

THE BLACK STEER *Dinner*

House-cut & aged steak since 1966

What is our recipe for success?

The Black Steer has been turning out the best steaks in the County for 54 years. Why are they better? It is all in the top quality beef and the way it is prepared. We use USDA Angus Beef (no tenderizers or additives) which we age in-house in our own special meat lockers until it is primed for the grill. After aging, the cut is selected, trimmed, hand-cut, tossed on our 54 year- old red-hot grill and fired to your taste! Presented with vegetables or our fluffy baked potato, we still include the salad with dinner.

Steak

Served with Garden Salad and your choice of Potato, Rice Pilaf or Veggies

FAMOUS STEAK SANDWICH

A Black Steer favorite. Juicy 8 oz Sirloin, fired to perfection and served on a French Roll 19

CLUB STEAK

Aged 10 oz Sirloin steak flame-broiled as you like it 21

T-BONE STEAK

This 14 oz T-bone will make your day! 34

NEW YORK STEAK

"Fit for a King" A 14 oz steak, tender, thick and juicy 33

CHAR KABOB

Chunks of Sirloin, grilled on a skewer and smothered in homemade mushroom gravy 16

PEPPER KABOB

16

*GROUND SIRLOIN STEAK

One pound of juicy ground Sirloin charbroiled with homemade mushroom gravy on the side 16

PEPPER STEAK

Our Signature Steak since 1966. Marinated in our secret recipe, then fired on the grill 24

PETITE PEPPER STEAK

22

FILET MIGNON, BACON WRAPPED

"Our very choice" 7 oz, the most tender steak of all 29

RIBEYE STEAK

14oz Angus Beef, flame grilled, juicy and flavorful 34

CHICKEN FRIED STEAK

Hand-battered steak smothered in a homemade mushroom gravy 16

SIRLOIN TIPS BOURGUIGNON

Tips of tender sirloin in house-made gravy served with linguini 15



Surf & Turf

ADD TO ANY STEAK:

Three golden brown Jumbo Shrimp add 15
8 oz cold water Lobster Tail MARKET PRICE

Seafood

Served with Garden Salad and your choice of Potato, Rice Pilaf or Veggies

FISH & CHIPS

Alaskan Cod, hand-battered and fresh fried with homemade Steer fries 18

*AHI TUNA STEAK

Grilled Ahi Tuna served Rare, with red onions and sliced cucumber 19

FOUR JUMBO SHRIMP

Delicious shrimp, breaded and fresh fried to a golden brown. Served with homemade cocktail sauce 20

FIVE JUMBO SHRIMP

23

CITRUS SALMON

Pacific Salmon, open-fire grilled. Served with orange chipotle sauce on the side 19

TROUT ALMANDINE

Large river trout, charbroiled, kissed with lemon and sprinkled with almonds 23

LOBSTER TAIL

One or two Succulent, cold water lobster tails, served with drawn butter. MARKET PRICE

* These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Chicken

KICKIN' CHICKEN

Two large, fresh, all natural chicken breasts, grilled and glazed with our own orange chipotle sauce. 18

CHICKEN FRIED CHICKEN

Our classic favorite for 54 years! Hand-battered chicken breast, fresh fried & smothered in homemade gravy 16

CHICKEN KA-BOB

Tender nuggets of chicken breast, grilled on a skewer and smothered with homemade gravy 16

Salad

BLACK STEER SALAD

Garden greens, slivered almonds, green onions and wonton strips served with choice of diced chicken or Sirloin strips; tossed in our Special sweet n' sour Black Steer dressing 13

CHICKEN CAESAR SALAD

Grilled chicken breast atop romaine with homemade garlic croutons, parmesan cheese and our tangy Caesar dressing 14

SALMON CAESAR SALAD 16

LETTUCE WEDGE SALAD

An Iceberg wedge topped with bacon, candied walnuts, bleu cheese crumbles and your choice of dressing 11

SOUP DU JOUR & GARDEN SALAD

Homemade and delicious 11

FRENCH ONION SOUP & GARDEN SALAD 14

Appetizers

SHRIMP BOAT

Peel N' Eat 14

LOADED POTATO SKINS

Tasty baked potato skins loaded with cheddar and bacon, served with sour cream. 9

CALAMARI

Lightly dusted and fried to light brown. Orange Chipotle dipping Sauce 13

CHICKEN FINGERS

Strips of chicken breast, golden fried with hickory sauce 13

*SEARED AHI TUNA

Perfectly complemented by a spirited Creole Aioli 13

FRIED PICKLE SPEARS

Very popular, and served with Ranch dressing 10

SAMPLER FOR SHARING

Selection of Jalapeño poppers, cheese sticks, chicken tenders and onion rings with ranch and hickory dressing 15

FRENCH ONION SOUP

Au gratin, plenty of Cheese! Baked in a crock 9

FOREST MUSHROOMS

"fresh fried" 9

CHEESE STICKS 9

JALAPENO POPPERS 9

MUSSELS

One pound (25-29), steamed in our own white wine and garlic butter broth 13

Pasta

SPAGHETTI BOLOGNESE

Real Italian style spaghetti with garlic bread 15

SIRLOIN TIPS BOURGUIGNON

Tips of tender beef in roast gravy with Linguini 15

*Burgers

CHARCO BURGER

1/2 pound juicy ground sirloin, with lettuce, cheese, tomato, pickle & onions 13

BLACK STEER BURGER

Two patties, a full pound of ground sirloin, with hickory sauce, cheese, lettuce, tomato and pickles 17

BUENOS BURGER

Mild New Mexico green chilies, Monterey Jack Cheese and onions 14

BIG BLEU BURGER

Aged Bleu cheese crumbles and bacon 15

A half pound of Choice ground beef, bison or grilled Chicken breast on a home made bun, with Steer Fries. Substitute Sweet Potato Fries, add \$2. Add side salad, \$5

SWISS CHEESE & MUSHROOM BURGER

Smothered with sautéed Mushrooms. Topped with Swiss cheese, lettuce, tomato and pickles 15

AVOCADO BURGER

Avocado, bacon, tomato and lettuce 14

CALIFORNIA VEGGIE PATTY

Vegetarian black bean patty for non-meat eaters. Topped with lettuce, onion, tomato and pickles 12