

BLACK ANGUS RESTAURANT

~ SOUPS & SALADS ~

SHE CRAB SOUP

Rich and velvety with a touch of sherry and plenty of crab.7

CLAM CHOWDER

Our own take on a New England classic.....6

FRENCH ONION SOUP

Slow cooked with caramelized onion, topped with Provolone cheese & croutons.....6

SOUP OF THE DAY

Our unique offering of the day.4.99

GREEK SALAD

A hearty portion of cut lettuces, topped with large kalamata olives, feta cheese, onions, capers, and tomatoes. Seasoned and tossed with our Greek dressing. Served in either half or full portion.....6.99 / 10.99

CAESAR SALAD

Fresh cut hearts of romaine lettuce, tossed in our own Caesar dressing and topped with shaved italian cheeses. Served with homemade croutons. Available in half or full portions. Add white anchovies for an additional \$1.00.....6.99 / 10.99

HOUSE SALAD

Fresh cut, crisp lettuce mix topped with cucumbers, onion, tomato and homemade croutons. Available in half or full portion. Dress with your choice of Ranch, Balsamic Vinaigrette, 1000 Island, or Bleu Cheese dressing5.99 / 8.99

~ ACCOMPANIMENTS ~

~ Rice Pilaf ~ Broccoli ~ Steak Fries ~ Baked Potato ~ Sauteed Onions ~ Sauteed Mushrooms ~ Vegetable of the Day ~ Garlic Mashed Potatoes ~ Side Salad ~2.99



BLACK ANGUS®
Restaurant
& Catering

~ APPETIZERS ~

POTATO SKINS

Topped with bacon, cheddar & mozzarella cheeses, scallions. 7.99

COLOSSAL SHRIMP COCKTAIL

Four of our large shrimp, prepared in house and chilled. Served with lemon and our homemade cocktail sauce. 10.99

HOT CRAB DIP

Creamy mixture of crab, cheese and seasonings, topped with shaved almonds and served with croutons. 9.99

CALAMARI

Tender baby squid, lightly breaded and flash fried to a crispy golden brown. Seasoned with salt, pepper and lemon and served with our housemade marinara sauce. 8.99

MINI CRAB CAKES

Two of our famous mini crab cakes. Served with remoulade sauce. 10.99

~ SPECIALTIES ~

Selections come with a choice of one side unless noted in the description.

STOCKYARD SIRLOIN

8 oz of lean sirloin steak, broiled to temperature and served with your choice of side. 17.99

Enhance your steak with the addition of a grilled chicken breast \$3, fried shrimp \$5, crab legs \$12, or lobster tail \$25

GRECIAN BAKED CHICKEN

One half chicken slow cooked with lemon, oregano and seasonings. Served with potato wedges. 14.99

SEAFOOD PASTA

Fresh seafood with artichokes and mushrooms in a zesty tomato sauce. 18.99

CALF'S LIVER

Sauteed or broiled with thick cut hickory bacon and smothered in onions with your choice of side. 14.99

BLACK ANGUS BURGER

An 8 oz portion of ground steak, broiled to temperature, topped with Swiss cheese & carmelized onions. Served with lettuce, tomato & onion. 10.99

SPAGHETTI

A hearty portion of pasta, topped with homemade meat sauce and finished with melted mozzarella and feta cheeses. Served with garlic bread. 14.99



— Family Owned and Operated Since 1953 —



~ ENHANCEMENTS ~

BERNAISE

Tarragon and vinegar infused Hollandaise. Perfect for steaks. 2.99

PEPPERCORN SAUCE

Deep and rich reduction with cracked peppercorns.....2.99

OSCAR

Top your selection of steak with jumbo lump crab meat and our decadent Bernaise sauce9.99

NEPTUNE SHRIMP

Three of our colossal prawns, skewered and grilled. Served with Bernaise Sauce.9.99

CRAB CAKE

Turn any entree into a land and sea, or simply enjoy our famous crab cake by itself.10.99

**STOCKYARD
~ SPECIALS ~**

STOCKYARD FILET OF SIRLOIN

A "BEEF LOVERS SPECIAL". Lean & tender, one half pound cut of U.S. Choice sirloin prepared to your taste. 17.99

Enhance your steak with the addition of a grilled chicken breast \$3, fried shrimp \$5, crab legs \$12, or lobster tail...25.00

STOCKYARD KABOB

U.S. Choice beef handcut and marinated in a deep red sauce, complemented with green peppers, onions & mushroom caps, skewered & broiled to perfection.....15.99

~ FROM OUR BROILER ~

Our beef is American U.S.D.A., choice or higher. We age our beef in house & cut each steak by hand in our kitchen. When ordered, your steak is broiled in our 1800 degree broiler & cooked to temperature. All steaks are served with your choice of accompaniment.

BLACK ANGUS NEW YORK STRIP STEAK

The choice cut of the finest beef for the most discriminating beef eater
16oz 27.99 / 12oz 25.99

ROAST PRIME RIB OF BEEF, AU JUS

~~A BLACK ANGUS SPECIALTY~~ Generously cut from aged delicately marbled beef. 16oz 26.99 / 12oz 23.99

BLACK ANGUS DOUBLE SIRLOIN FOR TWO

A most succulent cut of aged delicately marble beef 32oz 54.99

BLACK ANGUS FILET MIGNON

A thick cut from the very heart of the beef tenderloin
10oz 29.99 / 8oz 27.99

BLACK ANGUS DELMONICO STEAK

A thick flavorful steak from the eye of the rib 16oz 26.99 / 12oz 23.99

BLACK ANGUS BEEF-KA-BOB

Choice portions of filet mignon, marinated in wine and skewer-broiled with onions and tomatoes 22.99

LAND AND SEA

An 8 oz cut of our filet mignon, served with an 8 oz cold water lobster tail. 49.99

RARE - red center with juices ~ ~ MEDIUM - pink center with juices ~ ~ WELL DONE - no pink and no juices

~ SEAFOOD SELECTIONS ~

served with your choice of accompaniment

BLACK ANGUS CRAB CAKES

Our classic preparation of jumbo lump crab. Broiled or Fried 24.99

DEEP SEA SCALLOPS

Broiled or Fried 22.99

COMBINATION SEAFOOD PLATTER

Eastern Shore Oysters, filet of fish, scallops, shrimp and our crab cake.
Broiled, Steamed or fried. 26.99

ALASKAN SNOW CRAB LEGS

Steamed 19.99

BLACK ANGUS JUMBO SHRIMP

Our colossal shrimp, served broiled in butter or fried. 22.99

FISH OF THE DAY

freshest fish we can get, prepared broiled, steamed or fried. (Market Price)



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WWW.BLACKANGUSRESTAURANT.COM



WINE LIST

— *Le Bistro Aigre-Doux* —



SPARKLING

	Glass	Bottle
August Cellars Riesling Washington '07	8	22
Clifford Bay Sauvignon Blanc Marlborough, New Zealand '09	7	21
Del Rio Vineyards Pinot Gris Rogue Valley, Oregon '08	---	42
Nicolas Feuillatte Blue Label Brut France NV	11	68
Perrier Jouet Grand Brut Champagne France NV	---	75

ROSÉ & RIESLING

	Glass	Bottle
Bergstrom Winery Willamette Valley, Oregon '07	9	39
Coteaux du Languedoc Rosé Mas Julien Languedoc, France '09	---	50
Domaine Weinbach, Réserve Personnelle Alsace, France '09	14	61
DrLoosen, "Red Slate" Mosel, Germany '08	---	36
Grenache/Syrah Rosé, Mourgues du Gres Costieres de Nimes, France '09	---	32
Hawks View Cellars Chehalem Mountain, Oregon '08	8	40
Kabinett Trocken, Weingut Clemens Busch Mosel, Germany '08	7	39

WHITES

	Glass	Bottle
Albert Mann Pinot Blanc Alsace France '08	11	40
Brick House Wine Co., "Biodynamic" Ribbon Ridge, Oregon '09	8	42
Cakebread Sauvignon Napa Valley, California '07	---	65
Charles Krug Sauvignon Blanc Napa Valley, California '07	7	31
Dog Point Sauvignon Marlborough New Zealand '08	8	36
Elena Walch Pinot Bianco Alto Adige Italy '09	9	33
Jermann Pinot Grigio Venezia Italy '08	11	46
Kim Crawford Sauvignon Marlborough, New Zealand '08	---	36
Lemelson "Reserve" Chardonnay Willamette Valley, Oregon '08	7	37
Le Vigne Zamo Pinot Grigio Friuli, Italy '07	---	32
Livio Felluga Pinot Grigio Collio, Italy '08	9	56
Westery Pinot Gris Willamette Valley, Oregon '09	7	34

REDS

	Glass	Bottle
Archery Summit Premier Cuvée Pinot Noir Willamette Valley '07	---	88
Barbera d'Alba Punset Italy '09	8	30
Bethel Heights Pinot Noir Estate Oregon '08	7	32
Boira Sangiovese Marche, Italy '08	---	30
Brandborg Bench Lands Pinot Noir Umpqua Valley, Oregon '07	---	42
Châteauneuf-du-Pape Domaine Lucien Barrot Rhône '07	9	48
Chesler, Cabernet Franc, Merlot, Cabernet Sauvignon Napa Valley, California '03	---	96
Chianti Classico Savignola Paolina Tuscany Italy '06	6	30
Irony Cabernet Sauvignon Napa Valley, California '07	---	34
Joel Gott Zinfandel California '08	---	38
Maranges Michel Sarrazin Burgundy, France '08	---	38
Matthews Estate Claret Columbia Valley, Washington '05	---	52
Patton Valley Estate Grown Pinot Noir Willamette Valley, Oregon '08	7	53
Rook Cabernet Merlot Syrah Blend Columbia Valley Washington '08	7	30
Vin du Lac Syrah Columbia Valley, Washington '07	---	35

PORT & DESSERT WINE

	Glass	Bottle
10 yr Tawny Port, Churchills Portugal	12	---
Ruby Port, Sandemans Reserve Portugal	9	---
Prosecco Brut, Presto Italy	7	27
Champagne Brut Premeir, Louis Roederer France	9	41
Moscato d'Asti, Tranchero Italy	11	18