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Black Angus

Menu Prices — October 24, 2026

Black Angus menu with prices in United States, updated March 2025: 73 items across 11 categories, prices from $2.00 to $49.39.

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Black Angus Menu with Prices (United States)

Black Angus menu with prices in United States, updated March 2025: 73 items across 11 categories, prices from $2.00 to $49.39. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/black-angus

Menu categories: Top Menu Items · Steakhouse Starters · Salads · Burgers & Sandwiches · Prime Rib · Black Angus Fire-Grilled Steaks · Steak & Sea Partners · Just The Sea · Chicken & Pork · Desserts · Beverages

Top Menu Items

ITEM	PRICE
Three Cheese Garlic Bread French bread topped with fresh garlic and a hot blend of Cheddar, Jack and Parmesan cheeses.	**$9.26**
Full Pound Cut (16 oz) Seasoned with our Black Angus dry rub, seared and roasted to perfection. Served to order with rich, house-made au jus an...	**$34.97**

Steakhouse Starters

ITEM	PRICE
Three Cheese Garlic Bread (Steakhouse Starters) French bread topped with fresh garlic and a hot blend of Cheddar, Jack and Parmesan cheeses.	**$9.26**
Steakhouse Chili Nachos Crisp tortilla chips heaped with our Steakhouse Chili, Jack and Cheddar cheeses, fresh pico de gallo, pickled jalapenos,...	**$15.44**
Loaded Potato Skins Loaded with fresh grated Jack and Cheddar cheeses, crumbled bacon, sour cream and green onions.	**$11.32**
Chicken Tenders All white meat chicken tenders. Honey-Sriracha, Chipotle-Buffalo or original.	**$11.32**
Jumbo Shrimp Cocktail A half-dozen jumbo shrimp served with our house-made cocktail sauce.	**$12.35**
Fire-Grilled Fresh Artichoke Served with our house-made lemon aioli and our signature basil pesto mayo for dipping.	**$11.85**
Crispy Fried Garlic-Pepper Zucchini Fresh zucchini slices hand-breaded in panko bread crumbs, served with our house-made cool cucumber dip.	**$10.29**
Steak Quesadilla Filled with seasoned grilled steak, fresh pico de gallo and Cheddar and Jack cheeses. Served with guacamole and sour cre...	**$12.88**
Baked Spinach & Artichoke Dip With Parmesan, Jack and cream cheeses beneath a crunchy bread crumb topping, served hot in its own skillet with tortilla...	**$11.32**

Salads

ITEM	PRICE
Steakhouse Cobb Salad with Filet Mignon Crisp chilled greens tossed with our house vinaigrette and layered with fresh avocado, tomato, Applewood-smoked bacon, B...	**$20.59**
Steakhouse Cobb Salad with Chicken Crisp chilled greens tossed with our house vinaigrette and layered with fresh avocado, tomato, Applewood-smoked bacon, B...	**$17.50**
Steakhouse Cobb Salad with Salmon Crisp chilled greens tossed with our house vinaigrette and layered with fresh avocado, tomato, Applewood-smoked bacon, B...	**$19.56**
Steakhouse Cobb Salad with Shrimp Crisp chilled greens tossed with our house vinaigrette and layered with fresh avocado, tomato, Applewood-smoked bacon, b...	**$18.53**

ITEM	PRICE
The Vegetable Cobb Crisp chilled greens tossed with our house vinaigrette and layered with grilled asparagus, fresh avocado, tomato, Bleu c...	**$17.00**
BBQ Chopped Salad with Chicken BBQ chicken with diced tomatoes, black beans, corn, shredded Cheddar, tortilla strips, green onion and cilantro, piled a...	**$17.50**
BBQ Chopped Salad with Steak Grilled steak with diced tomatoes, black beans, corn, shredded Cheddar, tortilla strips, green onion and cilantro, piled...	**$18.53**

Burgers & Sandwiches

ITEM	PRICE
Steakhouse Bacon Cheeseburger Hand-formed, half-pound, Certified Angus Beef® ground chuck, stacked high with Applewood-smoked bacon, sharp Cheddar che...	**$16.47**
Chicken, Avocado & Bacon Sandwich Grilled chicken breast topped with Monterey Jack cheese, guacamole, tomato, Applewood smoked bacon and creamy chipotle m...	**$15.44**
Filet Mignon Sandwich Sliced filet mignon topped with sautéed onions and red bell peppers, Cheddar cheese and house-made chipotle mayo.	**$19.52**
New York Steak Sandwich Hand-cut, flame-grilled, sliced New York strip with sautéed onions, mayo and bleu cheese crumbles.	**$17.46**

Prime Rib

ITEM	PRICE
Cowboy Cut 1 1/2 Pound Cut (24 oz) Seasoned with our Black Angus dry rub, seared and roasted to perfection. Served to order with rich, house-made au jus an...	**$45.27**
Full Pound Cut (16 oz) (Prime Rib) Seasoned with our Black Angus dry rub, seared and roasted to perfection. Served to order with rich, house-made au jus an...	**$34.97**
3/4 Pound Cut (12 oz) Seasoned with our Black Angus dry rub, seared and roasted to perfection. Served to order with rich, house-made au jus an...	**$29.82**
1/2 Pound Cut (8 oz) Seasoned with our Black Angus dry rub, seared and roasted to perfection. Served to order with rich, house-made au jus an...	**$24.67**

Black Angus Fire-Grilled Steaks

ITEM	PRICE
12 oz. Rib Eye Steak Well-marbled, making this cut tender, juicy and extremely flavorful.	**$29.82**
16 oz. Rib Eye Steak Well-marbled, making this cut tender, juicy and extremely flavorful.	**$33.94**
8 oz. USDA Prime Wrangler Steak Prime Certified Angus Beef marinated in balsamic vinegar and herbs, grilled and sliced.	**$20.59**
12 oz. USDA Prime Wrangler Steak Prime Certified Angus Beef marinated in balsamic vinegar and herbs, grilled and sliced.	**$23.68**
8 oz. Top Sirloin Center Cut Certified Angus Beef®, well-flavored, naturally lean and moderately tender.	**$23.64**
11 oz. Top Sirloin Center Cut Certified Angus Beef®, well-flavored, naturally lean and moderately tender.	**$26.73**
8 oz. Sesame-Teriyaki Top Sirloin Certified Angus Beef®, marinated then glazed with our house-made Sesame-Teriyaki sauce with fresh garlic, sesame and gin...	**$24.67**

ITEM	PRICE
6 oz. Filet Mignon Center Cut Our most tender cut of beef.	**$28.83**
8 oz. Filet Mignon Center Cut Our most tender cut of beef.	**$32.95**
6 oz. Mushroom and Bleu Filet Mignon Topped with sautéed baby portabella mushrooms and melted Bleu cheese.	**$29.86**
8 oz. Mushroom and Bleu Filet Mignon Topped with sautéed baby portabella mushrooms and melted Bleu cheese.	**$33.98**
12 oz. New York Strip Center Cut Hearty and robust, a perfect balance of flavor, texture and tenderness.	**$28.83**
14 oz. New York Strip Center Cut Hearty and robust, a perfect balance of flavor, texture and tenderness.	**$30.89**
18 oz. Bone-In Ribeye Certified Angus Beef. Chow down on our big, juicy hot-off-the-grill, richly marbled and full-flavored Bone-in Ribeye!	**$44.24**

Steak & Sea Partners

ITEM	PRICE
12 oz. Ribeye & Twin Lobster Tails	**$49.39**
12 oz. Ribeye & Fire-Grilled Jumbo Shrimp	**$37.03**
12 oz. Ribeye & Classic Crab Cake	**$39.09**
6 oz. Filet Mignon & Twin Lobster Tails	**$48.40**
6 oz. Filet Mignon & Fire-Grilled Jumbo Shrimp	**$36.04**
6 oz. Filet Mignon & Classic Crab Cake	**$38.10**
8 oz. Prime Rib & Twin Lobster Tails	**$44.24**
8 oz. Prime Rib & Fire-Grilled Jumbo Shrimp	**$31.88**
8 oz. Prime Rib & Classic Crab Cake	**$33.94**
Grilled Prawns & Salmon	**$34.51**
Crab Cake & Filet Salmon	**$36.57**

Just The Sea

ITEM	PRICE
Fire-Grilled Jumbo Shrimp Fire-grilled jumbo shrimp brushed with garlic butter, served over a bed of 5-grain rice pilaf.	**$24.21**
Grilled Fresh Salmon A 8 oz. filet of fresh salmon, hand-cut, simply seasoned and grilled over an open flame.	**$27.30**
Classic Crab Cakes (2) A pair of flavorful lump crab cakes served with tartar sauce.	**$28.79**
Twin Cold-Water Atlantic Lobster Tails Two exceptionally sweet and tender lobster tails served with drawn butter and fresh lemon.	**$36.00**
Crispy Shrimp One dozen shrimp fried to a golden brown and served with our house-made cocktail sauce.	**$20.59**

Chicken & Pork

ITEM	PRICE
Fire-Grilled Chicken Breast Two chicken breasts lightly marinated with fresh garlic, sage, parsley, thyme and a squeeze of lemon.	**$19.56**
Sesame-Teriyaki Chicken Breast Two juicy chicken breasts glazed with our signature house-made Sesame-Teriyaki sauce with garlic, sesame and ginger.	**$20.59**
BBQ Chicken and Ribs A grilled chicken breast and a half rack of Baby Back Ribs both smothered in our smoky molasses BBQ sauce.	**$25.70**
Half Rack BBQ Baby Back Ribs Our fall-off-the-bone ribs marinated, seasoned with spices, slow roasted, and finished over an open flame. Smothered in...	**$22.61**
Full Rack BBQ Baby Back Ribs Our fall-off-the-bone ribs marinated, seasoned with spices, slow roasted, and finished over an open flame. Smothered in...	**$27.76**
Porterhouse Pork Chop A 12 oz. chop, cinder-brined, flame-grilled and topped with your choice of Steakhouse Butter.	**$22.61**

Desserts

ITEM	PRICE
Four Chocolate Flourless Torte A decadent flourless blend of four chocolates topped with chocolate ganache. A timeless recipe that is naturally gluten-...	**$7.73**
Chocolate Chip Cookie Fresh from the oven, topped with vanilla ice cream.	**$7.73**
New York Cheesecake Topped with sweet strawberry sauce.	**$7.73**
Spiced Carrot Cake A moist slice of carrot cake, with pineapple and walnuts, a dash of vanilla and cinnamon, layered together with velvety...	**$7.73**
Big Mountain Chocolate Fudge Cake Topped with vanilla ice cream and hot fudge.	**$7.73**
Lemon Poppyseed Cake Layered with luscious lemon buttercream frosting and topped with fresh honey-tossed strawberries.	**$7.73**

Beverages

ITEM	PRICE
Pepsi 12 oz. Can	**$2.00**
Diet Pepsi 12 oz. Can	**$2.00**
Bottled Water .5L	**$2.00**
San Pellegrino Sparkling Mineral Water .5L	**$3.60**
Acqua Panna Mineral Water .5L	**$3.60**