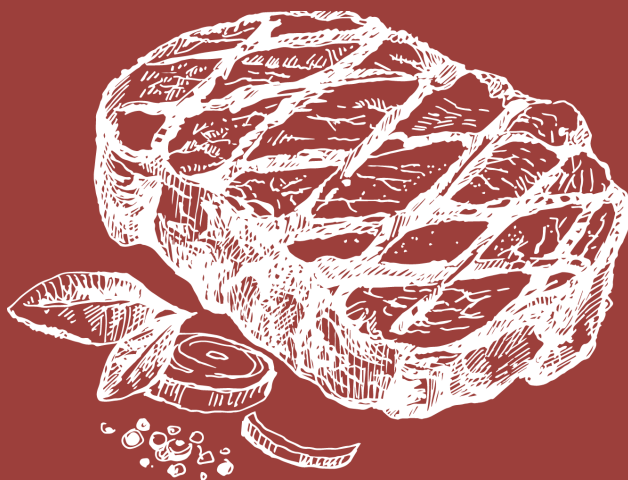




Lunch

HOUSE AGED AND HAND-CUT STEAK SINCE 1966

Voted #1 Best Steak



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 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.

Yes, your parents and grandparents knew where to get the best Steak & Seafood and you do too! Just meander down to the STEER, have a delicious cocktail in the "REAR OF THE STEER" and order the #1 BEST STEAK in the County!

P.S. Don't forget the slice of homemade Peanut Butter Cream Pie to top it off!

SOUP

Soup Du Jour & Garden Salad 11

Homemade daily and delicious!

French Onion Soup 9

Au gratin, lots of Cheese!
Baked in a crock

Homemade Soup Du Jour 7

SALADS

Add to Any Salad:

Chicken or Steak \$4, Salmon or Ahi Tuna \$5

Black Steer Salad 13

Garden greens, slivered almonds, green onions & wonton strips served with the choice of diced chicken, or sirloin strips and tossed in our special recipe Sweet n' Sour Black Steer Dressing

Fresh Autumn Beet Salad 15

Autumn beets, Feta Cheese crumbles, avocado, sun-dried cranberries, slivered almonds, served on a bed of garden greens and dressed with Balsamic Dressing

Caesar Salad 11

Romaine lettuce with parmesan cheese, homemade garlic croutons, and our tangy Caesar dressing

Lettuce Wedge Salad 11

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

SEAFOOD

Choice of Steer Fries, Baked Potato, Mashed Potatoes, Rice Pilaf or Veggies. For Sweet Potato Fries, add \$2. Add a garden salad with entrée for \$6.

Fish & Chips 16

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

Citrus Salmon 18

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

Jumbo Shrimp 18

Three delicious breaded shrimp, fresh fried to golden brown. Served with homemade cocktail sauce
Add a shrimp for \$6

Ahi Tuna Steak 16

Grilled Ahi Tuna served rare, with red onion and sliced cucumber

ENTRÉES



All of our Steaks and entrees are served with your choice of Steer Fries, Baked Potato, Mashed Potatoes, Rice Pilaf or Veggies. For Sweet Potato Fries, add \$2. Add a Garden Salad with Entrée \$6

Famous Club Steak Sandwich

16

A Black Steer Favorite! Juicy Sirloin, fired to perfection and served on a French Roll



Signature Pepper Steak

18

The Black Steer Specialty since 1966, marinated in our secret recipe of peppers and fired on the grill

Petite Pepper Steak

17

Club Steak

17

Aged 10oz Sirloin steak flame broiled as you like it

Filet Mignon, Bacon Wrapped

24

Our “very choice” 7oz - the most tender steak of all

Ribeye Steak

27

14oz Choice Beef, flame grilled, juicy and flavorful

Dilly Steak

15

Sirloin butter fried, served on a roll with our homemade dill cream cheese spread. A house favorite!

Chicken-Fried Steak

15

Hand-battered Steak, fresh fried and smothered in homemade mushroom gravy

Chicken-Fried Chicken

15

Our classic favorite for 54 years! Beer-battered chicken breast and fresh fries smothered in homemade gravy

Chick-Ka-Bob

14

Tender nuggets of chicken breast on a skewer, fire-broiled and smothered with homemade gravy

Char-Ka-Bob

13

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

Sirloin Tips Bourguignon

13

Tips of tender Sirloin prepared in house-roasted gravy and served with Linguini

Ground Sirloin Steak

13

One-pound juicy, ground Sirloin charbroiled and smothered in homemade mushroom gravy

Real Italian-Style Spaghetti

12

With homemade Bolognese sauce – Includes garlic bread

BURGERS*

Our mouth-watering burgers are a half-pound of Ground Beef, Bison or Chicken Breast on a home-baked bun, with Steer Fries. For Bison, Add \$3; for Sweet Potato fries, Add \$2



Charco Burger

13

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

Black Steer Burger

17

Two patties, a full pound of ground sirloin, with hickory sauce, cheese, lettuce and onion rings

Buenos Burger

14

Mild New Mexico green chilies, Monterey Jack Cheese and onions

Big Bleu Burger

15

Aged Bleu cheese crumbles and bacon

Swiss Cheese & Mushroom Burger

15

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

Avocado Burger

14

Avocado, bacon, tomato and lettuce

Veggie Patty Burger

12

Delicious vegetable patty for non-meat eaters. Topped with lettuce, tomato and pickles

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