



BLACK ANGUS

STEAKHOUSE

WINE BAR

- Beet Carpaccio** \$21
micro greens, toasted pistachios, citrus vinaigrette and dill infused goat cheese
- Oysters on the Half Shell** *per piece* \$3.50
mignonette, fresh horseradish and lemon
- Tuna Tartare** \$33
fresh ahi tuna, avocado, honey/soy/wasabi glaze, sesame chips
- Charcuterie Board** *per person* \$16
artisanal meats and cheeses served with grilled baguette, house preserves and garnishes
- Angus Carpaccio** \$24
soy/sesame glazed beef, tempura fried green enoki mushrooms, micro cilantro, sliced chilies and toasted cashews
- Grilled Calamari** \$22
tossed in pesto, cherry tomatoes, black olives and preserved lemon
- Grilled Octopus** \$28
pancetta, grilled cherry tomatoes, scallion, garlic and lemon oil
- Warm Potato Chips** \$10
oregano and lemon aioli
- Lobster Spaghetti** \$39
blistered cherry tomatoes, shallots, fresh herb white wine butter
- Tempura Fried Shrimp** *per piece* \$9
preserved lemon and chili oil
- Angus Burger** \$35
housemade frites, aged white cheddar, saffron aioli, brioche bun
- Steak Frites** \$36
6oz striploin with housemade frites and a parsley/garlic compound butter
- Grilled Hoisin Hanger Steak** \$34
braised cippolini onions, sautéed rapini, horseradish aioli
- Braised Short Rib** \$27
jalapeño cornbread and red wine reduction