

# BLACK STEER

## STEAKHOUSE & SALOON

### • FIRST COURSE / STARTERS

- PLATER OF ONION STRINGS** RANCH / BBQ 13
- BANG BANG SHRIMP** 17  
GARLIC JALAPENO RANCH | SWEET CHILI GLAZE
- CRAB & MOZZARELLA HUSH PUPPIES** 16  
TARRAGON & MEYER LEMON CREAM
- CAPRESE STUFFED PORTOBELLO MUSHROOM** 17  
OVEN DRIED TOMATOES | ROASTED GARLIC | FRESH MOZZARELLA  
SPINACH | BASIL | HERB DE PROVINCE | BALSAMIC GLAZE
- STEAKHOUSE CARPACCIO** 16  
FILET MIGNON | CAPERS | SHAVED GRANA PADANO | VIRGIN OLIVE OIL  
TRUFFLE SALT | BABY ARUGULA | SOUR DOUGH TOAST POINTS
- BLACKSTEER PRIME RIB SLIDERS (FRENCH DIP STYLE)** 18  
MELTED BEER CHEESE | BONE MARROW JUS
- SALOON WINGS (8)** 15  
HONEY BOURBON & PEACH BBQ GLAZE OR BUFFALO | DOLLY PARTON COLE SLAW
- LOADED POTATO SKINS** 14  
SOUR CREAM | CHEDDAR | BACON | GREEN ONION
- BOURBON GLAZED BBQ BABY BACK RIBS (3)** 18  
DOLLY PARTON COLE SLAW

### • CHILI | CHOWDER | SOUP

- STEAKHOUSE CHILI** 15  
CHEDDAR | ONIONS | SOUR CREAM | GREEN ONION
- BEER CHEESE BROCCOLI SOUP** 10  
PARMESAN | CRACKERS
- NEW ENGLAND CLAM CHOWDER** 14  
OYSTER CRACKERS

### “SHUCK’N & SHAKE’N” OYSTER / OYSTER / OYSTER

- FRESH OYSTERS ON THE HALF SHELL** HALF DZ 19 FULL DZ 38  
RED WINE SHALLOT MIGNONETTE | ATOMIC COCKTAIL SAUCE
- CRISPY FRIED** HALF DZ 19 FULL DZ 38  
TARTAR & ATOMIC COCKTAIL SAUCE
- ROCKEFELLERS** HALF DZ 19  
SPINACH | BACON | PARMESAN PERNOD CREAM
- CASINOS** 18  
GARLIC | BUTTER | PARMESAN | FRESH HERB | LEMON

### • SERIOUS SALADS

- THE STEER BIG HOUSE** 14  
ICEBERG CHUNKS | OLIVES | ONIONS | TOMATO | PEPPERONCINI  
CROUTONS | FRENCH DRESSING | CUCUMBER | BLUE CHEESE CRUMBLES  
ADD AVOCADO CHUNKS 5
- CLASSIC CAESAR** 15  
ROMAINE HEARTS | CROUTONS | PARMESAN | CAESAR DRESSING
- FALL HARVEST BABY SPINACH** 16  
GRANNY SMITH APPLES | TOMATOES | MAPLE GLAZE PECANS  
SEASONAL BERRIES | ONIONS | GOAT CHEESE | ORANGE SEGMENTS | EGG  
BALSAMIC VINAIGRETTE
- GARDEN GREENS** 12  
FRESH ORGANIC GREENS | CARROTS | CUCUMBERS | TOMATO | ONIONS  
CROUTONS | CHOICE OF BALSAMIC, RANCH OR FRENCH DRESSING

#### GIVE ME MORE

ADD TO ANY SALAD GRILLED SALMON | PRAWNS  
SIRLOIN STEAK OR PULLED CHICKEN 8

### SUNDAY SUPPER

“LIMITED QUANTITIES AVAILABLE”

**SOUTHERN FRIED BUTTERMILK  
FRIED CHICKEN BASKET** 1/2 CHICKEN

GARDEN GREENS OR CAESAR SALAD

BUTTERY MASHED POTATOES

GARLICKY GREEN BEANS

BUTTERMILK BISCUIT

COUNTRY GRAVY

32

**BORDENAVE’S SOURDOUGH BREAD**  
BAKED FRESH WITH EXTRA VIRGIN OLIVE OIL  
BRUSHED WITH FRESH GARLIC & HERBS  
SEA SALT BUTTER 6.00

### • KIDS BASKET

(“ONLY FOR CHILDREN 12 AND UNDER PLEASE”)

- KIDS CHICKEN STRIPS** 10  
CRISPY FRIES | RANCH DRESSING
- MINI BURGER** 10  
CRISPY FRIES | CHEDDAR CHEESE
- PASTA WITH BUTTER** 10  
PARMESAN CHEESE
- BBQ RIB PLATE** 10  
MASHED POTATO

SHUCK’N & SHAKE’N IN THE SALOON FROM 2 TO 5

# BLACK STEER

## STEAKHOUSE & SALOON

### • COUNTRY SUPPERS

<b>FRESH HERB SEARED SALMON FILET</b>	28
ROASTED YUKON POTATOES   GARLICKY GREEN BEANS PICCATA BUTTER SAUCE	
<b>SEAFOOD BUCATINI</b>	39
LOBSTER   PRAWNS   SCALLOPS   BASIL & GARLIC SLOW ROASTED TOMATOES   EXTRA VIRGIN OLIVE OIL   FRESH CRACKED PEPPERS ENGLISH PEAS   GRATED GRANA PADANO	
<b>RIGATONI PASTA</b>	26
BEEF TENDERLOIN   MUSHROOMS   ONIONS   GARLIC STROGANOFF STYLE SAUCE	
<b>PRAWN &amp; ROASTED BUTTERNUT SQUASH RISOTTO</b>	29
ENGLISH PEAS   SHALLOTS   GARLIC   CRIMINI MUSHROOM   PARMESAN CREAM	

### • FROM THE PIT

<b>MAPLE BOURBON GLAZED BBQ BABY BACK RIBS</b>	
CRISPY FRIES   DOLLY PATRON COLE SLAW	
	HALF RACK 21 FULL RACK 39
<b>GARLIC HERB ROASTED OR BBQ HALF CHICKEN</b>	29
BUTTERY MASHED POTATOES   GARLIC STRING BEANS	
<b>CHARBROILED 1/2 LB WAGU BURGER</b>	19
SHARP CHEDDAR   TOMATO   CARMALIZED ONIONS   ARUGALA   PICKLES   CRISPY	

### • 12 HOUR ROASTED PRIME RIB OF BEEF

BUTTERY MASHED POTATOES | AU JUS | HORSERADISH CREAM

<b>ONE SISTER CUT</b> 8 oz	32
<b>TWO SISTER CUT</b> 14 oz	42
<b>THREE SISTER CUT</b> 20 oz	49

### • SIGNATURE STEAKS

	(SERVED WITH BUTTERY MASHED POTATOES AND BLACK GARLIC BUTTER)
<b>BLACK STEER BUTTER STEAK</b>	29
BUTTER BEEF TENDERLOIN   CHILI-CRISP BUTTER SAUCE	
<b>THE HAWAIIAN STEAK</b>	36
MARINATED RIBEYE   SWEET-SOY   GINGER   GRILLED PINEAPPLE SALSA	

### • CLASSIC CUTS

BLACK STEER STEAKS ARE SOURCED AND HAND SELECTED BY OUR EXECUTIVE CHEF | THEY ARE PRIME AND UPPER CHOICE. AGED 28 DAYS FOR SUPERIOR FLAVOR AND TENDERNESS

	(SERVED WITH BUTTERY MASHED POTATOES AND BLACK GARLIC BUTTER)
<b>FILET MIGNON</b> 6 oz	39
<b>FILET MIGNON</b> 10 oz	59
<b>NY STRIP</b> 14 oz	48
<b>RIBEYE</b> 16 oz	49

### • STEAK ENHANCEMENTS

GRILLED SHRIMP SCAMPI	15
GRILLED LOBSTER TAIL (8 oz.)	39
CRAB OYSTER	19

### • HOUSE MADE SAUCES

CHILI-CRISP BUTTER SAUCE	3
CHIMICHURRI	3
JACK DANIELS DEMI GLAZE	4

### • STEAKHOUSE SINGLE SIDES

BUTTERY MASHED POTATOES	6
GREEN APPLE COLE SLAW	6
RUSSET BAKED POTATO (FULLY LOADED WITH TOPPINGS)	9
CREAMED SPINACH	8
SAUTÉED GARLIC GREEN BEANS	7
SAUTÉED WHOLE MUSHROOMS	8
TRIPLE MAC AND CHEESE	9
SMOKEY BAKED BEANS	

PLEASE ASK ABOUT OUR EVENT SPACE  
FOR YOUR NEXT SPECIAL OCCASION OR  
SUBMIT YOUR INQUIRY UNDER EVENTS AT  
[WWW.BLACKSTEERSTEAKHOUSE.COM](http://WWW.BLACKSTEERSTEAKHOUSE.COM)

#### NOTE:

CONSUMING RAW OR UNDERCOOKED MEATS | POULTRY | SEAFOOD  
SHELLFISH OR EGG MAY INCREASE THE RISK OF FOODBORNE ILLNESS