

BLACK STEER

STEAKHOUSE & SALOON

APPETIZERS

PLATER OF ONION STRINGS BBQ SAUCE	14
MARYLAND STYLE CRAB CAKES LEMON TARRAGON AIOLI	24
CAPRESE STUFFED PORTOBELLO MUSHROOM OVEN DRIED TOMATOES ROASTED GARLIC FRESH MOZZARELLA SPINACH BASIL HERB DE PROVINCE BALSAMIC GLAZE	17
CHILLED PRAWN COCKTAIL ATOMIC COCKTAIL SAUCE	19
BEEF TARTARE BABY ARUGULA SALAD HERB CROSTINI	19
CRISPY BRUSSEL SPROUTS BALSAMIC GLAZE GOAT CHEESE TOASTED ALMONDS	14
BANG BANG SHRIMP SWEET CHILI SAUCE	14
OYSTERS ON THE HALF SHELL Half Dozen 19 Full Dozen 38 MIGNONETTE & COCKTAIL SAUCE	

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 CHEDDAR ONIONS SOUR CREAM GREEN ONION CORNBREAD	15
CHEF'S SOUP OF THE DAY	8

NEW ENGLAND CLAM CHOWDER OYSTER CRACKERS	14
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SALADS

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

CLASSIC WEDGE ICEBERG CHUNKS ONIONS TOMATO CUCUMBER BACON BLUE CHEESE CRUMBLES FRENCH DRESSING OR CREAMY BLUE CHEESE	16
CLASSIC CAESAR ROMAINE HEARTS CROUTONS PARMESAN CAESAR DRESSING	15
GARDEN GREENS FRESH ORGANIC GREENS CARROTS CUCUMBERS TOMATO ONIONS CROUTONS CHOICE OF BALSAMIC, RANCH, CREAMY BLUE OR FRENCH DRESSING	12

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 CHILI CRISP BUTTER SAUCE	35
PAN SEARED HAWAIIAN RIBEYE STEAK 12 oz GRILLED PINEAPPLE SALSA	42
CAST IRON SEARED FILET MIGNON 8 oz WHISKEY BONE MARROW REDUCTION	47
GRILLED NEW YORK STRIP 14 oz BLACK GARLIC BUTTER	49
GRILLED BONELESS RIBEYE 16 oz BLACK GARLIC BUTTER	52
ROAST PRIME RIB OF BEEF 8 oz. 28 14 oz. 45 HORSERADISH CREAM NATURAL 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 SOUR CREAM	6
FULLY LOADED SMASHED YUKON GOLD POTATOES	8
SOUR CREAM MASHED POTATOES	7
RICE PILAF	8
MAPLE BOURBON GLAZED BUTTERNUT SQUASH	10
CRISPY FRIES 6- TRUFFLE PARMESAN FRIES	10
CHIPOTLE MAC & CHEESE	12
LOBSTER TAIL 8 OZ	23

SEAFOOD | PASTA | CHICKEN

PAN SEARED SALMON FILET RICE PILAF VEGETABLE OF THE DAY LEMON THYME BEURE BLANC	28
SEAFOOD LINGUINI LOBSTER PRAWNS SCALLOPS BASIL & GARLIC SLOW ROASTED TOMATOES EXTRA VIRGIN OLIVE OIL FRESH CRACKED PEPPERS ENGLISH PEAS GRATED GRANA PADANO	39
ROASTED CHICKEN BREAST RICE PILAF MAPLE GLAZED BUTTERNUT SQUASH CHARRED TOM & GREEN ONION CHUTNEY BALSAMIC GLAZE	29

CLASSIC'S

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

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 "Fazio" 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 Brut.....	46
Scharffenberger Brut Rose, Mendocino.....	65
Gloria Ferrer 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 "Fazio" 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