



Black Angus

Menu Prices — September 12, 2026

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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
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
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

ITEM	PRICE
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

ITEM	PRICE
Half Rack BBQ Baby Back Ribs	\$22.61
Our fall-off-the-bone ribs marinated, seasoned with spices, slow roasted, and finished over an open flame. Smothered in...	
Full Rack BBQ Baby Back Ribs	\$27.76
Our fall-off-the-bone ribs marinated, seasoned with spices, slow roasted, and finished over an open flame. Smothered in...	
Porterhouse Pork Chop	\$22.61
A 12 oz. chop, cinder-brined, flame-grilled and topped with your choice of Steakhouse Butter.	

Desserts

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

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