

APPETIZERS

Roasted Tomato Soup cheese crostini	\$14
Garlic Cheese Bread baguette, cheddar, Grana Padano, Swiss cheese	\$13
Original 1964 Caesar Salad romaine hearts, light curry dressing, double smoked bacon, Parmesan, croutons	\$14
Classic Caesar Salad romaine hearts, house made dressing, double smoked bacon, Parmesan, croutons	\$14
Shredded Kale Salad Bosc pear, pumpkin seeds, dried currants, heirloom carrots, Grana Padano, white truffle vinaigrette	\$18
Steamed Mussels choice of spicy tomato white wine sauce or coconut green curry, served with fries	\$25
Beef Carpaccio Canadian Prime tenderloin, truffle oil, shaved Grana Padano, baby arugula	\$27
Nam Jim Shrimp Cocktail five piece shrimp, nam jim sauce, lime	\$29

SIDES TO SHARE

Meant for 2 or more people...or just you!

Sea Salt Fries	\$14
Parmesan Fries shaved black truffle	\$22
Creamy Mashed Potatoes	\$19
Steamed Broccolini tahini, lemon, slivered almond	\$19
Sautéed Hand Foraged Mushrooms	\$21
Roasted Brussels Sprouts roasted garlic, parmesan cream sauce	\$19
Togarashi Spiced Onion Rings grilled scallion kewpie mayo	\$16
Roasted Heirloom Baby Carrots oregano brown butter	\$19

MEATS

12oz Black Angus Striploin Guelph, ON	\$70
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8oz Black Angus Centre Cut Filet Guelph, ON	\$70
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16oz Black Angus Ribeye High River, AB	\$80
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12oz Canadian Prime Dry Aged Striploin Guelph, ON	\$90
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22oz Bone In Black Angus Ribeye High River, AB	\$95
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6oz Australian Tajima Wagyu Tenderloin Queensland, AUS	\$140
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30oz Black Angus Porterhouse Guelph, ON	\$140
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6oz Japanese A5 Striploin Miyazaki, JPN	\$180
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44oz Black Angus Tomahawk High River, AB	\$195
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ADD ONS

8oz Black Angus Striploin	\$45
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6oz Black Angus Tenderloin	\$56
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Grilled Chicken Breast	\$20
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Jumbo Black Tiger Shrimp	<i>per piece</i> \$9
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Grilled Trout Filet	\$20
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SAUCES

\$10

Bordelaise

Chimichurri

Peppercorn

Foie Gras Jus

Mushroom and Cognac

SANDWICHES

choice of fries or salad

Fried Haddock Sandwich \$25
beer battered, cabbage slaw, lemon, hoagie

Bahn Mi Chicken \$25
marinated chicken breast, house pickled slaw,
Maggi aioli, cilantro, baguette

Porchetta Sandwich \$23
roasted pork belly, red cabbage, aioli, roasted
peppers, kaiser

Grilled Chicken Sandwich \$25
arugula, heirloom tomato, aged cheddar,
chipotle mayo, chili honey

Black Angus Burger \$29
house ground striploin/sirloin, saffron aioli,
traditional garnishes, brioche bun

Steak Sandwich \$36
6oz New York striploin, vinegar peppers,
arugula, chimichurri, garlic baguette

FRESH PASTA

Rigatoni Alla Vodka \$29
house pomodoro, chilies, light vodka rosé sauce

Spaghetti Pomodoro \$25
house made tomato sauce, basil, Parmesan

Vegetable Rigatoni \$25
Brussels sprout leaves, roasted peppers,
artichoke hearts, white wine, shallot butter

Penne Alfredo with Chicken \$31
Parmesan, sautéed mushroom, double smoked
bacon

Chorizo and Shrimp Linguine \$32
spicy seafood sauce, roasted peppers



BLACK ANGUS STEAKHOUSE

FROM THE GRILL

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| Wood Fired Chicken Breast | \$34 |
| Jerusalem artichokes, asparagus, sautéed mushrooms | |
| Rainbow Trout | \$30 |
| grilled rainbow trout fillet, mixed greens, red onion, cherry tomato, cucumber, lemon oil, goat's cheese, pine nuts, pear vinaigrette | |
| Cobb Salad | \$28 |
| iceberg lettuce, grilled chicken, double smoked bacon, Roma tomato, blue cheese, avocado, hard boiled egg, white balsamic honey vinaigrette | |
| Steak Salad | \$32 |
| 6oz Black Angus striploin, grilled onion, radicchio, sautéed mushroom, aged balsamic | |
| Steak and Fries | \$49 |
| 8oz New York striploin, house cut fries, aioli | |
| Centre Cut Tenderloin | \$65 |
| 6oz Black Angus tenderloin, roasted root vegetables, Bordelaise sauce | |

OUR STORY

Our story began in 1964, when Black Angus Steakhouse opened its doors on Bloor Street West, in a growing area, now known as The Kingsway. Open for dinner only, after more than 50 years, Black Angus Steakhouse moved to a new larger space at the north-east corner of Bloor and Islington where guests enjoy lunch and dinner in our elegant dining room or comfortable bar and patio area. The ambiance has transformed due to the spacious contemporary feel of the interior and the expansive bar area allowing us to host large groups. The essence and spirit of our food preparation remains, with steaks, seafood and vegetables cooked on dedicated open hardwood charcoal grills. Our stunning private dining space hosts special events, corporate dinners, and private parties. Our discreet large screens are often in use during corporate presentations and special events supporting a private celebration. Unhurried time together is rare. That's why we've made serving you, our passion. We look forward to hosting you now, and in the future, as you make Black Angus part of your tradition.