

# BLACK STEER

## STEAKHOUSE & SALOON

### FIRST COURSE / STARTERS

- PLATER OF ONION STRINGS** BBQ 13
- BANG BANG SHRIMP** 17  
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
- SMOTHERED POTATO WEDGES** 14  
BACON | BEER CHEESE | GREEN ONIONS | CHIPOTLE AIOLI
- BOURBON GLAZED BBQ BABY BACK RIBS (3)** 18  
DOLLY PARTON COLE SLAW
- MAC & CHEESE BITES** 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
- ROCKEFELLERS** HALF DZ 29  
SPINACH | BACON | PARMESAN PERNOD CREAM

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

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

### SERIOUS SALADS

- THE BIG STEER HOUSE** 14  
ICEBERG CHUNKS | OLIVES | ONIONS | TOMATO | PEPPERONCINI  
CROUTONS | CUCUMBER | BLUE CHEESE CRUMBLES | FRENCH DRESSING
- CLASSIC CAESAR** 15  
ROMAINE HEARTS | CROUTONS | PARMESAN | CAESAR DRESSING
- HARVEST BABY SPINACH** 16  
GRANNY SMITH APPLES | TOMATOES | MAPLE GLAZED PECANS  
SEASONAL BERRIES | ONIONS | GOAT CHEESE | 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

### EARLY BIRD SPECIAL \$29 pp

SERVED DAILY 3:00 PM - 5:00 PM

**CAESAR SALAD**

OR

**MIXED GREEN SALAD, CHOICE OF DRESSING**

**ENGLISH SLICED PRIME RIB**

MASHED POTATO | SAUTÉED GARLIC SPINACH | AU JUS

**GRILLED SALMON**

GREEN BEANS | YUKON ROASTED POTATOES | LEMON CAPER BUTTER  
SAUCE

**RIGATONI PASTA**

BEEF TENDERLOIN | MUSHROOMS | ONIONS | GARLIC  
STROGANOFF STYLE SAUCE

# BLACK STEER

## STEAKHOUSE & SALOON

### • COUNTRY SUPPERS

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

### • FROM THE PIT

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

### • 12 HOUR ROASTED PRIME RIB OF BEEF

BUTTERY MASHED POTATOES | AU JUS | HORSERADISH CREAM

<b>ONE SISTER CUT</b> 8 oz	32
<b>TWO SISTER CUT</b> 14 oz	42
<b>THREE SISTER CUT</b> 20 oz	52

**PLEASE ASK ABOUT OUR EVENT SPACE  
FOR YOUR NEXT SPECIAL OCCASION OR  
SUBMIT YOUR INQUIRY  
UNDER "CONTACT" AT  
[WWW.BLACKSTEERSTEAKHOUSE.COM](http://WWW.BLACKSTEERSTEAKHOUSE.COM)**

**NOTE:**

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

### • SIGNATURE STEAKS

(SERVED WITH BUTTERY MASHED POTATOES)	
<b>BLACK STEER BUTTER STEAK</b> BUTTER BEEF TENDERLOIN   CHILI-CRISP BUTTER SAUCE	29
<b>THE HAWAIIAN STEAK</b> MARINATED RIBEYE   SWEET-SOY   GINGER   GRILLED PINEAPPLE SALSA	36

### • 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)

<b>FILET MIGNON</b> 8 oz JACK DANIEL'S DEMI GLAZE	49
<b>NY STRIP</b> 14 oz	48
<b>RIBEYE</b> 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 (FULLY LOADED WITH TOPPINGS)	9
CREAMED OR SAUTEED GARLIC SPINACH	8
SAUTÉED GARLICKY GREEN BEANS	7
SAUTÉED WHOLE MUSHROOMS	8
TRIPLE MAC AND CHEESE	9
SMOKEY BACON BAKED BEANS	8