



BLACK STEER

STEAKHOUSE & SALOON

APPETIZERS

PLATTER OF ONION STRINGS BBQ SAUCE	14
MARYLAND STYLE CRAB CAKES LEMON TARRAGON AIOLI	24
CAPRESE STUFFED PORTOBELLO MUSHROOM OVEN DRIED TOMATOES ROASTED GARLIC FRESH MOZZARELLA SPINACH BASIL HERB DE PROVINCE BALSAMIC GLAZE	17
CHILLED PRAWN COCKTAIL ATOMIC COCKTAIL SAUCE	19
BEEF CARPACCIO FILET FRIED CAPERS SHAVED PARMESAN CROSTINI'S	21
CRISPY BRUSSEL SPROUTS BALSAMIC GLAZE GOAT CHEESE CANDIED PECAN	15
OYSTERS ON THE HALF SHELL HALF DOZEN 18 DOZEN 36 ATOMIC COCKTAIL SAUCE MIGNONETTE	

HERB FRENCH BREAD
BAKED WITH EXTRA VIRGIN OLIVE OIL
BRUSHED WITH FRESH GARLIC & HERBS
SEA SALT BUTTER 6.00

SOUP | CHILI

STEAKHOUSE CHILI CHEDDAR ONIONS SOUR CREAM GREEN ONION CORNBREAD	15
NEW ENGLAND CLAM CHOWDER OYSTER CRACKERS	14
CHEF'S SOUP OF THE DAY	9

SALADS

CLASSIC WEDGE ICEBERG CHUNKS ONIONS TOMATO CUCUMBER BACON BLUE CHEESE CRUMBLES FRENCH DRESSING OR CREAMY BLUE CHEESE	16
CLASSIC CAESAR ROMAINE HEARTS CROUTONS PARMESAN CAESAR DRESSING	14
GARDEN GREENS FRESH ORGANIC GREENS CARROTS CUCUMBERS TOMATO ONIONS CROUTONS CHOICE OF BALSAMIC, RANCH, CREAMY BLUE OR FRENCH DRESSING	12

NOTE:

CONSUMING RAW OR UNDERCOOKED MEATS | POULTRY | SEAFOOD
SHELLFISH OR EGG MAY INCREASE THE RISK OF FOODBORNE ILLNESS

SIGNATURE STEAKS

SIGNATURE BUTTER STEAK 10 oz CHILI CRISP BUTTER SAUCE	36
HAWAIIAN MARINATED RIBEYE 12 oz PINEAPPLE SALSA	42
CAST IRON SEARED FILET MIGNON 8 oz WHISKEY BONE MARROW REDUCTION	49
GRILLED NEW YORK STRIP 14 oz BLACK GARLIC BUTTER	51
GRILLED BONELESS RIBEYE 16 oz BLACK GARLIC BUTTER	57
GRILLED PORTERHOUSE 24 oz WHITE TRUFFLE BUTTER	70
PRIME RIB OF BEEF 10 oz. 32 14 oz. 45 HORSERADISH CREAM NATURAL AU JUS	

ADDITIONS & SIDES

STEAMED BROCCOLI WITH BEER CHEESE SAUCE	7
CREAMED OR LEMON GARLIC SPINACH	8
SEASONAL VEGETABLES	8
GARLICKY CRIMINI MUSHROOMS	9
SMASHED YUKON GOLD POTATOES	7
SOUR CREAM MASHED POTATOES	7
WILD RICE PILAF	8
CRISPY FRIES	7
TRUFFLE PARMESAN FRIES	9
MAPLE BOURBON GLAZED BUTTERNUT SQUASH	10
CHIPOTLE MAC & CHEESE	12
LOBSTER TAILS	45

SEAFOOD | PASTA | CHICKEN

PAN SEARED STEELHEAD FILET SMASHED YUKON POTATOES SEASONAL VEGETABLES CAPER BEURRE BLANC	28
HERB SEARED CHICKEN BREAST WILD RICE MAPLE GLAZED BUTTERNUT SQUASH CHARRED TOMATO & GREEN ONION CHUTNEY BALSAMIC GLAZE	27
SEAFOOD LINGUINI LOBSTER PRAWNS SCALLOPS SLOW ROASTED TOMATOES EXTRA VIRGIN OLIVE OIL SHALLOTS GARLIC ENGLISH PEAS GRATED GRANA PADANO	39
RIGATONI BEEF TENDERLOIN MUSHROOMS ONIONS GARLIC STROGANOFF STYLE	32

CLASSIC'S

STEAKHOUSE BURGER CHEDDAR TOMATO CARAMELIZED ONIONS LETTUCE PICKLES FRIES ADD BACON 4 ADD TRUFFLE EGG 6 ADD SMOKED BACON CHILI JAM 4	22
SOUTHERN STYLE BUTTERMILK FRIED CHICKEN SOUR CREAM MASHED POTATOES SEASONAL VEGETABLE BUTTERMILK BISCUIT COUNTRY GRAVY (PLEASE ALLOW 30 MINUTES)	27
BOURBON MAPLE GLAZED BBQ BABY BACK RIBS COLE SLAW FRIES BUTTERMILK CORN BREAD	32