



BLACK ANGUS

STEAKHOUSE

Dinner Menu

Appetizer

Original 1964 Caesar Salad | 12

Romaine lettuce hearts in our original 1964 curry scented Caesar dressing Add pancetta +2

Ember Roasted Beet Salad | 15

Roasted beets, mixed greens, toasted almonds and crumbled goat cheese with a maple balsamic vinaigrette

Steak Tartare | 19

Classic tenderloin steak tartare, served with quail egg yolk, shaved truffled Manchego cheese and toast points

Jumbo Black Tiger

Shrimp Cocktail | 22

Chilled jumbo shrimp with traditional cocktail sauce & lemon

House Salad | 14

Iceberg lettuce, crispy onions, tomato, cucumber, avocado and toasted almonds in buttermilk ranch dressing

Maryland Blue Crab Cake | 16

Crab cake served with Old Bay aioli and jicama slaw

Escargot & Roasted Bone Marrow | 22

Garlic white wine escargot with roasted bone marrow, grilled bread, Italian parsley and pickled shallots

Oysters on the Half Shell –

Half Dozen | 19

Cocktail sauce, housemade hot sauce, and mignonette

Mains | Includes one item from our Sides

Whole Wood Grilled Branzino | 35

Sea Bass cooked whole, served deboned with ember roasted onion, fennel and grilled lemon

Original 1964 BBQ Back Ribs | 38

Slow cooked then grilled with our original 1964 BBQ sauce

Rack of Lamb | 45

Grilled Australian lamb with Chimichurri sauce

Chicken Supreme | 32

Herb roasted chicken breast served with mushroom jus

Charcoal Grilled King Salmon | 32

Grilled salmon fillet with a citrus dill sauce

Pasta

Rigatoni Pasta with Smoked Chicken | 20

Rigatoni noodles tossed with smoked chicken, grilled asparagus, sundried tomatoes and oyster mushrooms in a white wine cream sauce

Spaghetti Bolognese | 20

Housemade ground steak and San Marzano tomato sauce with Parmesan cheese

Mushroom Risotto | 26

Aborio rice with forest mushrooms, black truffle and Parmesan cheese



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Classic Cuts | We Proudly Serve USDA Prime Cuts • Includes *one item from our Sides*

22 oz Rib Steak Bone-In | 65

14 oz Boneless Ribeye | 55

12 oz New York Striploin | 52

8 oz Filet Mignon | 48

Complement Any Steak With

Broiled Lobster Tail | MARKET PRICE

Herb and Garlic Crab Claws | 20

Grilled Wild Shrimp | 10

Sauces | 3.50

Bordelaise | **Peppercorn** | **Blue Cheese Fondue** | **Chimichurri**

Sides

Garlic Bread | 4

Garlic Cheese Bread | 6

Sautéed cremini mushrooms | 9

Grilled asparagus | 9

Seasonal Vegetables | 9

Buttery mashed Yukon Gold potatoes with chives | 9

Parmesan and truffle fries with garlic aioli | 9

Baked potato with sour cream, butter, chives and bacon marmalade | 9

Fried Brussels sprouts tossed with bacon, lemon, chili flakes and Parmesan cheese | 9