



# BLACK STEER

## STEAKHOUSE & SALOON

### APPETIZERS

<b>PLATTER OF ONION STRINGS</b> BBQ SAUCE	14
<b>MARYLAND STYLE CRAB CAKES</b> LEMON TARRAGON AIOLI	24
<b>CAPRESE STUFFED PORTOBELLO MUSHROOM</b> OVEN DRIED TOMATOES   ROASTED GARLIC   FRESH MOZZARELLA SPINACH   BASIL   HERB DE PROVINCE   BALSAMIC GLAZE	17
<b>CHILLED PRAWN COCKTAIL</b> ATOMIC COCKTAIL SAUCE	19
<b>BEEF CARPACCIO</b> FILET   FRIED CAPERS   SHAVED PARMESAN   CROSTINI'S	21
<b>CRISPY BRUSSEL SPROUTS</b> BALSAMIC GLAZE   GOAT CHEESE   CANDIED PECAN	15
<b>OYSTERS ON THE HALF SHELL</b> HALF DOZEN 18 DOZEN 36 ATOMIC COCKTAIL SAUCE   MIGNONETTE	

**HERB FRENCH BREAD**  
BAKED WITH EXTRA VIRGIN OLIVE OIL  
BRUSHED WITH FRESH GARLIC & HERBS  
SEA SALT BUTTER 6.00

### SOUP | CHILI

<b>STEAKHOUSE CHILI</b> CHEDDAR   ONIONS   SOUR CREAM   GREEN ONION   CORNBREAD	15
<b>NEW ENGLAND CLAM CHOWDER</b> OYSTER CRACKERS	14
<b>CHEF'S SOUP OF THE DAY</b>	9

### SALADS

<b>CLASSIC WEDGE</b> ICEBERG CHUNKS   ONIONS   TOMATO   CUCUMBER   BACON BLUE CHEESE CRUMBLES   FRENCH DRESSING OR CREAMY BLUE CHEESE	16
<b>CLASSIC CAESAR</b> ROMAINE HEARTS   CROUTONS   PARMESAN   CAESAR DRESSING	14
<b>GARDEN GREENS</b> FRESH ORGANIC GREENS   CARROTS   CUCUMBERS   TOMATO   ONIONS CROUTONS   CHOICE OF BALSAMIC, RANCH, CREAMY BLUE OR FRENCH DRESSING	12

**NOTE:**

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

### SIGNATURE STEAKS

<b>SIGNATURE BUTTER STEAK 10 oz</b> CHILI CRISP BUTTER SAUCE	36
<b>HAWAIIAN MARINATED RIBEYE 10 oz</b> PINEAPPLE SALSA	36
<b>CAST IRON SEARED FILET MIGNON 8 oz</b> WHISKEY BONE MARROW REDUCTION	49
<b>GRILLED NEW YORK STRIP 14 oz</b> BLACK GARLIC BUTTER	51
<b>GRILLED BONELESS RIBEYE 16 oz</b> BLACK GARLIC BUTTER	57
<b>GRILLED PORTERHOUSE 24 oz</b> WHITE TRUFFLE BUTTER	70
<b>PRIME RIB OF BEEF</b> 8 oz. 28 14 oz. 45 HORSERADISH CREAM   NATURAL AU JUS	

### ADDITIONS & SIDES

STEAMED BROCCOLI WITH BEER CHEESE SAUCE	7
CREAMED OR LEMON GARLIC SPINACH	8
SEASONAL VEGETABLES	8
GARLICKY CRIMINI MUSHROOMS	9
SMASHED YUKON GOLD POTATOES	7
SOUR CREAM MASHED POTATOES	7
WILD RICE PILAF	8
CRISPY FRIES	7
TRUFFLE PARMESAN FRIES	9
MAPLE BOURBON GLAZED BUTTERNUT SQUASH	10
CHIPOTLE MAC & CHEESE	12
LOBSTER TAILS	45

### SEAFOOD | PASTA | CHICKEN

<b>PAN SEARED STEELHEAD FILET</b> SMASHED YUKON POTATOES   SEASONAL VEGETABLES   CAPER BEURRE BLANC	28
<b>HERB ROASTED CHICKEN BREAST</b> WILD RICE   MAPLE GLAZED BUTTERNUT SQUASH CHARRED TOMATO & GREEN ONION CHUTNEY   BALSAMIC GLAZE	27
<b>SEAFOOD LINGUINI</b> LOBSTER   PRAWNS   SCALLOPS   SLOW ROASTED TOMATOES EXTRA VIRGIN OLIVE OIL   FRESH CRACKED PEPPERS   ENGLISH PEAS GRATED GRANA PADANO	39

<b>RIGATONI</b> BEEF TENDERLOIN   MUSHROOMS   ONIONS   GARLIC   STROGANOFF STYLE	32
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### CLASSIC'S

<b>STEAKHOUSE BURGER</b> CHEDDAR   TOMATO   CARAMELIZED ONIONS   LETTUCE   PICKLES   FRIES ADD BACON 4   ADD TRUFFLE EGG 6   ADD SMOKED BACON CHILI JAM 4	22
<b>SOUTHERN STYLE BUTTERMILK FRIED CHICKEN</b> SOUR CREAM MASHED POTATOES   SEASONAL VEGETABLE BUTTERMILK BISCUIT   COUNTRY GRAVY (PLEASE ALLOW 30 MINUTES)	27
<b>BOURBON MAPLE GLAZED BBQ BABY BACK RIBS</b> COLE SLAW   FRIES   BUTTERMILK CHEDDAR CORN BREAD	32