



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 TAR-TAR BABY ARUGULA SALAD HERB CROSTINI	19
CRISPY BRUSSEL SPROUTS BALSAMIC GLAZE GOAT CHEESE TOASTED ALMONDS	14
OYSTERS ON THE HALF SHELL ATOMIC COCKTAIL SAUCE MIGIONONETTE	HALF DOZ 18 DOZEN 36

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

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 12 oz CHILI CRISP BUTTER SAUCE	35
PAN SEARED HAWAIIAN SKIRT STEAK 10 oz GRILLED PINEAPPLE SALSA	42
CAST IRON SEARED FILET MIGNON 8 oz WHISKEY BONE MARROW REDUCTION	47
GRILLED NEW YORK STRIP 14 oz BLACK GARLIC BUTTER	51
GRILLED BONELESS RIBEYE 16 oz BLACK GARLIC BUTTER	57
GRILLED PORTERHOUSE 32 oz WHITE TRUFFLE BUTTER	95
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
MAPLE BOURBON GLAZED BUTTERNUT SQUASH	10
CRISPY FRIES 6 TRUFFLE PARMESAN FRIES	10
CHIPOTLE MAC & CHEESE	12
LOBSTER TAIL 7 OZ	23

SEAFOOD | PASTA | CHICKEN

PAN SEARED SALMON FILET ROASTED POTATOES VEGETABLE OF THE DAY BLACK GARLIC BUTTER	28
SEAFOOD LINGUINI LOBSTER PRAWNS CRAB BASIL & GARLIC 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 (<i>PLEASE ALLOW 30 MINUTES</i>)	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