



BLACK ANGUS

STEAKHOUSE

WINE BAR

- Beet Carpaccio** \$21
micro greens, toasted pistachios, citrus vinaigrette,
dill infused goat cheese
- Oysters on the Half Shell** *per piece* \$3.50
horseradish, mignonette, lemon wedges
- Shredded Kale Salad** \$23
bosc pear, pumpkin seeds, dried currants, heirloom
carrots, Grana Padano, white truffle vinaigrette
- Tuna Tartare** \$33
fresh ahi tuna, avocado, honey/soy/wasabi
glaze, sesame chips
- Steak Salad** \$33
grilled flatiron, charred radicchio, sautéed field
mushrooms, grilled onion, balsamic demi-glace
- Charcuterie Board** *per person* \$16
artisanal meats, cheeses, grilled baguette,
house preserves, garnishes
- Angus Carpaccio** \$24
shaved Canadian prime tenderloin, micro
arugula, shaved Parmesan, black truffle
vinaigrette
- Grilled Octopus Salad** \$32
pickled vegetables, baby arugula, aged balsamic,
basil oil
- Seared Scallops** \$38
seared jumbo scallops, celery root purée, brown
butter, parsnip chips
- Poutine** \$21
braised short rib, Quebec goat cheese, veal jus,
foie gras
- Spaghetti Vongole** \$36
spaghetti with clams, sea asparagus, pangrattato,
white wine parsley butter sauce
- Rigatoni Bolognese** \$28
classic ragout of pork, veal, beef, San Marzano
tomatoes, Grana Padano
- Angus Burger** \$35
housemade frites, aged white cheddar, saffron
aioli, brioche bun
- Steak Frites** \$36
6oz striploin, housemade frites, parsley/garlic
compound butter
- Braised Short Rib** \$27
jalapeño cornbread, red wine reduction