



GREAT FOOD. CRAFT COCKTAILS
AND DAILY SPECIALS.

HAPPIER
HOURS

ALL DAY : MON - FRI
TUE & SUN : 3PM-7PM

\$4 | \$5 | \$6 | \$7

DRINKS & FULL-SIZED
APPETIZERS

Happy Hour valid in the BullsEye Bar only. Prices and offers subject to change.
All Day Happy Hour not available on Holidays.

JOIN THE PRIME CLUB

For a FREE Steak Dinner on your
first b-day as a member & more!

TEXT STEAK TO 75272 OR VISIT
BLACKANGUS.COM TO SIGN UP

We'll send you all the latest news and exclusive offers straight to
your e-mail inbox. *Restrictions apply.

WEDNESDAYS

1/2 OFF
WINE
BOTTLES

Wednesdays at Black Angus, the best way to
get over the midweek hump. Get 1/2 off ANY
Wine Bottle with entrée purchase.

Half-Off Wine Bottles Wednesdays are available
throughout the restaurant. Additional charges may apply.
Not available on Holidays.

FIND OUR DELIVERY MENU, MAKE A
RESERVATION AND CHECK OUT OUR SPECIALS
AT BLACKANGUS.COM

©2019 Black Angus Steakhouses, LLC | We accept American Express, Diners Club, Discover,
MasterCard, and Visa. Sales tax will be added as applicable.

CAZDO-0519



T A K E O U T

55 YEARS

WE'RE
HERE
TO
STEAK

EST. 1964

MASTERS OF OUR CRAFT. We've had plenty of time to learn
what it takes to flame-grill a steak just right, and how to shake
up a bold cocktail. Most importantly, we know how to make
you feel welcome, whether you want to kick up your heels or
settle in for a serious steak. Here's to another 55 years.

BLACK ANGUS STEAK

USDA CHOICE

HAND-CUT DAILY AGED FOR AT LEAST 21 DAYS SEASONED & FLAME GRILLED TO PERFECTION

All entrées partnered with warm molasses bread
and your choice of any two Classic Sidekicks

RIBEYE STEAK*

Well-marbled, making this cut tender,
juicy and extremely flavorful.
12 oz. 28.95 600 Cal. | 16 oz. 32.95 790 Cal.

N USDA PRIME WRANGLER STEAK*

Prime Certified Angus Beef® marinated in
balsamic vinegar and herbs, grilled and sliced.
8 oz. 19.95 340 Cal. | 12 oz. 22.95 490 Cal.

TOP SIRLOIN* CENTER-CUT

Certified Angus Beef®, well-flavored,
naturally lean and moderately tender.
8 oz. 22.95 410 Cal. | 11 oz. 25.95 550 Cal.

SESAME-TERIYAKI TOP SIRLOIN*

Certified Angus Beef®, marinated then glazed
with our house-made Sesame-Teriyaki sauce
with fresh garlic, sesame and ginger.
8 oz. 23.95 460 Cal.

S FILET MIGNON* CENTER-CUT

Our most tender cut of beef.
6 oz. 27.95 310 Cal. | 8 oz. 30.95 410 Cal.

MUSHROOM & BLEU FILET MIGNON*

Topped with sautéed baby portabella
mushrooms and melted Bleu cheese.
6 oz. 28.95 540 Cal. | 8 oz. 31.95 630 Cal.

NEW YORK STRIP* CENTER-CUT

Hearty and robust, a perfect balance of flavor,
texture and tenderness.
12 oz. 26.95 480 Cal. | 14 oz. 28.95 560 Cal.

18oz BONE-IN RIBEYE

CERTIFIED ANGUS BEEF®

Chow down on our big, juicy,
hot-off-the-grill, richly marbled
and full-flavored Bone-in Ribeye*!
41.95 1030 Cal.

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

BLOOD RARE
VERY COOL CENTER, RED THROUGHOUT

RARE
COOL CENTER, RED INTERIOR

MEDIUM RARE
WARMER CENTER, RED THROUGHOUT

MEDIUM
WARM, PINK CENTER

MEDIUM WELL
HOT, SLIGHTLY PINK CENTER

WELL DONE
HOT, FULLY COOKED THROUGHOUT

CAMP FIRE FEAST

DINNER FOR TWO \$62

Grab a partner for this fire-grilled
feast. Don't worry, we'd never ask
you to share your steak.

APPETIZER: 180-1760 Cal.

Your choice of any Steakhouse
Starter to share. **Upgrade to
Wagon Wheel Sampler Platter, \$3 more.**

ENTRÉES:

Choose any 2 of the entrées listed.
Each entrée is served with any
2 Classic Sidekicks.

DESSERT: 410-1420 Cal.

Round out your feast with any
1 of our decadent desserts.

ENTRÉE CHOICES:

N USDA PRIME WRANGLER STEAK* 8 oz. 340 Cal.

TOP SIRLOIN* 8 oz. 410 Cal.

FILET MIGNON* 6 oz. + \$3/person 310 Cal.

RIBEYE* 12 oz. + \$3/person 600 Cal.

PRIME RIB* 8 oz. 930 Cal.

NEW YORK* 12 oz. 480 Cal.

GRILLED FRESH SALMON* 390 Cal.

FIRE-GRILLED CHICKEN 430 Cal.

N BBQ CHICKEN & RIBS Half Rack 980 Cal.

BBQ BABY BACK RIBS Full Rack 1310 Cal.

N PORTERHOUSE PORK CHOP* 650 Cal.

FIRE-GRILLED JUMBO SHRIMP 635 Cal.

PRIME RIB

USDA CHOICE

SEASONED, SEARED & SLOW ROASTED

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

THE COWBOY CUT*

1 ½ Pounds 43.95 2770 Cal.

1 Pound Cut* 33.95 1850 Cal.

¾ Pound Cut* 28.95 1390 Cal.

½ Pound Cut* 23.95 930 Cal.

**ADD AN ATLANTIC LOBSTER TAIL
FOR ONLY 11.95 MORE +405 Cal.**

🍷 SIGNATURE ITEMS

N NEW ITEMS

STEAKHOUSE STARTERS

YOU CAN ONLY RUIN YOUR APPETITE
BY NOT EATING APPETIZERS

THREE CHEESE GARLIC BREAD

French bread topped with fresh garlic
and a hot blend of Cheddar, Jack and
Parmesan cheeses. 8.95 970 Cal.

S CRISPY FRIED GARLIC-PEPPER ZUCCHINI

Fresh zucchini slices hand-breaded in panko
bread crumbs, served with our house-made
cool cucumber dip. 9.50 840 Cal.

LOADED POTATO SKINS

Loaded with fresh grated Jack and Cheddar
cheeses, crumbled bacon, sour cream and
green onions. 10.50 1160 Cal.

CHICKEN TENDERS

All white meat chicken tenders.
Honey-Sriracha, Chipotle-Buffalo or original.
10.50 1000/1120/970 Cal.

S FIRE-GRILLED FRESH ARTICHOKE

Served with our house-made lemon aioli and
our signature basil pesto mayo for dipping.
10.95 1060 Cal.

STEAKHOUSE CHILI NACHOS

Crisp tortilla chips heaped with our
Steakhouse Chili, Jack and Cheddar cheeses,
fresh pico de gallo, pickled jalapeños, cilantro
and sour cream. 13.95 1760 Cal.

STEAK QUESADILLA

Filled with seasoned grilled steak, fresh pico
de gallo and Cheddar and Jack cheeses.
Served with guacamole and sour cream.
11.95 1050 Cal.

S JUMBO SHRIMP COCKTAIL

A half-dozen jumbo shrimp served with our
house-made cocktail sauce. 11.95 180 Cal.

BAKED SPINACH & ARTICHOKE DIP

With Parmesan, Jack and cream cheeses
beneath a crunchy bread crumb topping,
served hot in its own skillet
with tortilla chips. 9.95 720 Cal.

WAGON WHEEL SAMPLER PLATTER

Crispy Fried Garlic-Pepper Zucchini,
Chipotle-Buffalo Chicken Tenders,
Loaded Potato Skins and Shrimp Cocktail.
17.50 1570 Cal.

STEAK & SEA PARTNERS

12 oz. RIBEYE* &

TWIN LOBSTER TAILS
47.95 1060 Cal.

FIRE-GRILLED
JUMBO SHRIMP
35.95 1140 Cal.

N CLASSIC CRAB CAKE 37.95 1285 Cal.

6 oz. FILET MIGNON* &

TWIN LOBSTER TAILS
46.95 770 Cal.

FIRE-GRILLED
JUMBO SHRIMP
34.95 850 Cal.

N CLASSIC CRAB CAKE 36.95 1000 Cal.

8 oz. PRIME RIB* &

TWIN LOBSTER TAILS
42.95 1380 Cal.

FIRE-GRILLED
JUMBO SHRIMP
30.95 1460 Cal.

N CLASSIC CRAB CAKE 32.95 1605 Cal.

SALADS

STEAKHOUSE COBB SALAD 930 Cal.

Crisp chilled greens tossed with our house
vinaigrette and layered with fresh avocado,
tomato, Applewood-smoked bacon, Bleu
cheese crumbles and topped
with your choice of:
Filet Mignon* 19.50 270 Cal.
Grilled Chicken 16.95 210 Cal.
Grilled Fresh Salmon* 18.50 300 Cal.
Fire-Grilled Jumbo Shrimp 17.95 60 Cal.

THE VEGETABLE COBB

Crisp chilled greens tossed with our house
vinaigrette and layered with grilled asparagus,
fresh avocado, tomato, Bleu cheese crumbles,
sautéed onions and baby portabella
mushrooms. 16.50 980 Cal.

BBQ CHOPPED SALAD

Choice of Grilled Steak or BBQ Chicken with
diced tomatoes, black beans, corn, shredded
Cheddar, tortilla strips, green onion and
cilantro, piled atop a mix of chopped greens
tossed with house-made ranch dressing.
Topped with a drizzle of BBQ.
Steak* 17.50 860 Cal.
BBQ Chicken 16.50 770 Cal.

BURGER & SANDWICHES

Served with choice of French Fries or Coleslaw

S STEAKHOUSE BACON CHEESEBURGER*

Hand-formed, half-pound, Certified Angus
Beef® ground chuck, stacked high with
Applewood-smoked bacon, sharp Cheddar
cheese and onion rings.
15.95 1230 Cal.

S CHICKEN, AVOCADO & BACON SANDWICH

Grilled chicken breast topped with Monterey
Jack cheese, guacamole, tomato, Applewood-
smoked bacon and creamy chipotle mayo.
14.95 840 Cal.

FILET MIGNON SANDWICH*

Sliced Filet Mignon topped with sautéed
onions and red bell peppers, Cheddar cheese
and house-made chipotle mayo.
18.95 980 Cal.

NEW YORK STEAK SANDWICH*

Hand-cut, flame-grilled, sliced New York Strip
with sautéed onions, mayo and
Bleu cheese crumbles.
16.95 1060 Cal.

CHICKEN & PORK

FIRE-GRILLED CHICKEN BREASTS

Two chicken breasts lightly marinated
with fresh garlic, sage, parsley, thyme
and a squeeze of lemon.
18.99 430 Cal.

SESAME-TERIYAKI CHICKEN BREASTS

Two juicy chicken breasts glazed with our
signature house-made Sesame-Teriyaki
sauce with garlic, sesame
and ginger. 19.99 500 Cal.

BBQ CHICKEN & RIBS

A grilled chicken breast and a half rack of
Baby Back Ribs both smothered in our smoky
molasses BBQ sauce.
24.95 980 Cal.

S BBQ BABY BACK RIBS

Our fall-off-the-bone ribs marinated, seasoned
with spices, slow roasted, and finished over
an open flame. Smothered in our smoky
molasses BBQ sauce.
Full Rack 26.95 1310 Cal.
Half Rack 21.95 710 Cal.

N PORTERHOUSE PORK CHOP*

A 12 oz. chop, cider-brined, flame-grilled
and topped with your choice of
Steakhouse Butter.
21.95 650 Cal.

JUST THE SEA

FIRE-GRILLED JUMBO SHRIMP

Fire-grilled jumbo shrimp brushed with
garlic butter, served over a bed of
5-grain rice pilaf.
23.50 635 Cal.

S GRILLED FRESH SALMON*

8 oz. filet of fresh salmon,
hand-cut, simply seasoned and
grilled over an open flame.
26.50 390 Cal.
Add on Classic Crab Cake
35.50 1065 Cal.
Add on Fire-Grilled Jumbo Shrimp
33.50 520 Cal.

N CLASSIC CRAB CAKES

A pair of flavorful lump crab cakes
served with tartar sauce.
27.95 1050 Cal.

TWIN COLD-WATER ATLANTIC LOBSTER TAILS

Two exceptionally sweet and tender 4-5 oz.
lobster tails served with drawn butter and
fresh lemon. 34.95 460 Cal.

CRISPY SHRIMP

One dozen shrimp fried to a golden brown
and served with our house-made
cocktail sauce. 19.99 606 Cal.

*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 higher risk if these foods are consumed raw or
undercooked. All portion weights listed are the
approximate weights before cooking.

2,000 calories a day is used for general nutrition
advice, but calorie needs vary. Additional
nutrition information is available upon request.

GF Gluten-Free Menu Available

SIDE UP

ADD AN ADDITIONAL CLASSIC
SIDEKICK TO YOUR ENTRÉE FOR
ONLY 2.99 EACH

ADD AN ADDITIONAL PREMIUM
SIDEKICK FOR 3.99

PREMIUM SIDEKICKS

UPGRADE A CLASSIC TO A PREMIUM SIDEKICK
FOR ONLY 1.50 MORE

🍷 ROASTED BRUSSELS SPROUTS with brown butter 190 Cal.

GRILLED ASPARAGUS 60 Cal.

CAESAR SALAD 390 Cal.

🍷 WEDGE SALAD 340 Cal.

N SEASONAL SIDEKICK

CLASSIC SIDEKICKS

GARDEN SALAD 190-250 Cal.

COLESLAW 150 Cal.

LOADED BAKED
POTATO SOUP 260 Cal.

STEAK SOUP 90 Cal.

FRENCH FRIES 400 Cal.

MAC & CHEESE 400 Cal.

HOME-STYLE
MASHED POTATOES 340 Cal.

CLASSIC BAKED POTATO 330 Cal.

LOADED BAKED POTATO 460 Cal.

🍷 AU GRATIN POTATOES 300 Cal.

FRESH GREEN BEANS
with bacon 120 Cal.

FRESH BROCCOLI
with garlic butter 120 Cal.

N 5-GRAIN RICE PILAF 280 Cal.

STEAKHOUSE BUTTERS 1.00 each

CARAMELIZED SHALLOTS
& BLEU CHEESE 211 Cal.

🍷 BÉARNAISE 209 Cal.

ROASTED JALAPEÑO BUTTER 130 Cal.

ROASTED GARLIC &
FRESH HERB 240 Cal.

BISTRO BUTTER 158 Cal.

BACON & BLEU 160 Cal.

TOPPERS 2.49 each

Sautéed Fresh Baby
Portabella Mushrooms 120 Cal.

Sautéed Sweet Onions 150 Cal.

Combination of Both 130 Cal.

ASK ABOUT DESSERT