



BLACK ANGUS

STEAKHOUSE

SMALL PLATES

Sweet Soy Crispy Pork Ribs | 16

Pork Ribs with Vietnamese Cucumber Salad and Spiced Pepitas

Maryland Blue Crab Cake | 17

Crab Cake Served with Chipotle Aioli and Jicama Slaw

Slow Roasted Pork Belly Wraps | 17

Pickled Carrot and Daikon Radish with Sesame Hoisin Sauce

Ahi Tuna Tataki | 26

Seared Tuna with Avocado and Cucumber Salad, Cherry Tomato, Wasabi Cream and Ponzu

Jumbo Black Tiger Shrimp Cocktail | 26

Chilled Jumbo Shrimp with Traditional Cocktail Sauce & Lemon.

SALADS | Add Grilled Chicken Breast or Grilled Shrimp \$10

Original 1964 Caesar Salad | 16

Romaine Lettuce Hearts in Our Original 1964 Curry Scented Caesar Dressing. Add Panetta +2

House Salad | 15

Romaine Lettuce, Tomato, Red Onion and Radicchio, Served with 1964 Vinaigrette Dressing

PASTA

Spaghetti Bolognese | 24

Housemade Ground Steak and San Marzano Tomato Sauce with Parmesan Cheese

Rigatoni Pasta with Smoked Chicken | 24

Rigatoni Noodles with Smoked Chicken, Grilled Asparagus and Oyster Mushrooms in A White Wine Cream Sauce

BURGER & PANINI | Includes A Choice of Sea Salt Fries or Seasonal Greens

Black Angus Burger | 20

House Ground Angus Steak with Lettuce, Onion, Pickles, Aged Cheddar Cheese and Roasted Garlic Aioli

Panini Pressed Croque Monsieur | 20

Jambon De Paris, Melted Gruyere Cheese, Bechamel Sauce in A Grilled Ciabatta Bun Served with Riesling Mustard

MAINS | Includes A Choice of Sea Salt Fries or Seasonal Greens

Grilled Cauliflower | 30

Thickly Sliced Cauliflower with Lemon and Black Sesame Tahini, Sumac, Pomegranate, Toasted Pumpkin Seeds

Original 1964 BBQ Back Ribs, Half Rack | 25

Slow Cooked Then Grilled with Our Original 1964 BBQ Sauce

Grilled Atlantic Salmon | 36

Served with Citrus Beurre Blanc

CLASSIC CUTS | Includes A Choice of Sea Salt Fries or Seasonal Greens

We Proudly Serve USDA Prime Cuts

8 oz Filet Mignon | 55

12 oz New York Striploin | 60

14 oz Boneless Ribeye | 62