## SALADS & COMBOS

STEAKHOUSE COBB SALAD 930 Cal. Filet Mignon\* 12.50 270 Cal. Grilled Chicken, 11 50 210 Cal

THE VEGETABLE COBB 11.50 980 Cal

FIRE-GRILLED CHICKEN CAESAR SALAD

(S) THREE CHEESE GARLIC BREAD TRIO 8 99 1160 -1740 Cal

BBO CHICKEN CHOPPED SALAD 11.50 800 Cal.

# BURGERS &

SUBSTITUTE A GARDEN SALAD FOR 1.00 MORE

S STEAKHOUSE BACON CHEESEBURGER\* 11.50 1230 Cal.

CALIFORNIA BURGER\* 12.99 1070 Cal.

- S CHICKEN, AVOCADO & BACON SANDWICH 10.99 910 Cal.
- GRILLED HONEY MUSTARD CHICKEN & BACON SANDWICH 10.99 870 Cal.

FILET MIGNON SANDWICH\* 12 99 980 Cal

NEW YORK STEAK SANDWICH\* 12.50 1060 Cal.

GRILLED PRIME RIB SANDWICH\* 12.99 1200 Cal.

BEER-BATTERED HALIBUT SANDWICH 12.99 1030 Cal.

THREE CHEESE GARLIC BREAD SANDWICH

Top Sirloin\* 11.99 1290 Cal. Grilled Chicken 10.99 1220 Cal.

ROASTED SIRLOIN FRENCH DIP SANDWICH\* 10 99 910 Cal

- § FLAME-GRILLED TOP SIRLOIN STEAK\* 13 50 360 Cal
- S SESAME-TERIYAKI SLICED TOP SIRLOIN\* 13 99 360 Cal

FIRE-GRILLED CHICKEN BREAST

11.59 210 Cal. SESAME-TERIYAKI CHICKEN BREAST

11.99 280 Cal.

- GRILLED FRESH SALMON\* 12.99 300 Cal.
- N FIRE-GRILLED PRAWNS 12.99 620 Cal.
- CRISPY SHRIMP 11.99 380 Cal.



Soda, Lemonade, Tea, Milk, or Coffee 0-324 Cal ENTRÉE

Plus any two Classic Sidekicks 100-490 Cal.

Two Freshly Baked Cookies 380 Cal.

TOP SIRLOIN & FIRE-GRILLED PRAWNS\* 16.99 870 Cal.

8oz. SLOW-ROASTED PRIME RIB\* 17.99 930 Cal.

TOP SIRLOIN & CRISPY SHRIMP\* 16.50 590 Cal.

NEW YORK STRIP STEAK\* 16.99 410 Cal.

FILET MIGNON, CENTER-CUT\* 17.99 310 Cal.

PORTERHOUSE PORK CHOP\* 14.99 770 Cal

# COMBO \$9.99

THE MOST BANG FOR YOUR BUCK

½ CHICKEN, AVOCADO & BACON SANDWICH with french fries 755 Cal.

% BOASTED SIBLOIN FRENCH DIP SANDWICH\* With french fries and au jus 755 Cal.

AND add your choice of:

Steak Soup 100 Cal. Loaded Baked Potato Soup 280 Cal. Garden Salad 190-250 Cal. Wedge Salad 340 Cal Caesar Salad 400 Cal. Coleslaw 150 Cal

# BEER BATTERED

Dipped in Samuel Adams batter and lightly fried. Served with french fries, coleslaw, tartar sauce and malt vinegar 13.50 1460 Cal.

# KIDS MENU

Meals come with orange wedges, choice of Classic Sidekick, and a scoop of ice cream with hot fudge and sprinkles! Sidekick Choices: French Fries, Broccoli, Home-style Mashed Potatoes, or Western Wild Rice

MAC & CHEESE

5.99 540 Cal.

GRILLED CHEESE

5.99 560 Cal.

CHICKEN STRIPS 5.99 560 Cal.

SLICED TOP SIRLOIN STEAK\*

7 99 400 Cal

FIRE-GRILLED CHICKEN BREAST

6.99 180 Cal.

2 CHEESEBURGER SLIDERS\*

5 99 420 Cal

Dessert: 270 Cal. Sidekick Choices: 110-340 Cal.

# 

CARROT CAKE

900 Cal.

BIG MOUNTAIN CHOCOLATE FUDGE CAKE 1420 Cal.

WHITE CHOCOLATE BREAD PUDDING 1000 Cal

**W** PEANUT BUTTER CUP PIE 600 Cal

SKY-HIGH MUD PIE 410 Cal

FOUR CHOCOLATE FLOURLESS TORTE 630 Cal

CHOCOLATE CHIP COWBOY COOKIE 1100 Cal

NEW YORK-STYLE CHEESECAKE

# IT TAKES 50 YEARS TO COOK THE PERFECT STEAK.

We've been mastering our craft since 1964, so you could say we know a thing or two. Our cuts are aged at least 21 days, seasoned to excellence, expertly flame-grilled and served up just the way you like it. You've earned it. Whether you're here to throw back a couple with old friends or trying to finish off our Bone-In Ribeye on your own, there's always a seat for you. So here's to the nights you can't remember and the steaks you won't forget.

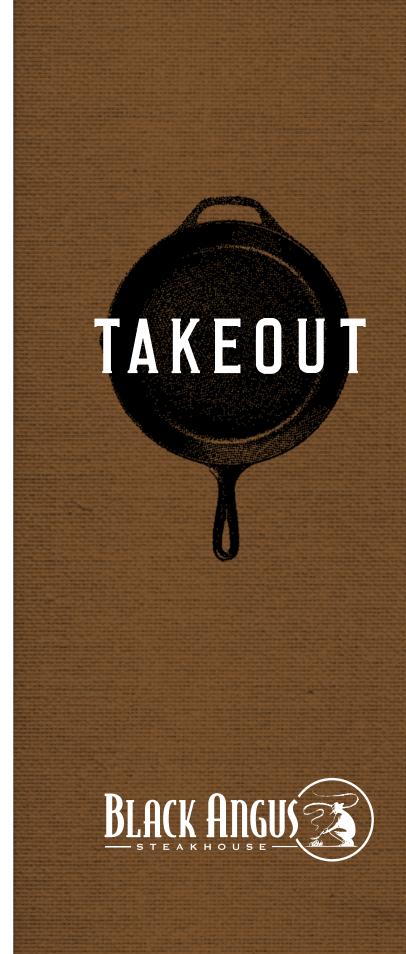
## CALL-AHEAD SEATING & ONLINE RESERVATIONS AVAILABLE.



ASK YOUR SERVER FOR OUR GLUTEN-FREE MENU.

## **BLACKANGUS.COM** MAIN116

©2015 Black Angus Steakhouse, LLC | We accept American Express, Diners Club, Discover, MasterCard, and Visa. Sales tax will be added as applicable.



**BLACK ANGUS** HAND-CUT DAILY AGED FOR AT LEAST 21 DAYS SEASONED & FLAME GRILLED TO PERFECTION

All entrées partnered with warm molasses bread and your choice of any two Classic Sidekicks

## TOP SIRLOIN\* CENTER-CUT

Naturally lean, well-flavored and moderately tender. 8 oz. 19.99 410 Cal. | 11 oz. 22.99 550 Cal.

## SESAME-TERIYAKI TOP SIRLOIN\*

Marinated then glazed with our house-made Sesame-Teriyaki sauce with fresh garlic, sesame and ginger. 8 oz. 20.99 460 Cal. | 11 oz. 23.99 600 Cal.

## BIBEYE STEAK\*

Well-marbled, making this cut tender, juicy and extremely flavorful. 12 oz. 25.99 600 Cal. | 16 oz. 28.99 790 Cal.

### FILET MIGNON\* CENTER-CUT Our most tender cut of beef.

6 oz. 23.99 310 Cal. | 8 oz. 26.50 410 Cal.

## MUSHROOM & BLEU FILET MIGNON\*

Topped with sautéed baby portabella mushrooms and melted Bleu cheese. 6 oz. 24.99 540 Cal. | 8 oz. 28.50 630 Cal.

## NEW YORK STRIP\* CENTER-CUT

Hearty and robust, a perfect balance of flavor, texture and tenderness. 12 oz. 24.99 480 Cal. | 14 oz. 26.99 560 Cal.

# °18 oz bone - in

## CERTIFIED ANGUS BEEF®

Chow down on our big, juicy, hot off the grill, richly marbled and full-flavored Bone-in Ribeye! 36.99 1030 Cal.

> We don't mess around when it comes to steak. Order it how you want it & that's how you get it.

## BLOOD RARE

RED THROUGHOUT, VERY COOL CENTER

RARE

COOL CENTER, RED INTERIOR

## MEDIUM RARE

WARMER CENTER, RED THROUGHOUT

MEDIUM WARM, PINK CENTER

MEDIUM WELL HOT, SLIGHTLY PINK CENTER

WELL DONE HOT, FULLY COOKED THROUGHOUT

## SEASONED. SEARED & SLOW ROASTED

Seasoned with our Black Angus dry rub, seared and roasted to perfection. Served to order with rich, house-made au jus and your choice of fresh or creamy horseradish sauce.

## THE COWBOY CUT

1 1/2 Pounds 35.99 2770 Cal.

1 Pound Cut 27.99 1850 Cal

34 Pound Cut 23.99 1390 Cal.

½ Pound Cut 19.99 930 Cal.

APPETIZER 180-1700 Cal. Your choice of any Steakhouse Starter to share.

## ENTRÉES:

Choose any two of the entrées listed. Each entrée is served with any two Classic Sidekicks.

DESSERT 410-1420 Cal. Round out your feast with any one of our decadent desserts

## ENTRÉE CHOICES

TOP SIRLOIN\* 8 oz. 410 Cal.

NEW YORK\* 12 oz. 480 Cal.

RIBEYE\* 12 oz. + \$3/person 600 Cal. PRIME RIB\* 8 oz. 930 Cal.

FILET MIGNON\* 6oz.+\$3/person 310 Cal.

GRILLED FRESH SALMON\* 390 Cal.

FIRE-GRILLED CHICKEN 430 Cal. BBO CHICKEN & RIBS 1100 Cal.

PORTERHOUSE PORK CHOP\* 770 Cal.

- CRISPY SHRIMP 430 Cal.
- N FIRE-GRILLED PRAWNS 620 Cal.

**S** SIGNATURE ITEMS

**M** NEW ITEMS

## STEAKHOUSE STARTERS

THREE CHEESE GARLIC BREAD French bread topped with fresh garlic and a hot blend of Cheddar, Jack and Parmesan cheeses. 6.99 970 Cal.

S STEAKHOUSE CHILI NACHOS Crisp tortilla chips heaped with our steak chili, Jack and Cheddar cheeses, fresh pico de gallo, pickled jalapeños and sour cream. 12 50 1760 Cal

## LOADED POTATO SKINS

Loaded with freshly grated Jack and Cheddar cheeses, crumbled bacon, sour cream and green onions. 9.99 1160 Cal.

CHICKEN TENDERS All white meat chicken tenders. Chipotle-Buffalo or original. 9.99 1120/970 Cal.

## JUMBO SHRIMP COCKTAIL

A half-dozen jumbo shrimp served with our house-made cocktail sauce. 10.99 180 Cal.

- S FIRE-GRILLED FRESH ARTICHOKE Served with our house-made lemon aioli and our signature basil pesto mayo for dipping.
- (S) CRISPY FRIED GARLIC-PEPPER ZUCCHINI Fresh zucchini slices hand-breaded in panko bread crumbs, served with our house-made cool cucumber dip. 7.99 840 Cal.

## BULLSEYE WINGS

A half-dozen wings cooked crisp and tossed in your choice of Chipotle-Buffalo, Honey-Sriracha or Cholula-Buffalo sauce 7.99

Chipotle-Buffalo 1070 Cal. Honey-Sriracha 990 Cal. Cholula-Buffalo 1050 Cal

## STEAK QUESADILLA Filled with seasoned grilled steak, fresh pico

de gallo and Cheddar and Jack cheeses. Served with guacamole and sour cream. 9.99 1050 Cal

**(S)** BAKED SPINACH & ARTICHOKE DIP With Parmesan, Jack and cream cheeses beneath a crunchy breadcrumb topping, served hot in its own skillet with tortilla chips. 8.99 720 Cal.

WAGON WHEEL SAMPLER PLATTER Crispy Fried Garlic-Pepper Zucchini, Chipotle-Buffalo Chicken Tenders, Loaded Potato Skins and Shrimp Cocktail.

12 oz. RIBEYE\*

32.99 1120 Cal

31.99 830 Cal.

41.99 1060 Cal

**GRILLED PRAWNS** 

CRISPY SHRIMP

LARGE LOBSTER TAIL

## SALADS

## OUR SALAD DRESSINGS ARE HOUSE-MADE

STEAKHOUSE COBB SALAD 930 Cal. Crisp chilled greens tossed with our house vinaigrette and layered with fresh avocado, tomato, Applewood-smoked bacon, Bleu cheese crumbles and topped with your choice of:

Filet Mignon\* 16.99 270 Cal. Grilled Chicken 14.99 210 Cal. Grilled Fresh Salmon\* 15.99 300 Cal Grilled Prawns 15.99 60 Cal.

## THE VEGETABLE COBB

Crisp chilled greens tossed with our house vinaigrette and layered with grilled asparagus, fresh avocado, tomato, Bleu cheese crumbles, sautéed onions and baby portabella mushrooms. 14.99 980 Cal.

## 

BBQ chicken with diced tomato, black beans, corn, shredded cheese, tortilla strips, green onion and cilantro, piled atop a mix of chopped greens tossed with house-made ranch dressing. Topped with a drizzle of BBQ sauce.

# BURGER &

SERVED WITH CHOICE OF FRENCH FRIES OR COLESLAW

- STEAKHOUSE BACON CHEESEBURGER\* Hand-formed, half-pound, Certified Angus Beef® ground chuck, stacked high with Applewoodsmoked bacon, sharp Cheddar cheese and 13.99 1230 Cal.
- S CHICKEN, AVOCADO & BACON SANDWICH Grilled chicken breast topped with Monterey Jack cheese, fresh avocado, tomato, Applewood-smoked bacon and creamy housemade Parmesan sauce. 13.99 910 Cal.

FILET MIGNON SANDWICH\* Sliced Filet Mignon topped with sautéed onions and red bell peppers, Cheddar cheese and house-made chipotle mayo. 16.99 980 Cal

## NEW YORK STEAK SANDWICH\*

Hand-cut, flame-grilled, sliced New York Strip with sautéed onions, mayonnaise and Bleu cheese crumbles

8 oz. PRIME RIB\*

**GRILLED PRAWNS** 

CRISPY SHRIMP

LARGE LOBSTER TAIL

26 99 1440 Cal

25 99 1160 Cal

36.99 1380 Cal

14.99 1060 Cal.

STEAKESE

PARTNERS You shouldn't have to choose between beef and seafood.

Get 'em both.

6 oz.FILET MIGNON\*

**GRILLED PRAWNS** 

CRISPY SHRIMP

LARGE LOBSTER TAIL

30.99 830 Cal

29.99 540 Cal.

39.99 770 Cal

## CHICKEN & PORK

**BBO CHICKEN & RIBS** A grilled chicken breast and half rack of Baby Back Ribs both smothered in our smoky molasses BBO sauce. 22.99 1100 Cal.

FIRE-GRILLED CHICKEN BREASTS Two chicken breasts lightly marinated with fresh garlic, sage, parsley, thyme and a squeeze of lemon. 18.99 430 Cal.

S SESAME-TERIYAKI CHICKEN BREASTS

> Two juicy chicken breasts glazed with our signature house-made Sesame-Teriyaki sauce, with garlic, sesame and ginger. 19.99 500 Cal.

## **BBO BABY BACK RIBS**

Our fall-off-the-bone ribs, marinated, seasoned with spices, slow roasted, and finished over an open flame. Smothered in our smoky molasses BBQ sauce. Full Rack 25.99 1460 Cal. Half Rack 20.99 810 Cal.

S PORTERHOUSE PORK CHOP\* A meaty 12 oz. cut, grilled and topped with roasted garlic and fresh herb butter. 20.50 770 Cal.

# JUST S L A

LARGE COLD-WATER ATLANTIC LOBSTER TAIL Exceptionally sweet and tender 9 oz. lobster tail served with drawn butter and fresh lemon. 32.99 460 Cal.

FIRE-GRILLED PRAWNS Grilled Prawns brushed with garlic butter served over a bed of Western Wild Rice. 20.99 620 Cal.

(S) GRILLED FRESH SALMON\* A half-pound filet of fresh salmon, hand-cut, simply seasoned and grilled over an open flame. 22.99 390 Cal.

Add on Crispy Shrimp 28.99 250 Cal. Add on Fire-Grilled Prawns 29.99 520 Cal.

CRISPY SHRIMP Fried to golden brown and served with our house-made cocktail sauce. 19.99 430 Cal.

\*Our steaks and seafood are cooked to order. Our hamburgers can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. All portion weights listed are the approximate weights before cooking.

## PREMIUM SIDEKICKS

S ROASTED BRUSSELS SPROUTS with brown butter 190 Ca

GRILLED ASPARAGUS 60 Cal

STEAKHOUSE HASH BROWNS served with spicy Sriracha Ketchup 370 Cal



ADD A TOPPER OR ADDITIONAL CLASSIC SIDEKICK TO YOUR ENTRÉE FOR ONLY 2.49 EACH

ADD AN ADDITIONAL PREMIUM

## CLASSIC SIDEKICKS

GARDEN SALAD 190-250 Cal. CAESAR SALAD 400 Cal.

(S) WEDGE SALAD 340 Cal

COLESLAW 150 Cal.

LOADED BAKED POTATO SOUP 280 Cal. STEAK SOUP 100 Cal

WILD WEST ONION RINGS 620 Cal.

FRENCH FRIES 300 Cal.

MAC & CHEESE 400 Cal.

HOME-STYLE MASHED POTATOES 340 Cal.

SWEET POTATO FRIES 260 Cal.

CLASSIC BAKED POTATO 330 Cal

LOADED BAKED POTATO 460 Cal.

S AU GRATIN POTATOES 300 Cal. FRESH GREEN BEANS

with bacon 120 Cal. FRESH BROCCOLI with garlic butter 120 Cal

WESTERN WILD RICE 220 Cal.

## STEAKHOUSE BUTTERS Just a buck each

Caramelized Shallots & Bleu Cheese 211 Cal

Béarnaise 209 Cal.

Sriracha 153 Cal. Roasted Garlic & Fresh Herb 240 Cal. Bistro Butter 158Cal

Bacon & Bleu 160 Cal.

## TOPPERS 2.49 each

Sautéed sweet onions 150 Cal.

Sautéed fresh baby portabella

mushrooms 120 Cal. Combination of both 130 Ca.