

# THE BLACK STEER LUNCH

House-cut & aged steak since 1966

VISIT US ONLINE AT [WWW.BLACKSTEERRESTAURANT.COM](http://WWW.BLACKSTEERRESTAURANT.COM)



## STEAK

Choice of Steer fries, Baked Potato, Mashed Potatoes, Rice pilaf or veggies \* For Sweet potato fries, add \$2 \*Side order of garden salad with Entrée, add \$3

### FAMOUS STEAK SANDWICH

#1 Black Steer favorite. Juicy 8 oz. Sirloin, fired to perfection and served on a French Roll 13.99

### CHICKEN FRIED STEAK

Hand-battered steak, fresh fried and smothered in homemade mushroom gravy 11.99

### LUNCH KA-BOB

Portions of Sirloin grilled on a skewer and smothered in homemade mushroom gravy 9.99

### PEPPER KA-BOB 10.99

### PEPPER STEAK

The Black Steer Specialty since 1966. Marinated in our secret recipe then fired on the grill 16.99

### PETITE PORTION 14.50

### SIRLOIN TIPS BOURGUIGNON

Tips of tender Sirloin prepared in roast gravy and served with linguini 9.99

### GROUND SIRLOIN STEAK

One pound juicy ground Sirloin charbroiled and smothered in homemade mushroom gravy 11.99

## SANDWICHES

Choice of Steer fries, Baked Potato, Mashed Potatoes, Rice pilaf or veggies  
For Sweet potato fries, add \$2 \* Side order of garden salad with Entrée, add \$3

### STEAKHOUSE DIP

Thick slices of roasted beef with onions and provolone cheese piled on toasted bread with au jus 11.99

### CUBANO

Authentic Cuban sandwich of smoky pulled pork, thinly sliced sweet ham, Swiss cheese, mustard & dill pickles served on lightly grilled Panini bread 10.99

## FISH & CHICKEN

Choice of Steer fries, Baked Potato, Mashed Potatoes, Rice pilaf or veggies \* For Sweet potato fries, add \$2 \*Side order of garden salad with Entrée, add \$3

### FISH & CHIPS

Firm, flaky Alaskan Cod, hand-battered, fresh fried with homemade Steer Fries 10.99

### AHI TUNA

Grilled Ahi Tuna, served rare, with Creole Aioli on a French roll 13.99

### JUMBO SHRIMP

Three delicious shrimp, fresh fried to a golden brown. Served with homemade cocktail sauce 13.99

### KICKIN' CHICKEN

Grilled double chicken breast, glazed with our own Orange Chipotle Sauce 10.99

### CHICKEN FRIED CHICKEN

Our classic favorite for 40 years! Hand-battered chicken breast, fresh fried & smothered in homemade gravy 11.99

### CHIC-KA-BOB

Tender nuggets of chicken, broiled on a skewer and smothered with homemade gravy 9.99



### CITRUS SALMON

Pacific Salmon, open-fire grilled. Served with orange chipotle sauce on the side 12.99

### REAL ITALIAN-STYLE SPAGHETTI

with meat sauce - Includes garlic bread 9.99

### TAOS CHICKEN

Grilled chicken breast, Poblano peppers, Pepper Jack cheese and avocado with Creole aioli on Panini Bread 10.99

### "SPICED UP" B.L.T.

We dressed up the original! With avocado, pepper jack cheese, bacon, lettuce, tomato and Creole aioli 9.99

\*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.

## APPETIZERS



### LOADED POTATO SKINS

Tasty baked potato skins loaded with cheddar and bacon, served with sour cream 7.99

### CALAMARI

Lightly dusted and fried to a light brown.  
Orange chipotle dipping Sauce 9.99

### SEARED AHI TUNA

Perfectly complemented by a spirited Creole fioli 10.99

### CHICKEN TENDERS

Strips of chicken breast golden fried and served with hickory sauce 8.99

### FRIED PICKLE SPEARS

Served with Ranch dressing 7.99

### FOREST MUSHROOMS

"fresh fried" 7.99

### MUSSELS

One pound (25-29), steamed in our own white wine and garlic butter broth 12.99

### SAMPLER FOR SHARING

Combination of jalapeño popper, cheese sticks, chicken tenders, onion rings 13.99

## BURGERS\*

Our mouth-watering Burgers are a half pound of ground beef, Domestic buffalo or natural grilled Chicken breast on a Brioche bun, with Steer Fries. For Sweet Potato fries add \$2. Buffalo add \$3

### CHARCO BURGER

1/2 pound juicy ground sirloin, with lettuce, tomato, pickle & onions 8.19 **WITH CHEESE 9.19**

### BLACK STEER

Two patties, a full pound of ground sirloin, with hickory sauce, chili, cheese, lettuce, tomato, pickles 13.99

### BUENOS

Mild New Mexico green chilies, Monterey Jack Cheese and onions 10.99

### SMOKE HOUSE

Hickory sauce, pickle relish & cheddar Cheese 9.99

### OPEN-FACED

Smothered with mushroom gravy 9.99

### BIG BLEU

figed Bleu cheese crumbles and bacon 11.99

### CHILI CHEESE BURGER

Smothered in chili con carne, topped with Cheddar Cheese and onions 9.99

## SALADS



### BLACK STEER SALAD

Garden greens, slivered almonds, green onions & wonton strips served with choice of diced chicken or sirloin strips; tossed in our Special Recipe Sweet n' Sour Black Steer Dressing 8.99

### CAESAR SALAD

Grilled Chicken breast atop romaine with homemade garlic croutons, parmesan cheese and our tangy Caesar dressing 9.99

### CAESAR SALAD W/ GRILLED SALMON 12.99

### LETTUCE WEDGE SALAD

An Iceberg wedge topped with bacon, candied walnuts, bleu cheese crumbles, and your choice of dressing 8.99

### GARDEN SALAD

Full Size - homemade and delicious 1.19

Add garden salad to any entrée 3.19

## SOUP / COMBO

### FRENCH ONION SOUP

Au gratin, plenty of Cheese! Baked in a crock 7.99

### SOUP DU JOUR WITH GARDEN SALAD

Homemade and delicious 8.99



### SWISS CHEESE AND MUSHROOM

Smothered with sautéed Mushrooms. Topped with Swiss cheese, lettuce, tomato and pickles 10.99

### AVOCADO

Avocado, bacon, tomato and lettuce 10.99

### CALIFORNIA VEGGIE PATTY

Vegetarian black bean patty for non-meat eaters. Topped with lettuce, tomato and pickles 8.99