

BLACK ANGUS

— S T E A K H O U S E —

BLACKANGUS.COM

EXPERIENCES

No substitutions.

CEDAR PLANK-GRILLED FILET \$39⁹⁹

Cedar plank-grilled 8oz Filet Mignon center cut, bacon-shallot butter, sprinkled with smoked sea salt, served with 2 classic sidekicks. 604 cal.

Pairs well with Smoked Whiskey Sour with blackberries and rosemary

PEPPER-CRUSTED NEW YORK STRIP STEAK \$38⁹⁹

Pepper-crusted 14oz New York Strip center cut, marinated heirloom tomatoes, natural jus, served with 2 classic sidekicks. 656 cal.

Pairs well with Steakhouse Manhattan

SEAFOOD FLIGHT \$34⁹⁹

A trio of shrimp scampi, fire-grilled shrimp with roasted jalapeño butter and crispy shrimp, served with garlic bread and 2 classic sidekicks. 922 cal.

ADD A WHITE WINE FLIGHT +\$9

3 oz. Ecco Domani Pinot Grigio | 3 oz. Kim Crawford Sauvignon Blanc | 3 oz. Kendall Jackson Chardonnay



WHISKEYS OF THE WORLD PAIRING DINNER \$44⁹⁹

2728 cal.

FIRST COURSE Smoky molasses BBQ chicken tenders paired with a Jameson Irish Whiskey jalapeño peach mule

SECOND COURSE 6 oz. Filet Mignon with red skin mashed potatoes and roasted brussels sprouts with brown butter paired with a Jack Daniel's Tennessee Whiskey old fashioned

THIRD COURSE Spiced carrot cake with a Crown Royal Canadian Whisky espresso cocktail

TOMAHAWK RIBEYE DINNER FOR TWO \$120⁰⁰

36 oz. Bone-In Tomahawk Ribeye with your choice of shareable steakhouse starter, soup or salad, four classic sidekicks and shareable dessert. 2640-5440 cal.

ADD A RED WINE FLIGHT +\$9

3 oz. Kenwood Pinot Noir | 3 oz. Blackstone Merlot | 3 oz. Robert Mondavi Cabernet Sauvignon

CHEF'S SECRET MENU

Ask your server for details.

*Our steaks, seafood and hamburgers are 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 a higher risk if these foods are consumed raw or undercooked.



TOMAHAWK RIBEYE



SHRIMP
COCKTAIL



CHIPOTLE-BUFFALO
CHICKEN TENDERS



THREE CHEESE
GARLIC BREAD

STEAKHOUSE STARTERS

THREE CHEESE GARLIC BREAD \$11⁹⁹

French bread topped with fresh garlic and a hot blend of cheddar, jack and parmesan cheeses. 970 cal.

LOADED POTATO SKINS \$12⁹⁹

Loaded with jack and cheddar cheeses, bacon, sour cream and green onions. 1160 cal.

CHICKEN TENDERS \$12⁹⁹

All-white meat chicken tenders. Chipotle-buffalo, original or garlic chili with ranch. 1120/820/810 cal.



SHRIMP COCKTAIL \$13⁹⁹

Chilled shrimp served with our house-made cocktail sauce. 180 cal.



CRISPY FRIED GARLIC-PEPPER ZUCCHINI \$11⁹⁹

Fresh zucchini slices breaded in panko breadcrumbs, served with our house-made cucumber dip. 840 cal.

NEW! CHEESE QUESADILLA \$12⁹⁹

Pico de gallo, cheddar and jack cheese, sour cream. Add choice of grilled steak, chicken, or fire-grilled shrimp for +\$2. 75-1050 cal.

ADD GUACAMOLE +\$2 90 cal.

NEW! CRAB AND PIMENTO CHEESE DIP \$12⁹⁹

Blue crab, melted pimento cheese, fresh tortilla chips. 1150 cal.

NEW! CRISPY HOT HONEY BRUSSELS SPROUTS \$13⁹⁹

Crispy brussels sprouts, applewood smoked bacon, bleu cheese crumbles, hot honey drizzle. 640 cal.

NEW! STEAKHOUSE NACHOS \$15⁹⁹

Grilled steak, queso guajillo, sour cream, pico de gallo, charred jalapeños, tajin, fresh cilantro. 1417 cal.

ADD GUACAMOLE +\$2 90 cal.

WAGON WHEEL SAMPLER PLATTER \$20⁹⁹

Crispy fried garlic-pepper zucchini, chipotle-buffalo chicken tenders, loaded potato skins and shrimp cocktail. 1570 cal.



CRISPY FRIED
GARLIC-PEPPER ZUCCHINI

AGED STEAKS

Two classic sidekicks included with each entrée.

TOP SIRLION*

Certified Angus Beef®, well-flavored, naturally lean and moderately tender. *GF*

6 OZ. 362 cal. \$19⁹⁹ | 8 OZ. 410 cal. \$24⁹⁹ | 12 OZ. 598 cal. \$27⁹⁹

RIBEYE*

Well-marbled, making this cut tender, juicy and extremely flavorful. *GF*

12 OZ. 600 cal. \$32⁹⁹ | 16 OZ. 790 cal. \$37⁹⁹

FILET MIGNON CENTER CUT*

Our most tender cut of beef. *GF*

6 OZ. 310 cal. \$31⁹⁹ | 8 OZ. 410 cal. \$35⁹⁹

MUSHROOM & BLEU FILET*

Topped with sautéed baby portabella mushrooms and melted bleu cheese. *GF*

6 OZ. 540 cal. \$33⁹⁹ | 8 OZ. 630 cal. \$37⁹⁹

NEW YORK STRIP CENTER CUT*

Hearty and robust, a perfect balance of flavor, texture and tenderness. *GF*

12 OZ. 480 cal. \$29⁹⁹ | 14 OZ. 560 cal. \$32⁹⁹

18 OZ. BONE-IN RIBEYE* \$45⁹⁹

Certified Angus Beef®, well-marbled, making this cut tender, juicy and extremely flavorful. *GF* 1030 cal.

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

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



Handcut Daily

Aged for at least 21 days

SEASONED & FLAME GRILLED TO PERFECTION

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FILET MIGNON



NEW YORK STRIP STEAK

EVEN MORE STEAKS

Two classic sidekicks included with each entrée.

PRIME RIB* **USDA CHOICE**

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.

The Cowboy Cut

24 OZ. CUT*

2770 cal. \$45⁹⁹

12 OZ. CUT* 1390 cal. \$31⁹⁹

16 OZ. CUT* 1850 cal. \$37⁹⁹

STEAK PAIRINGS

Two classic sidekicks included with each entrée.

12 OZ. RIBEYE*

Pick your pair

TWIN LOBSTER TAILS 1060 cal. GF \$54⁹⁹

FIRE-GRILLED SHRIMP 1140 cal. GF \$42⁹⁹

CRISPY SHRIMP 324 cal. \$42⁹⁹

12 OZ. PRIME RIB*

Pick your pair

TWIN LOBSTER TAILS 1785 cal. GF \$51⁹⁹

FIRE-GRILLED SHRIMP 1780 cal. GF \$39⁹⁹

CRISPY SHRIMP 324 cal. \$39⁹⁹

6 OZ. FILET MIGNON*

Pick your pair


TWIN LOBSTER TAILS 770 cal. GF \$52⁹⁹

FIRE-GRILLED SHRIMP 850 cal. GF \$41⁹⁹

CRISPY SHRIMP 324 cal. \$41⁹⁹



PRIME RIB & TWIN LOBSTER TAILS

 = signature item GF = gluten-free

CHICKEN, RIBS, & SEAFOOD

Two classic sidekicks included with each entrée.



GRILLED FRESH SALMON* \$27⁹⁹

8 oz. fillet of fresh salmon, hand-cut, simply seasoned and grilled over an open flame. 390 cal. *GF*

FIRE-GRILLED SHRIMP* \$24⁹⁹

Seven fire-grilled shrimp brushed with garlic butter, served over a bed of 5-grain rice pilaf. 635 cal.

NEW! CRISPY SHRIMP* \$21⁹⁹

Twelve crispy fried shrimp, house-made cocktail sauce. 760 cal.



TWIN COLD-WATER ATLANTIC LOBSTER TAILS \$37⁹⁹

Two exceptionally sweet and tender lobster tails served with drawn butter and fresh lemon. 460 cal. *GF*

BBQ BABY BACK RIBS*

Our fall-off-the-bone ribs marinated, seasoned with spices, slow-roasted, finished over an open flame and smothered in our smoky molasses BBQ sauce.

HALF RACK 710 cal. **MP** | FULL RACK 1310 cal. **MP**

BBQ CHICKEN & RIBS* **MP**

A grilled chicken breast and a half rack of BBQ pork ribs both smothered in our smoky molasses BBQ sauce. 980 cal.

FIRE-GRILLED CHICKEN BREASTS \$19⁹⁹

Two chicken breasts lightly marinated with fresh garlic, sage, parsley, thyme and lemon. 430 cal. *GF*

MAKE IT TERIYAKI +\$2⁹⁹

SALADS

STEAKHOUSE COBB SALAD \$16⁹⁹

Crisp chilled greens tossed with our house vinaigrette and layered with fresh avocado, tomato, applewood-smoked bacon and bleu cheese crumbles. 930 cal.

Topped with your choice:

FILET MIGNON* 270 cal. *GF* +\$4

CRISPY CHICKEN 405 cal. +\$2

FIRE-GRILLED CHICKEN BREAST 210 cal. +\$2

GRILLED FRESH SALMON* 300 cal. +\$3

FIRE-GRILLED SHRIMP 60 cal. *GF* +\$2

CRISPY SHRIMP 324 cal. +\$2

NEW! FARM FRESH SALAD \$14⁹⁹

Fresh greens, carrots, red onion, roasted corn, jicama, grape tomato, cucumber, shaved parmesan cheese, and lemon basil vinaigrette. 350 cal.

Topped with your choice:

FILET MIGNON* 270 cal. *GF* +\$4

CRISPY CHICKEN 405 cal. *GF* +\$2

FIRE-GRILLED CHICKEN BREAST 210 cal. +\$2

GRILLED FRESH SALMON* 300 cal. +\$3

FIRE-GRILLED SHRIMP 60 cal. *GF* +\$2

CRISPY SHRIMP 324 cal. +\$2



STEAKHOUSE BACON
CHEESEBURGER

BURGERS & SANDWICHES

Served with french fries. Upgrade to a salad for \$1.50

STEAKHOUSE BACON CHEESEBURGER* \$18⁹⁹

Certified Angus Beef[®], hand-formed, half-pound, ground chuck, stacked with applewood-smoked bacon, cheddar cheese, lettuce, tomato, onion, and pickles, topped with onion rings. 1230 cal.

CHICKEN, AVOCADO & BACON SANDWICH

Grilled chicken breast with monterey jack cheese, guacamole, tomato, applewood-smoked bacon and chipotle mayo. 840 cal.

FILET MIGNON SANDWICH* \$20⁹⁹

Sliced Filet Mignon topped with sautéed onions, red peppers, cheddar cheese and house-made chipotle mayo. 980 cal.

NEW! BBQ SALMON & FRIED GREEN TOMATO SANDWICH \$19⁹⁹

BBQ-glazed salmon, fried green tomatoes, greens, lemon aioli, brioche bun. 974 cal.

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ADD EXTRAS OR ELEVATE AN ENTREE

CLASSIC | \$4⁹⁹ PREMIUM | \$5⁹⁹ UPGRADE A CLASSIC TO A PREMIUM FOR JUST +\$2⁵⁰

CLASSIC SIDEKICKS

- GARDEN SALAD 190-250 cal.
- LOADED BAKED POTATO SOUP 260 cal.
- STEAK SOUP 90 cal.
- 5-GRAIN RICE PILAF 280 cal.
- ROASTED GREEN BEANS 65 cal.
- FRENCH FRIES 400 cal.
- RED SKIN 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 SIDEKICK
LOADED BAKED POTATO

PREMIUM SIDEKICKS

- GRILLED ASPARAGUS GF 60 cal.
- LOADED BAKED POTATO GF 460 cal.
- CAESAR SALAD 390 cal.
- WEDGE SALAD 340 cal.
- ROASTED BRUSSEL SPROUTS *with brown butter* GF 190 cal.

SAUCES & BUTTERS

\$2⁴⁹

- ROASTED GARLIC & FRESH HERB GF 240 cal.
- NEW!** BACON SHALLOT BUTTER 194 cal.
- ROASTED JALAPEÑO 180 cal.
- SESAME-TERIYAKI SAUCE 210 cal.
- SMOKY MOLASSES BBQ SAUCE 195 cal.

SEAFOOD ADD-ONS

- FIRE-GRILLED SHRIMP (5) 1140 cal. GF \$9
- LOBSTER TAILS (2) 1060 cal. GF \$28
- GRILLED FRESH SALMON (6 OZ.) 300 cal. \$9⁹⁹
- CRISPY SHRIMP (6) 324 cal. \$7

TOPPERS

\$2⁹⁹

- SAUTÉED SWEET ONIONS GF 150 cal.
- SAUTÉED *fresh baby* PORTABELLA MUSHROOMS GF 120 cal.
- SAUTÉED ONION & MUSHROOM COMBO GF 130 cal.
- MELTED BLEU CHEESE & MUSHROOM COMBO 160 cal.



CAMPFIRE FEAST DINNER FOR TWO *only* \$68



STARTERS

Your choice of any steakhouse starter to share.

THREE CHEESE GARLIC BREAD 970 cal.

LOADED POTATO SKINS 1160 cal.

ORIGINAL CHICKEN TENDERS 820 cal.

GARLIC-CHILI CHICKEN TENDERS 810 cal.

CHIPOTLE-BUFFALO CHICKEN TENDERS 1120 cal.

WAGON WHEEL SAMPLER 1570 cal. **+\$5**

SHRIMP COCKTAIL 180 cal.

CRISPY FRIED GARLIC-PEPPER ZUCCHINI 840 cal.

CHEESE QUESADILLA 75 cal.

CRAB & PIMENTO CHEESE DIP 1150 cal.

CRISPY HOT HONEY BRUSSELS SPROUTS 640 cal.

STEAKHOUSE NACHOS 1417 cal. **+\$5**



ENTRÉES

Choose any two of the entrées listed.

FIRE-GRILLED SHRIMP 635 cal.

8 oz GRILLED FRESH SALMON* 390 cal.

FIRE-GRILLED CHICKEN 430 cal.

BBQ CHICKEN & RIBS HALF RACK 980 cal.

BBQ BABY BACK RIBS FULL RACK 1310 cal. **+\$5**

6 oz TOP SIRLOIN* 410 cal.

12 oz NEW YORK STRIP* 480 cal.

12 oz RIBEYE* 600 cal. **+\$5**

12 oz PRIME RIB* 1390 cal. **+\$5**

6 oz FILET MIGNON* 310 cal. **+\$5**



SIDEKICKS

Choose any four classic sidekicks listed.

GARDEN SALAD 190-250 cal.

LOADED BAKED POTATO SOUP 260 cal.

STEAK SOUP 90 cal.

5-GRAIN RICE PILAF 280 cal.

ROASTED GREEN BEANS 65 cal.

FRENCH FRIES 400 cal.

RED SKIN 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.



DESSERTS

Round out your feast with a decadent dessert to share.

CHOCOLATE CHIP COWBOY COOKIE 1100 cal.

NEW YORK STYLE CHEESECAKE 780 cal.

BIG MOUNTAIN FUDGE CAKE 1420 cal.

SPICED CARROT CAKE 900 cal. *Contains nuts.*

SKY-HIGH MUD PIE 410 cal. *Contains nuts.*

CRÈME BRULÉE 520 cal.

*Treat
yourself*

**DINNER
FOR ONE**

Choose any entrée listed above with your choice
of steakhouse starter, two classic sidekicks and
dessert *all for yourself.*

\$39⁹⁹