



WAYGU BEEF DUMPLINGS



LOADED BAKED POTATO SKINS

STEAKHOUSE STARTERS

NEW WAYGU BEEF DUMPLINGS

Teriyaki-garlic butter sauce, panko breadcrumbs (450 cal.) 16.99

JUMBO SHRIMP COCKTAIL

Chilled wild shrimp, cocktail sauce made in-house (180 cal.) 16.99

LOADED POTATO SKINS

Jack and cheddar cheese, bacon, sour cream, green onions (1160 cal.) 15.99

SPINACH & ARTICHOKE DIP

Parmesan, jack and cream cheeses, panko breadcrumbs, tortilla chips (720 cal.) 15.99

THREE-CHEESE GARLIC BREAD

French bread, fresh garlic, melted cheddar, jack and parmesan cheese (970 cal.) 13.99

WITH STEAK 18.99

CRAB CAKES

Blue crab, tartar sauce made in-house (860 cal.) 16.99

SURF & TURF QUESADILLA

Grilled steak and shrimp, guacamole, pico de gallo, sour cream, green onions, cotija cheese (1050 cal.) 18.99

WAGON WHEEL SAMPLER

Crispy garlic-pepper zucchini, chipotle-Buffalo chicken tenders, loaded potato skins, shrimp cocktail (1570 cal.) 21.99

CRISPY GARLIC-PEPPER ZUCCHINI

Fresh zucchini, panko breadcrumbs, cucumber dip made in-house (840 cal.) 13.99

CHICKEN TENDERS

Choose from original, chipotle-Buffalo or honey sriracha; ranch and BBQ dipping sauces (1120/820/810 cal.) 15.99

CRISPY CALAMARI STRIPS

Tartar sauce made in-house, honey sriracha sauce, grilled lemon, parsley (1520 cal.) 15.99



FILET & LOBSTER



NEW YORK TRIO

PERFECT PAIRINGS

INCLUDES TWO CLASSIC SIDEKICKS. Upgrade to a premium sidekick for 3.00 or supreme sidekick for 5.00

RIBEYE & SEA

12 oz. Ribeye and your choice of seafood

SHRIMP (660-920 cal.) 46.99

TWO LOBSTER TAILS (GF) (1060 cal.) 59.99

NEW PORTERHOUSE & SEA

22 oz. Porterhouse and your choice of seafood

SHRIMP (1340-1600 cal.) 53.99

TWO LOBSTER TAILS (GF) (1740 cal.) 63.99

PRIME RIB & SEA

12 oz. Prime Rib and your choice of seafood.

Served to order with rich, house-made au jus and your choice of fresh or creamy horseradish sauce.

SHRIMP (1450-1710 cal.) 46.99

TWO LOBSTER TAILS (1850 cal.) 61.99

FILET MIGNON & SEA

6 oz. Filet Mignon and your choice of seafood

SHRIMP (370-630 cal.) 46.99

TWO LOBSTER TAILS (GF) (770 cal.) 58.99

NEW YORK & SEA

12 oz. New York Strip and your choice of seafood

SHRIMP (370-630 cal.) 42.99

TWO LOBSTER TAILS (GF) (770 cal.) 57.99

BBQ CHICKEN & RIBS

Grilled chicken breast, half rack BBQ pork ribs, smoky molasses BBQ sauce (980 cal.) 34.99

NEW NEW YORK TRIO

12 oz. New York Strip, four grilled shrimp, hot link smoked sausage, honey mustard sauce (990 cal.) 41.99

21-DAY AGED • HAND CUT & TRIMMED DAILY

SIGNATURE STEAKS

INCLUDES TWO CLASSIC SIDEKICKS. Upgrade to a premium sidekick for 3.00 or supreme sidekick for 5.00.

RIBEYE

Well-marbled, tender, juicy, extremely flavorful (GF) 12 oz. (600 cal.) 35.99 16 oz. (790 cal.) 40.99

NEW 22 OZ. BONE-IN PORTERHOUSE

One steak that includes a Filet and New York Strip steak - the best of both worlds. Served with your choice of butter (GF) (1280 cal.) 43.99

PRIME RIB

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

12 oz. (1390 cal.) 34.99 16 oz. (1850 cal.) 40.99

NEW YORK STRIP CENTER CUT

Hearty and robust, a perfect balance of flavor, texture and tenderness (GF) 12 oz. (480 cal.) 32.99 14 oz. (560 cal.) 35.99

TOP SIRLOIN

Well-flavored, naturally lean and moderately tender (GF)

6 oz. (360 cal.) 21.99 8 oz. (410 cal.) 26.99

FILET MIGNON CENTER CUT

Our most tender cut of beef (GF)

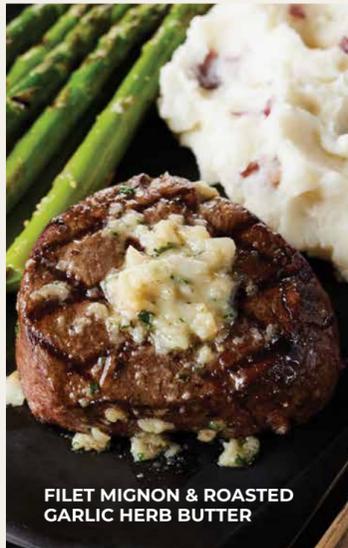
6 oz. (310 cal.) 34.99 8 oz. (410 cal.) 38.99

36 OZ. TOMAHAWK RIBEYE FOR TWO

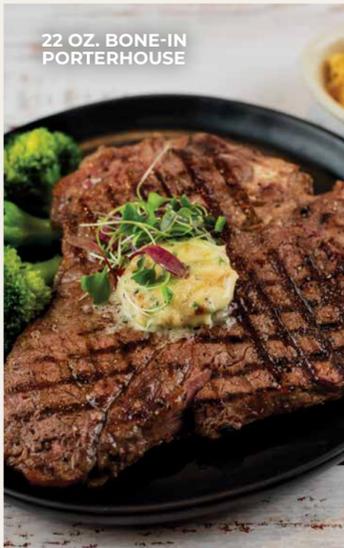
Certified Angus Beef® Bone-In Tomahawk Ribeye, four classic sidekicks (GF) (2640-5440 cal.) 136.00



PRIME RIB



FILET MIGNON & ROASTED GARLIC HERB BUTTER



22 OZ. BONE-IN PORTERHOUSE

Our steaks are cooked to order, just the way you like them. Let your server know your temperature preference.



WELL-DONE

Hot, fully cooked throughout

MEDIUM-WELL

Hot, slightly pink center

MEDIUM

Warm, pink center

MEDIUM-RARE

Warmer center, red throughout

RARE

Cool center, red interior

ADD BIG FLAVOR TO ANY STEAK

BUTTERS 2.99

ROASTED GARLIC & HERB BUTTER (GF) (240 cal.)

COWBOY BUTTER (150 cal.)

SAUCES 2.99

MANGO HABAÑERO BBQ SAUCE (180 cal.)

SESAME-TERIYAKI SAUCE (210 cal.)

SMOKY MOLASSES BBQ SAUCE (195 cal.)

TOPPERS 4.99

SAUTÉED SWEET ONIONS (GF) (150 cal.)

SAUTÉED MUSHROOMS (GF) (120 cal.)

SAUTÉED ONION & MUSHROOM COMBO (GF) (130 cal.)

MELTED BLEU CHEESE & MUSHROOM COMBO (160 cal.)

*These items may contain raw or undercooked ingredients. 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 a higher risk if these foods are consumed raw or undercooked. WARNING: Normal kitchen operations involve shared cooking and preparation areas. We are therefore unable to guarantee that any menu item is free from gluten or any other allergen, and we assume no responsibility for guests with food allergies or sensitivities. PRICE & OFFER MAY VARY BY LOCATION 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.

ALL CARD PAYMENTS ARE SUBJECT TO A 3% PROCESSING FEE. CASH PAYMENTS WILL WAIVE THIS FEE.



LOBSTER MAC & CHEESE



ROASTED HALF CHICKEN

SEAFOOD & MORE

INCLUDES TWO CLASSIC SIDEKICKS. Upgrade to a premium sidekick for 3.00 or supreme sidekick for 5.00.

GRILLED SALMON

Grilled 8oz. fillet of fresh salmon, hand-cut, simply seasoned (GF) (390 cal.) 30.99

NEW LOBSTER MAC & CHEESE

Our signature mac & cheese, lobster meat, panko breadcrumbs, parsley (1030 cal.) 23.99

GRILLED SHRIMP

Seven grilled shrimp, garlic butter, white rice (640 cal.) 26.99

TWIN COLD-WATER ATLANTIC LOBSTER TAILS

Two cold-water Atlantic lobster tails, drawn butter, fresh lemon (GF) (460 cal.) 39.99

NEW ROASTED HALF CHICKEN

Half bone-in chicken marinated in lemon, herbs and garlic, served with sautéed mushrooms and Au Jus (650 cal.) 27.99

CRISPY SHRIMP

Twelve crispy fried shrimp, cocktail sauce made in-house (760 cal.) 23.99

FULL RACK BBQ BABY BACK RIBS

Slow-roasted, fall-off-the-bone pork ribs, smoky molasses BBQ sauce (1310 cal.) 36.99

NEW CRAB CAKES

Three crab cakes, tartar sauce made in-house (1290 cal.) 27.99



MUSHROOM & BLEU BURGER



STEAK COBB SALAD

BURGERS & SALADS

Burgers & sandwiches include your choice of one: fries, onion rings or garden side salad.

RODEO RIPPER WESTERN BURGER

8 oz. Certified Angus Beef® patty, cheddar cheese, crispy bacon, onion rings, pickles, BBQ sauce made in-house (1320 cal.) 24.00

NEW MUSHROOM & BLEU BURGER

8 oz. Certified Angus Beef® patty, sautéed mushrooms, caramelized onions, bleu cheese, garlic aioli (950 cal.) 24.00

STEAKHOUSE BACON CHEESEBURGER

8 oz. Certified Angus Beef® patty, applewood-smoked bacon, onion rings, cheddar cheese, lettuce, tomato, onion, pickles (1230 cal.) 24.00

CLASSIC FRENCH DIP

Roasted Prime Rib, caramelized onions, melted jack cheese, creamy horseradish, Au Jus, toasted French bread (710 cal.) 24.00

CHICKEN, AVOCADO & BACON SANDWICH

Grilled chicken breast, jack cheese, guacamole, tomato, applewood-smoked bacon, chipotle mayo (840 cal.) 24.00

PATTY MELT

8 oz. Certified Angus Beef® patty, American and Swiss cheeses, caramelized onions, Thousand Island dressing, rye bread (980 cal.) 24.00

STEAK & GRAIN BOWL

Grilled steak, cucumbers, caramelized onions, 5-grain rice blend, red cabbage, shredded carrots, tomatoes, crispy zucchini, balsamic glaze (930 cal.) 21.99

STEAK COBB SALAD

Grilled steak, avocado, tomatoes, croutons, chopped egg, applewood-smoked bacon crumbles, bleu cheese crumbles, house vinaigrette dressing (1200 cal.) 24.99

CHICKEN CAESAR SALAD

Grilled chicken breast, romaine lettuce, shaved parmesan cheese, croutons, Caesar dressing (700 cal.) 18.99



Better beef delivers better flavor with Certified Angus Beef®. We exclusively use Certified Angus Beef® for our burgers.

CAMPFIRE FEAST 71.00

THREE COURSE DINNER FOR TWO

Choose one starter, two entrees, four classic sidekicks and one dessert.



WEDGE SALAD



LOADED BAKED POTATO

BLACK ANGUS

— STEAKHOUSE —



CHOOSE 1 STARTER

- CRAB CAKES (860 cal.)
- NEW** WAYGU DUMPLINGS (450 cal.)
- JUMBO SHRIMP COCKTAIL (180 cal.)
- LOADED POTATO SKINS (1160 cal.)
- CRISPY GARLIC-PEPPER ZUCCHINI (840 cal.)
- THREE-CHEESE GARLIC BREAD (970 cal.)
- SURF & TURF QUESADILLA (1050 cal.)
- SPINACH & ARTICHOKE DIP (720 cal.)
- CHICKEN TENDERS (820-1120 cal.)
honey sriracha, chipotle-Buffalo or original
- CALAMARI STRIPS (1520 cal.)
- WAGON WHEEL SAMPLER (1570 cal.) +7.00

CHOOSE 2 ENTREES

- TOP SIRLOIN* 6 OZ. (410 cal.)
- NEW YORK STRIP* 12 OZ. (480 cal.)
- RIBEYE* 12 OZ. (600 cal.) +7.00
- PRIME RIB* 12 OZ. (1390 cal.) +7.00
- FILET MIGNON* 6 OZ. (310 cal.) +7.00
- GRILLED SHRIMP (635 cal.)
- GRILLED SALMON* 8 OZ. (390 cal.)
- ROASTED HALF CHICKEN (650 cal.)
- BBQ CHICKEN & RIBS (980 cal.) +3.00
- BBQ BABY BACK RIBS FULL RACK (1310 cal.) +7.00

CHOOSE 4 SIDEKICKS

- MASHED POTATOES (GF) (340 cal.)
- MAC & CHEESE (400 cal.)
- CLASSIC BAKED POTATO (GF) (330 cal.)
- AU GRATIN POTATOES (300 cal.)
- FRESH BROCCOLI WITH GARLIC BUTTER (GF) (120 cal.)
- GARDEN SALAD (190-250 cal.)
- CLAM CHOWDER (140 cal.)
- WHITE RICE (180 cal.)
- CHEF'S FEATURED VEGETABLE (60-65 cal.)
- FRENCH FRIES (400 cal.)

CHOOSE 1 DESSERT

SEE DESSERT SELECTION IN DRINKS & DESSERTS MENU

SIDEKICKS

Upgrade to a premium sidekick for 3.00 or supreme sidekick for 5.00.

CLASSIC

- GARDEN SALAD (190-250 cal.)
- CLAM CHOWDER (140 cal.)
- WHITE RICE (180 cal.)
- CHEF'S FEATURED VEGETABLE (60-65 cal.)
- FRENCH FRIES (400 cal.)
- MASHED POTATOES (GF) (340 cal.)
- MAC & CHEESE (400 cal.)
- CLASSIC BAKED POTATO (GF) (330 cal.)
- AU GRATIN POTATOES (300 cal.)
- FRESH BROCCOLI WITH GARLIC BUTTER (GF) (120 cal.)

PREMIUM

- LOADED BAKED POTATO (GF) (460 cal.)
- LOADED MASHED POTATOES (GF) (500 cal.)
- CHEF'S FEATURED SOUP (260-290 cal.)
- CAESAR SALAD (390 cal.)
- WEDGE SALAD (340 cal.)
- ONION RINGS (400 cal.)

SUPREME

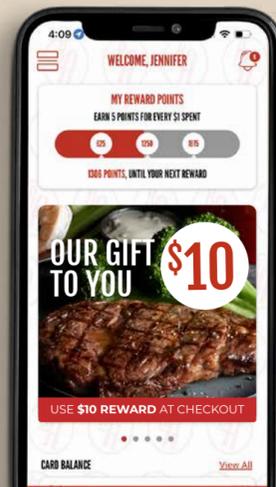
SEE SEASONAL MENU FOR SUPREME SIDEKICK SELECTIONS

Complete your experience with a soft drink



See our drinks & desserts menu for mocktails, cocktails, wine, beer & more.

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Download the Black Angus app and receive **\$10* to use now**. Plus as a member of our Prime Club Rewards program, you can earn your way to a free steak entrée* and receive other perks throughout the year.



*\$10 offer available to new members only who are not current members of Black Angus Prime Club Rewards. Guests receive \$10 reward in their loyalty account. Reward cannot be used on gift cards or alcoholic beverages. See terms and conditions at blackangus.com/rewards

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Facebook, Instagram, Twitter, TikTok, YouTube icons and @blackangussteakhouse

ALL CARD PAYMENTS ARE SUBJECT TO A 3% PROCESSING FEE. CASH PAYMENTS WILL WAIVE THIS FEE.



We're honored to serve the Certified Angus Beef® brand: Beef raised responsibly by North America's family farmers and ranchers.



= signature item (GF) = gluten-free

*These items may contain raw or undercooked ingredients. 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 a higher risk if these foods are consumed raw or undercooked. WARNING: Normal kitchen operations involve shared cooking and preparation areas. We are therefore unable to guarantee that any menu item is free from gluten or any other allergen, and we assume no responsibility for guests with food allergies or sensitivities. PRICE & OFFER MAY VARY BY LOCATION 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.

HI-0126

FEAST FOR ONE 44.99

THREE COURSE DINNER FOR ONE

Choose one starter, one entree, two classic sidekicks and one dessert from the selections above.

THE ORIGINAL AMERICAN STEAKHOUSESM

BLACKANGUS.COM