



BLACK STEER

STEAKHOUSE & SALOON

APPETIZERS

PLATER 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 TARTARE BABY ARUGULA SALAD WARM BREAD	19
CRISPY BRUSSEL SPROUTS BALSAMIC GLAZE GOAT CHEESE CANDIED PECAN BACON	14
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
CHEF'S SOUP OF THE DAY	8

NEW ENGLAND CLAM CHOWDER OYSTER CRACKERS	14
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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	15
GARDEN GREENS FRESH ORGANIC GREENS CARROTS CUCUMBERS TOMATO ONIONS CROUTONS CHOICE OF BALSAMIC, RANCH, CREAMY BLUE OR FRENCH DRESSING	12

SIGNATURE STEAKS

SIGNATURE BUTTER STEAK 8 oz CHILI CRISP BUTTER SAUCE	36
HAWAIIAN MARINATED SKIRT STEAK 10 oz PINEAPPLE SALSA	36
CAST IRON SEARED FILET MIGNON 8 oz WHISKEY BONE MARROW REDUCTION	50
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
ROAST PRIME RIB OF BEEF 14 oz HORSERADISH CREAM NATURAL JUS	51

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	6
SOUR CREAM MASHED POTATOES	7
WILD RICE PILAF	8
CRISPY FRIES 6 TRUFFLE PARMESAN FRIES	10
MAPLE BOURBON GLAZED BUTTERNUT SQUASH	10
CHIPOTLE MAC & CHEESE	12
LOBSTER TAILS	45

SEAFOOD | PASTA | CHICKEN

PAN SEARED STEELHEAD FILET SMASHED YUKONS SEASONAL VEGETABLES CAPER BUERRE BLANC	28
SEAFOOD LINGUINI LOBSTER PRAWNS SCALLOPS SLOW ROASTED TOMATOES EXTRA VIRGIN OLIVE OIL FRESH CRACKED PEPPERS ENGLISH PEAS GRATED GRANA PADANO	39
ROASTED AIRLINE CHICKEN BREAST WILD RICE MAPLE GLAZED BUTTERNUT SQUASH CHARRED TOM & GREEN ONION CHUTNEY BALSAMIC GLAZE	29

CLASSIC'S

STEAKHOUSE BURGER TOMATO CARAMELIZED ONIONS LETTUCE PICKLES FRIES ADD BACON 4 ADD TRUFFLE EGG 6 ADD SMOKE 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 CHEDDAR CORN BREAD	32

NOTE:

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