fruit, candied pecans.

LUXE BUBBLE BAR 105

Make-your-own-mimosa-bar w/ Veuve Clicquot Champagne, Cointreau, juice, fruit, candied pecans (Moet Rose +8)

COCKTAILS

FROZEN MANGO MARGARITA 13

Cazadores Tequilia, Cointreau, fresh lime juice.

FEATURED FROZIE 13

SAY LESS COGNAC 14

Dusse, lemonade, pineapple.

MYSTERY DRINK 7

MANGO OR DRAGONFRUIT MIMOSA 7

BEER & WINE

WINE 9 GL/26 BTL

Merf Chardonnay, Grand Traverse Pinot Grigio,

Love Noir, Story Point Cabernet, Black Girl Magic

Red Blend

BEER

Draft: Bud Liaht, Two Hearted Bottled Beer: Corona, Modelo, Bud

STARTERS

PEPPERONI FLATBREAD (NEW) 13

Pepperoni, marinara, mozzarella, bell peppers, ranch drizzle, bacon (optional).

SHORT RIB FRIES 14.50

Our signature fries - short rib, cheddar, mozzarella, gravy (poutine style).

WOODWARD WINGS 13.50

Oven roasted whole wings with BBQ, buffalo, or sweet chili.

SPINACH DIP 14

Three cheese blend, fresh spinach, artichoke, warm pita chips.

QUESADILLA 12

Black beans, mexican cheese, sautéed peppers & onions, sour cream. Add chicken for 2

SHOTGUN SHRIMP 14

Battered shrimp, shotgun sauce, scallions.

BACON BRUSSELS 13

Crispy brussels sprouts, Sriracha lime vinaigrette, crushed cashews, bacon.

SIDES

ASPARAGUS 7 | GARDEN SALAD 6

FRIES 4 | SWEET FRIES 5 | ALFREDO MAC 6 |

SOUP & SALADS

Add Chicken 7 | Shrimp 7 | Salmon* 9

AVOCADO GREEK 13

Mixed greens, feta, cucumber, tomatoes, red onions, avocado, poppy seed dressing.

STRAWBERRY HARVEST SALAD 13

Mixed greens, goat cheese, strawberries, red onions, candied pecans, balsamic vinaigrette.

PEAR & FENNEL 13

Mixed greens, fennel, cinnamon pears, candied pecans, bleu cheese, honey walnut vinaigrette.

BLACKENED SALMON CAESAR SALAD 21

Blackened salmon, romaine, caesar dressing, croutons,

SIVEETS

SWEET POTATO CHEESECAKE 10

Creamy cheesecake, sweet potato spice cake, cream cheese icing, graham cracker crust topped with whipped cream & candied pecans.

CHOCOLATE CHIP SKILLET COOKIE (NEW) 9

Freshly baked chocolate chip cookie, vanilla ice cream. Dine-in only.

FEATURED ENTRÉES

SWEET CHILI SALMON* 24

Pan seared salmon, roasted marble potatoes, sautéed asparagus, topped w/ sweet chili.

CAJUN PASTA 27

Creamy cajun pasta, shrimp, andouille sausage, chicken, onions, peppers, parmesan, green onions.

CHICKEN + FRENCH TOAST 18

Signature wings, housemade cinnamon french toast, powdered sugar.

BLOCK MAC 19

Creamy alfredo, pasta, cheddar cheese, chicken, scallions, applewood bacon (optional).

SHRIMP & GRITS 20

Pan seared shrimp, cheddar jalapeño grits, applewood smoked bacon, scallions.

HONEY GLAZED CHICKEN (NEW - DINNER ONLY) 24

Honey glazed bone-in chicken breast, redskin mashed potatoes, broccolini.

PAN SEARED SALMON (DINNER ONLY)* 24

Pan seared salmon, herb roasted marble potatoes, sautéed asparagus, topped with bearnaise sauce.

BRAISED SHORT RIB (DINNER ONLY) 26

Bonesless braised short ribs, asparagus, redskin mashed potatoes, crispy onions.

SANDWICHES & BURGERS

Served with fries, sweet fries (+1), or garden salad (+1).

SALMON CUCUMBER BURGER* 17

Freshly ground salmon, cucumbers, citrus aioli, toasted bun.

TURKEY BURGER (NEW) 17

Turkey patty, lettuce, tomato, red onion, remulade, pretzel bun.

SALMON BLT* 18

Pan seared salmon, bacon, lettuce, tomato, citrus aioli, cranberry walnut bread.

SMOKEHOUSE BURGER* 18

Prime beef, BBQ sauce, bacon, cheddar, onion strings, lettuce, tomato, toasted bun.

IMPOSSIBLE BURGER 17

Impossible patty (vegan), lettuce, tomato, toasted brioche bun.

18% gratuity on all checks No tap payments are allowed

Large Party Policy: One check required, \$15 fee for outside dessert, no balloons. Prices subject to change. *Consumption of raw or undercooked meat, poultry, eggs, or seafood may increase risk of illness. Notify server of allergies.