

BLACK STEER

STEAKHOUSE & SALOON

FIRST COURSE / STARTERS

- PLATER OF ONION STRINGS** RANCH / BBQ 13
- BANG BANG SHRIMP** 17
GARLIC JALAPENO RANCH | SWEET CHILI GLAZE
- CRAB & MOZZARELLA HUSH PUPPIES** 16
TARRAGON & MEYER LEMON CREAM
- CAPRESE STUFFED PORTOBELLO MUSHROOM** 17
OVEN DRIED TOMATOES | ROASTED GARLIC | FRESH MOZZARELLA
SPINACH | BASIL | HERB DE PROVINCE | BALSAMIC GLAZE
- STEAKHOUSE CARPACCIO** 16
FILET MIGNON | CAPERS | SHAVED GRANA PADANO | VIRGIN OLIVE OIL
TRUFFLE SALT | BABY ARUGULA | SOUR DOUGH TOAST POINTS
- BLACKSTEER PRIME RIB SLIDERS (FRENCH DIP STYLE)** 18
MELTED BEER CHEESE | BONE MARROW JUS
- SALOON WINGS** 15
HONEY BOURBON & PEACH BBQ GLAZE OR BUFFALO | DOLLY PARTON COLE SLAW
- LOADED POTATO SKINS** 14
SOUR CREAM | BACON | GREEN ONION
- BOURBON GLAZED BBQ BABY BACK RIBS (3)** 18
DOLLY PARTON COLE SLAW
- MAC & CHEESE BITES (8)** 16
BACON & GOUDA CHEESE

CHILI | CHOWDER | SOUP

- STEAKHOUSE CHILI** 15
CHEDDAR | ONIONS | SOUR CREAM | GREEN ONION | CORNBREAD
- ROASTED BUTTERNUT SQUASH SOUP** 10
SAGE CREAM | CRACKERS
- NEW ENGLAND CLAM CHOWDER** 14
OYSTER CRACKERS

"SHUCK'N & SHAKE'N" OYSTER / OYSTER / OYSTER

- FRESH OYSTERS ON THE HALF SHELL** HALF DZ 19 FULL DZ 38
RED WINE SHALLOT MIGNONETTE | ATOMIC COCKTAIL SAUCE
- CRISPY FRIED** HALF DZ 19 FULL DZ 38
TARTAR & ATOMIC COCKTAIL SAUCE
- ROCKEFELLERS*** 29
SPINACH | BACON | PARMESAN PERNOD CREAM

SHUCK'N & SHAKE'N IN THE SALOON FROM 2 TO 5

SERIOUS SALADS

- THE STEER BIG HOUSE** 14
ICEBERG CHUNKS | OLIVES | ONIONS | TOMATO | PEPPERONCINI
CROUTONS | CUCUMBER | BLUE CHEESE CRUMBLES | FRENCH DRESSING
- CLASSIC CAESAR** 15
ROMAINE HEARTS | CROUTONS | PARMESAN | CAESAR DRESSING
- FALL HARVEST BABY SPINACH** 16
GRANNY SMITH APPLES | TOMATOES | MAPLE GLAZED PECANS
SEASONAL BERRIES | ONIONS | GOAT CHEESE | ORANGE SEGMENTS | EGG
BACON | BALSAMIC VINAIGRETTE
- GARDEN GREENS** 12
FRESH ORGANIC GREENS | CARROTS | CUCUMBERS | TOMATO | ONIONS
CROUTONS | CHOICE OF BALSAMIC, RANCH OR FRENCH DRESSING

GIVE ME MORE

ADD TO ANY SALAD GRILLED SALMON | PRAWNS
SIRLOIN STEAK OR PULLED CHICKEN 8

SUNDAY SUPPER

"LIMITED QUANTITIES AVAILABLE"

**SOUTHERN FRIED BUTTERMILK
FRIED CHICKEN BASKET 1/2 CHICKEN**

GARDEN GREENS OR CAESAR SALAD

BUTTERY MASHED POTATOES

GARLICKY GREEN BEANS

BUTTERMILK BISCUIT

COUNTRY GRAVY

32

BORDENAVE'S SOURDOUGH BREAD
BAKED FRESH WITH EXTRA VIRGIN OLIVE OIL
BRUSHED WITH FRESH GARLIC & HERBS
SEA SALT BUTTER 6.00

KIDS BASKET

("ONLY FOR CHILDREN 12 AND UNDER PLEASE")

- KIDS CHICKEN STRIPS** 10
CRISPY FRIES | RANCH DRESSING
- MINI BURGER** 10
CRISPY FRIES | CHEDDAR CHEESE
- MAC -N- CHEESE** 10
CRISPY FRIES
- BBQ RIB PLATE** 10
CRISPY FRIES

BLACK STEER

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• COUNTRY SUPPERS

FRESH HERB SEARED SALMON FILET	28
ROASTED YUKON POTATOES SAUTEED GARLICKY GREEN BEANS PICCATTA BUTTER SAUCE	
SEAFOOD BUCATINI	39
LOBSTER PRAWNS SCALLOPS BASIL & GARLIC SLOW ROASTED TOMATOES EXTRA VIRGIN OLIVE OIL FRESH CRACKED PEPPERS ENGLISH PEAS GRATED GRANA PADANO	
RIGATONI PASTA	26
BEEF TENDERLOIN MUSHROOMS ONIONS GARLIC STROGANOFF STYLE SAUCE	
PRAWN & ROASTED BUTTERNUT SQUASH RISOTTO	29
ENGLISH PEAS SHALLOTS GARLIC CRIMINI MUSHROOM PARMESAN CREAM	

• FROM THE PIT

MAPLE BOURBON GLAZED BBQ BABY BACK RIBS	
CRISPY FRIES DOLLY PARTON COLE SLAW <i>HALF RACK 21</i> <i>FULL RACK 39</i>	
GARLIC HERB ROASTED OR BBQ HALF CHICKEN	29
BUTTERY MASHED POTATOES SAUTEED GARLICLY STRING BEANS	
CHARBROILED 1/2 LB WAGU BURGER	19
SHARP CHEDDAR TOMATO CARAMELIZED ONIONS ARUGULA PICKLES CRISPY FRIES	

• 12 HOUR ROASTED PRIME RIB OF BEEF

BUTTERY MASHED POTATOES | AU JUS | HORSERADISH CREAM

ONE SISTER CUT 8 oz	32
TWO SISTER CUT 14 oz	42
THREE SISTER CUT 20 oz	52

• SIGNATURE STEAKS

(SERVED WITH BUTTERY MASHED POTATOES)

BLACK STEER BUTTER STEAK	29
BUTTER BEEF TENDERLOIN CHILI-CRISP BUTTER SAUCE	
THE HAWAIIAN STEAK	36
MARINATED RIBEYE SWEET-SOY GINGER GRILLED PINEAPPLE SALSA	

• CLASSIC CUTS

BLACK STEER STEAKS ARE SOURCED AND HAND SELECTED BY OUR EXECUTIVE CHEF | THEY ARE PRIME AND UPPER CHOICE. AGED 28 DAYS FOR SUPERIOR FLAVOR AND TENDERNESS

(SERVED WITH BUTTERY MASHED POTATOES AND BLACK GARLIC BUTTER)

FILET MIGNON 8 oz	49
JACK DANIEL'S DEMI GLAZE	
NY STRIP 14 oz	48
RIBEYE 16 oz	49

• STEAK ENHANCEMENTS

GRILLED SHRIMP SCAMPI	15
GRILLED LOBSTER TAIL (8 oz.)	39

• HOUSE MADE SAUCES

CHILI-CRISP BUTTER SAUCE	3
CHIMICHURRI	3
JACK DANIEL'S DEMI GLAZE	4

• STEAKHOUSE SINGLE SIDES

BUTTERY MASHED POTATOES	6
DOLLY PARTON COLE SLAW	6
RUSSET BAKED POTATO (<i>FULLY LOADED WITH TOPPINGS</i>)	9
CREAMED SPINACH	8
SAUTÉED GARLICKY GREEN BEANS	7
SAUTÉED WHOLE MUSHROOMS	8
TRIPLE MAC AND CHEESE	9
SMOKEY BAKED BEANS	8

PLEASE ASK ABOUT OUR EVENT SPACE
FOR YOUR NEXT SPECIAL OCCASION OR
SUBMIT YOUR INQUIRY UNDER "CONTACT"
AT

WWW.BLACKSTEERSTEAKHOUSE.COM

NOTE:

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