# 

### SALADS & COMBOS

STEAKHOUSE COBB SALAD 930 Cal. Steak\* 13.99 270 Cal. Grilled Chicken 12.99 210 Cal

THE VEGETABLE COBB

12 50 980 Cal

FIRE-GRILLED CHICKEN CAESAR SALAD

S THREE CHEESE GARLIC BREAD TRIO 10.99 1160 -1740 Cal.

BBO CHOPPED SALAD Tri-Tip\* 13.99 860 Cal. BBQ Chicken 12.99 770 Cal.

# BURGERS &

SERVED WITH CHOICE OF FRENCH FRIES OR COLESLAW SUBSTITUTE A GARDEN SALAD FOR 1.50 MORE

- S STEAKHOUSE BACON CHEESEBURGER\* 12.99 1130 Cal
- 12.99 1060 Cal

NEW YORK STEAK SANDWICH\* 14 50 1060 Cal

GRILLED PRIME RIB SANDWICH\* 14.99 1200 Cal.

FRENCH DIP SANDWICH\* 12 50 880 Cal

S CHICKEN, AVOCADO & BACON SANDWICH 12.50 840 Cal.

# CAMPFIRE

- S FLAME-GRILLED TOP SIRLOIN STEAK\* 14.50 360 Cal.
- SESAME-TERIYAKI SLICED TOP SIRLOIN★ 14.99 360 Cal.

FIRE-GRILLED CHICKEN BREAST 12.50 210 Cal.

SESAME-TERIYAKI CHICKEN BREAST 12.99 280 Cal.

14 99 300 Cal

FIRE-GRILLED JUMBO SHRIMP 14.99 620 Cal

CRISPY SHRIMP 12.99 380 Cal.

TRI-TIP STEAK\* 13.99 350 Cal.



BEVERAGE Soda, Lemonade, Tea, Milk, or Coffee 0-324 Cal.

Plus any two Classic Sidekicks 90-620 Cal.

DESSERT

Two Freshly Baked Cookies 380 Cal

TOP SIRLOIN & FIRE-GRILLED JUMBO SHRIMP\*

SLOW-BOASTED PRIME BIB\* 19.99 930 Cal.

TOP SIBLOIN & CRISPY SHRIMP 18.99 590 Cal

NEW YORK STRIP STEAK\* 19.50 410 Cal.

FILET MEDALLIONS\* 20.50 440-550 Cal

HALF RACK BBQ BABY BACK RIBS

18.50 710 Cal

USDA CHOICE STEAKS

# COMBO \$11.50

THE MOST BANG FOR YOUR BUCK

½ CHICKEN, AVOCADO & BACON SANDWICH

½ FRENCH DIP SANDWICH\* with french fries 837 Cal.

AND add your choice of:

Steak Soup 90 Cal.

Loaded Baked Potato Soup 260 Cal.

Garden Salad 190-250 Cal.

Coleslaw 150 Cal

BEER BATTERED

lightly fried. Served with french fries, coleslaw, tartar sauce and malt vinegar 13.99 1542 Cal

# KIDS MENU

Meals come with a drink, orange wedges & a fresh strawberry, choice of a Classic Sidekick, and a scoop of ice cream with hot fudge & sprinkles! Sidekick Choices: French fries, broccoli, home-style mashed potatoes, or Western Wild Rice.

MAC 'N CHEESE

8 49 550 Cal

CHICKEN STRIPS

8.49 570 Cal. GRILLED CHEESE

8.49 550 Cal.

2 CHEESEBURGER SLIDERS\*

9.49 430 Cal.

SLICED TOP SIRLOIN STEAK\*

10 49 410 Cal

GRILLED CHICKEN BREAST

9.49 250 Cal.

BBO BIBS 9.49 530 Cal.

CRISPY SHRIMP

9.49 280 Cal.

DRINKS: Milk, Apple Juice, Orange Juice, Lemonade, Cranberry Juice, Soda

Dessert: 430 Cal. Sidekick Choices: 55-260 Cal. Drinks: 0-92 Cal.

# 

SKY-HIGH MUD PIE

FOUR CHOCOLATE FLOURLESS TORTE

CHOCOLATE CHIP COWBOY COOKIE

NEW YORK-STYLE CHEESECAKE

BIG MOUNTAIN CHOCOLATE FUDGE CAKE 1420 Cal

WHITE CHOCOLATE BREAD PUDDING

SPICED CARROT CAKE

## IT TAKES SO YEARS TO COOK THE PERFECT STEAK.

We've been mastering our craft since 1964, so you could say we know a thing or two. Our cuts are aged at least 21 days, seasoned to excellence, expertly flame-grilled and served up just the way you like it. You've earned it. Whether you're here to throw back a couple with old friends or trying to finish off our Bone-In Ribeye on your own, there's always a seat for you. So here's to the nights you can't remember and the steaks you won't forget.

#### CALL-AHEAD SEATING & ONLINE RESERVATIONS AVAILABLE.

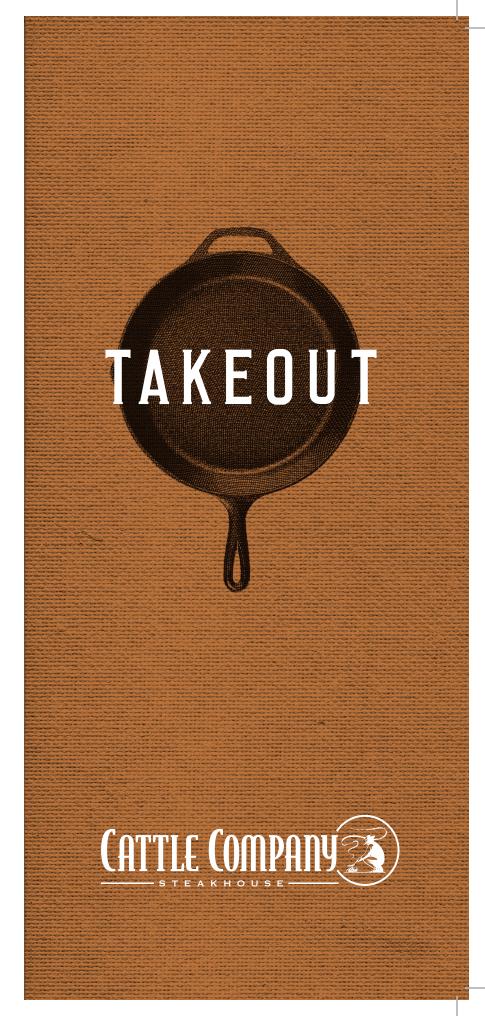


ASK YOUR SERVER FOR OUR GLUTEN-FREE MENU.

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

#### CATTLECOMPANY.COM AK-0618

©2018 Black Angus Steakhouses, LLC | We accept American Express, Diners Club, Discover, MasterCard, and Visa. Sales tax will be added as applicable



## **CATTLE COMPANY USDA CHOICE** HAND-CUT DAILY AGED FOR AT LEAST 21 DAYS **SEASONED & FLAME GRILLED** PERFECTION

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

8 oz. of Certified Angus Beef® lean yet well-marbled, full of flavor, Seasoned and grilled to order. 22.50 450 Cal.

#### TOP SIRLOIN\* CENTER-CUT

Certified Angus Beef®, well-flavored, naturally lean and moderately tender. 8 oz. 23.99 410 Cal. | 11 oz. 26.99 550 Cal.

#### RIBEYE STEAK\*

Well-marbled, making this cut tender, juicy and extremely flavorful. 12 oz. 30.50 600 Cal. | 16 oz. 32.99 790 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. 24.99 460 Cal.

#### FILET MIGNON\* CENTER-CUT

Our most tender cut of beef. 6 oz. 29.79 310 Cal. | 8 oz. 32.79 410 Cal.

#### MUSHROOM & BLEU FILET MIGNONS Topped with sautéed baby portabella

mushrooms and melted Bleu cheese. 6 oz. 30.79 540 Cal. | 8 oz. 33.79 630 Cal

#### NEW YORK STRIP\* CENTER-CUT

Hearty and robust, a perfect balance of flavor, texture and tenderness. 12 oz. 29.29 480 Cal. | 14 oz. 31.29 560 Cal.

### 18oz RONE-IN RIBEYE

#### CERTIFIED ANGUS BEEF®

Chow down on our big, juicy, hot-off-the-grill, richly marbled and full-flavored Bone-in Ribeye!\* 39 99 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

RED THROUGHOUT VERY COOL CENTER

#### 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

SEASONED SEAREI & 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 % Pounds 41 99 2770 Cal

1 Pound Cut\* 32.99 1850 Cal.

34 Pound Cut\* 28.99 1390 Cal.

1/2 Pound Cut\* 24.50 930 Cal.

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

DESSERT: 410-1420 Cal.
Round out your feast with any 1 of our decadent desserts.

#### ENTRÉE CHOICES

TRI-TIP\* 8 oz. 450 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 BABY BACK RIBS Full Rack 1310 Cal. PORTERHOUSE PORK CHOP\* 770 Cal.

CRISPY SHRIMP 430 Cal. FIRE-GRILLED JUMBO SHRIMP 620 Cal.

**S** SIGNATURE ITEMS

NEW ITEMS

## STEAKHOUSE STARTERS

THREE CHEESE GARLIC BREAD French bread topped with fresh garlic and a hot blend of Cheddar, Jack and Parmesan cheeses. 9 99 970 Cal

S STEAKHOUSE CHILI NACHOS Crisp tortilla chips heaped with our Steakhouse Chili, Jack and Cheddar cheeses, fresh pico de gallo, pickled jalaneños, cilantro 14 99 1760 Cal

LOADED POTATO SKINS Loaded with fresh grated Jack and Cheddar cheeses, crumbled bacon, sour cream and 11 79 1160 Cal

#### CHICKEN TENDERS All white meat chicken tenders. Honey-Sriracha, Chipotle-Buffalo or original. 11.29 1000/1120/970 Cal

JUMBO SHRIMP COCKTAIL A half-dozen jumbo shrimp served with our house-made cocktail sauce

- S FIRE-GRILLED FRESH ARTICHOKE Served with our house-made lemon aioli and our signature basil pesto mayo for dipping. 11.99 1060 Cal
- S CRISPY FRIED GARLIC-PEPPER ZUCCHINI Fresh zucchini slices hand-breaded in panko bread crumbs, served with our house-made cool cucumber dip.
- Crispy cauliflower tossed in our sweet & spicy dynamite sauce.

STEAK QUESADILLA Filled with seasoned grilled steak, fresh pico de gallo and Cheddar and Jack cheeses Served with guacamole and sour cream. 12.99 1050 Cal.

S BAKED SPINACH & ARTICHOKE DIP With Parmesan, Jack and cream cheeses beneath a crunchy breadcrumb topping, served hot in its own skillet with tortilla chips. 11.50 720 Cal.

WAGON WHEEL SAMPLER PLATTER Crispy Fried Garlic-Pepper Zucchini. Chipotle-Buffalo Chicken Tenders, Loaded Potato Skins and Shrimp Cocktail.

### SALADS

STEAKHOUSE COBB SALAD 930 Cal. Crisp chilled greens tossed with our house vinaigrette and lavered with fresh avocado. tomato, Applewood-smoked bacon, Bleu cheese crumbles and topped with your choice of: Filet Mignon\* 18.99 270 Cal.

THE VEGETABLE COBB

Grilled Chicken 16.99 210 Cal.

Grilled Fresh Salmon\* 18.50 300 Cal.

Fire-Grilled Jumbo Shrimp 17.99 60 Cal.

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. 16.99 980 Cal.

#### BBQ CHOPPED SALAD

Choice of Grilled Tri-Tip 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. Tri-Tip 17.99 860 Cal. BBQ Chicken 16.99 770 Cal.

# BURGER &

SERVED WITH CHOICE OF FRENCH FRIES OR COLESIAW

- 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. 14.99 1230 Cal.
- (S) CHICKEN, AVOCADO & BACON SANDWICH Grilled chicken breast topped with Monterey Jack cheese, guacamole, tomato, Applewoodsmoked bacon and creamy chipotle mayo. 14 99 840 Cal

FILET MIGNON SANDWICH\* Sliced Filet Mignon topped with sautéed onions and red bell peppers, Cheddar cheese and house-made chipotle mavo. 18.99 980 Cal

NEW YORK STEAK SANDWICH\* Hand-cut, flame-grilled, sliced New York Strip with sautéed onions, mayo and Bleu cheese crumbles 17.99 1060 Cal.

## STEAK&SEA PARTNERS You shouldn't have to choose between beef and seafood, Get 'em' and seafood. Get 'em both.

12 oz. RIBEYE\*
-AND-

TWIN LOBSTER TAILS 44.99 1060 Cal.

FIRE-GRILLED JUMBO SHRIME 36.50 1120 Cal

CRISPY SHRIMP 35.99 830 Cal.

6 oz.FILET MIGNON\*
-AND-

TWIN LOBSTER TAILS 43.29 770 Cal.

FIRE-GRILLED JUMBO SHRIME 35.29 830 Cal

CRISPY SHRIMP 34.29 540 Ca

8 oz. PRIME RIB\*

TWIN LOBSTER TAILS 40.99 1380 Cal.

FIRE-GRILLED JUMBO SHRIME 30.99 1440 Cal

CRISPY SHRIMP

## CHICKEN & PARK

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 28.50 1310 Cal Half Rack 24 50 710 Cal.

FIRE-GRILLED CHICKEN BREASTS Two chicken breasts lightly marinated with fresh garlic, sage, parsley, thyme and a squeeze of lemon. 20 99 430 Cal

S SESAME-TERIYAKI CHICKEN BREASTS

Two juicy chicken breasts glazed with our signature house-made Sesame-Terivaki sauce with garlic, sesame and ginger. 21.99 500 Cal.

BBQ CHICKEN & RIBS

A grilled chicken breast and a half rack of Baby Back Ribs both smothered in our smoky molasses BBO sauce 26 50 980 Cal

S PORTERHOUSE PORK CHOP\* A 12 oz. cut grilled and topped with your choice of Steakhouse Butter. 23.99 660-770 Cal.

# JUST S L A

TWIN COLD-WATER ATLANTIC LOBSTER TAILS Two exceptionally sweet and tender 4-5 oz. lobster tails served with drawn butter and fresh lemon 35 99 460 Cal

FIRE-GRILLED JUMBO SHRIMP Grilled Prawns brushed with garlic butter served over a hed of Western Wild Rice 24 50 620 Cal

A 8 oz. filet of fresh salmon, hand-cut, simply seasoned and grilled over an open flame. 25.50 390 Cal.

> Add on Crispy Shrimp 32.50 250 Cal. Add on Fire-Grilled Jumbo Shrimp 33.50 520 Cal.

CRISPY SHRIMP

One dozen shrimp fried to a golden brown and served with our house-made cocktail sauce. 20 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

## PREMIUM SIDEKICKS

(S) ROASTED BRUSSELS SPROUTS ith brown butter 190 Ca

GRILLED ASPARAGUS 60 Cal

CAESAR SALAD 390 Cal.

S WEDGE SALAD 340 Cal.



ADD AN ADDITIONAL CLASSIC SIDEKICK TO YOUR ENTRÉE FOR ONLY 3.99 EACH

ADD AN ADDITIONAL PREMIUM

### CLASSIC SIDEKICKS

GARDEN SALAD 190-250 Cal

COLESI.AW 150 Cal

LOADED BAKED POTATO SOUP 260 Cal.

STEAK SOUP 90 Cal.

WILD WEST ONION BINGS 620 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.

(S) AU GRATIN POTATOES 300 Cal

FRESH GREEN BEANS

FRESH BROCCOLI

WESTERN WILD RICE 220 Cal.



### STEAKHOUSE BUTTERS 1.00 each

Caramelized Shallots & Bleu Cheese 211 Ca

Béarnaise 209 Cal Roasted Jalapeño Butter 130 Ca

Roasted Garlic & Fresh Herb 240 Cal Bistro Butter 158 Cal.

### Bacon & Bleu 160 Cal. TOPPERS 3.99 each

Sautéed Fresh Baby Portabella Mushrooms 120 Cal.

Sautéed Sweet Onions 150 Cal

Combination of Both 130 Cal