

BLACK STEER

STEAKHOUSE & SALOON

APPETIZERS

PLATER OF ONION STRINGS BBQ SAUCE 14

MARYLAND STYLE CRAB CAKES 24
LEMON TARRAGON AIOLI

CRISPY BRUSSEL SPROUTS 15
BALSAMIC GLAZE | GOAT CHEESE | TOASTED ALMONDS

BANG BANG SHRIMP 14
SWEET CHILI SAUCE

CHEFS MINI STREET TACO OF THE DAY (3) 17
HOUSE COLE SLAW

POTATO WEDGES (FULLY LOADED) 15
BEER CHEESE SAUCE | BACON | GREEN ONIONS | SOUR CREAM

BORDENAVE'S SOURDOUGH BREAD
BAKED FRESH WITH EXTRA VIRGIN OLIVE OIL
BRUSHED WITH FRESH GARLIC & HERBS 6
SEA SALT BUTTER 6.00

SOUP | CHILI

STEAKHOUSE CHILI 15
CHEDDAR | ONIONS | SOUR CREAM | GREEN ONION | CORNBREAD

CHEF'S SOUP OF THE DAY 8

NEW ENGLAND CLAM CHOWDER 14
OYSTER CRACKERS

SALADS

(ADD CHICKEN 4 | SALMON 7 | SHRIMP 7 | STEAK 8)

CLASSIC WEDGE 16
ICEBERG CHUNKS | ONIONS | TOMATO | CUCUMBER | BACON
BLUE CHEESE CRUMBLES | FRENCH DRESSING OR CREAMY BLUE CHEESE

CLASSIC CAESAR 15
ROMAINE HEARTS | CROUTONS | PARMESAN | CAESAR DRESSING

GARDEN GREENS 12
FRESH ORGANIC GREENS | CARROTS | CUCUMBERS | TOMATO | ONIONS
CROUTONS | CHOICE OF BALSAMIC, RANCH, CREAMY BLUE OR FRENCH DRESSING

Consuming raw or undercooked meats, poultry,
Seafood Shellfish or eggs may increase your
Risk of food borne illness.

Blacksteer staff and managers would like to thank you for
your understanding, patience and for supporting us through
these hard times. A 5% Sur charge will be automatically added
to all checks for employee wage increases.

SIGNATURE STEAKS

SIGNATURE BUTTER SIRLOIN STEAK 10 oz 35
CHILI CRISP BUTTER SAUCE

CAST IRON SEARED FILET MIGNON 8 oz 47
WHISKEY BONE MARROW REDUCTION

GRILLED NEW YORK STRIP 14 oz 49
BLACK GARLIC BUTTER

GRILLED BONELESS RIBEYE 16 oz 52
BLACK GARLIC BUTTER

PRIME RIB OF BEEF 8 oz. 28 14 oz. 45
HORSERADISH CREAM | NATURAL JUS
(FRIDAY & SATURDAYS ONLY)

ADDITIONS & SIDES

STEAMED BROCCOLI WITH BEER CHEESE SAUCE 7

SEASONAL VEGETABLES 8

CREAMED SPINACH 7

GARLICKY CRIMINI MUSHROOMS 9

SMASHED YUKON GOLD POTATOES | SOUR CREAM 6
FULLY LOADED BACON | BEER CHEESE ADD 2.00

SOUR CREAM MASHED POTATOES 7

RICE PILAF 8

CRISPY FRIES 6- TRUFFLE PARMESAN OR GARLIC 10

CHIPOTLE MAC & CHEESE | PARMESAN CHEESE CRUST 15

SEAFOOD | PASTA | CHICKEN

PAN SEARED SALMON FILET 28
RICE PILAF | VEGETABLE OF THE DAY | LEMON THYME BEURE BLANC

LINGUINI & CLAMS 29
SALUTED ONIONS | GARLIC | FRESH LEMON | BABY CLAMS
WHITE WINE BUTTER SAUCE

ROASTED CHICKEN BREAST 29
RICE PILAF | STEAMED BROCCOLI | CHARRED TOM & GREEN ONION
CHUTNEY | BALSAMIC GLAZE

CLASSIC'S

STEAKHOUSE BURGER 22
TOMATO | CARAMELIZED ONIONS | LETTUCE | PICKLES | FRIES
ADD BACON 4 | ADD TRUFFLE EGG 6 | ADD SMOKE BACON CHILI JAM 4

SOUTHERN STYLE BUTTERMILK FRIED CHICKEN 27
SOUR CREAM MASHED POTATOES | SEASONAL VEGETABLE
BUTTERMILK BISCUIT | COUNTRY GRAVY (PLEASE ALLOW 30 MINUTES)

House Cocktails

Black Steer Martini	11
Vodka, Cranberry, lavender, lemon, activated charcoal	
Saloon Sour	12
Whiskey, agave, lemon, egg white	
California Paloma	12
El Silencio mescal, triple sec, agave, lime & ruby red grapefruit	
Marin Mai Tai	12
Bacardi, pineapple, orange, grenadine, Meyers float	
Barrel Manhattan	14
Redemption barrel aged whiskey, antica vermouth & bitters	
Querencia	13
Tequila, Cointreau, jalapeno, cucumber, agave & lime	
Sparkling Rose	12
Vodka, elderflower liquor, lemon, red grapefruit juice	

Wines By The Glass

Sparkling | Rose

Zonin Prosecco.....	10 39
Gloria Ferrer Brut.....	14 54
Bouvet Rose Brut.....	12 46
Ramazzotti Rose Blend, Sonoma.....	10 39
Maison Saleya Greanche Rose, Provence, France.....	12 46

Black Steer Signature Wines

Made from 100% Rutherford Grapes

Chardonnay, Rutherford NV.....	10 35
Sauvignon Blanc NV.....	10 35
Cabernet Sauvignon, Rutherford NV.....	12 39
Red Blend, Rutherford NV.....	12 39

Whites

Sterling Pinot Grigio, Napa	9 35
Tangent Sauvignon Blanc, Central Coast.....	10 39
St Francis Chardonnay, Sonoma.....	10 39
Sonoma Cutrer Chardonnay, Sonoma	15 58

Reds

Michael David "Sixth Sense" Syrah, Lodi.....	10 39
La Posta "Fazzio" Malbec, Argentina.....	11 40
Ketcham Pinot Noir, Russian River Valley.....	12 47
Ramazzotti Zinfandel, Sonoma.....	12 47
William Hill Merlot, California.....	14 54
Alexander Valley Cabernet Sauvignon, AV.....	16 59

Wines By The Bottle

Champagne | Sparkling

Bouvet Rose Bruit.....	46
Scharffenberger Brut Rose, Mendocino.....	65
Gloria Ferrar But, Sonoma.....	54
Piper-Heidsieck Brut, Champagne, France.....	75
Moet Chandon Brut Imperial, Champagne, France.....	95

Whites | Rose

Ramazzotti Rose Blend, Sonoma.....	39
Maison Saleya Grenache Rose, Provence, France.....	46
Sterling Pinot Grigio, Napa.....	35
Tangent Sauvignon Blanc, Central Coast.....	39
St Francis Chardonnay, Sonoma.....	38
Sonoma Cutrer Chardonnay, Sonoma.....	47
Sempre Vive Reserve Chardonnay, Napa.....	48

Reds

Michael David "Sixth Sense" Syrah, Lodi.....	39
La Posta "Fazzio" Malbec, Argentina.....	40
Ketcham Pinot Noir, Russian River Valley.....	47
Artesa Pinot Noir, Napa-Carneros.....	58
J Pinot Noir, Sonoma.....	58
Belle Glos Pinot Noir, Santa Barbara County.....	55
Etude Pinot Noir, Carneros.....	68
Orin Swift "8 Years" Red Blend.....	50
William Hill Merlot, California.....	54
Sempre Vive Cabernet Franc, Napa.....	48
Alexander Valley Cabernet Sauvignon,.....	59
Ramazzotti Zinfandel, Sonoma.....	47

Corkage Fee is 25.00