ESTD. 2005

BLACK HAT
CATTLE CO.

APPETIZERS

FRIED CALAMARI / Crispy calamari, Thai peanut sauce, bean sprouts, julienned carrots, green onions *$21*

BLUE CRAB CAKES (2) / Pan-seared jumbo lump crab cakes, house remoulade *$26*

SHRIMP COCKTAIL / Jumbo poached shrimp served ice cold, house cocktail sauce *$23 | ADD SHRIMP $5*

STEAK BITES / Seared prime steak bites, garlic herb butter *$19*

OYSTERS ½ SHELL / Chef's selection of East or West Coast oysters, half shell, mignonette, lemon *6 | $28 12 | $54*

SESAME CRUSTED AHI TUNA / Sesame-crusted sushi-grade tuna, ponzu, pineapple salsa *$24*

STEAMED MUSSELS / White wine garlic butter, toasted crostini *$20*

TALLOW FRIES / Crispy fries cooked in premium house tallow, house cowboy sauce *$14*

ROASTED BONE MARROW / Canoe cut beef bones with toasted crostini *$22*

SOUP & SALAD

LOBSTER BISQUE / Lobster bisque, Maine lobster, sherry, cream, chives *$13*

WEDGE SALAD / Iceberg wedge, blue cheese, bacon, heirloom tomatoes *$12*

HOUSE SALAD / Arugula & greens, red onion, cucumber, heirloom tomatoes, parmesan dressing, croutons *$11*

GRILLED STEAK SALAD / Baby arugula, bleu cheese, heirloom tomatoes, avocado, balsamic vinaigrette *$26*

BLACKENED ARKA SALMON SALAD / Baby arugula, avocado, cucumber, red onion, pear, heirloom tomatoes *$32*

DRESSINGS **Ranch | Balsamic | BBQ Ranch | Parmesan | Bleu Cheese | Peanut Vinaigrette**

LAZY BUTCHER STEAKS

COWBOY RIBEYE 32oz Bone-In Limited Availability **|** *$MKT*

DRY-AGED RIBEYE 22oz 45-Day Dry Aged In House **|** *$MKT*

RIBEYE 16oz | *$69*

FILET MIGNON 9oz | *$68* **6oz |** *$62*

NY STRIP 14oz | *$59*

BASEBALL SIRLOIN 12oz | *$45*

ELK MEDALLIONS 4oz Choice of 2 enhancements **|** *$61*

ENHANCEMENTS

TRUFFLE BUTTER *$10*

OSCAR STYLE *$14*

PEPPERCORN SAUCE *$9*

GARLIC BUTTER *$9*

SAUTEED MUSHROOMS *$10*

TEMP GUIDE: **Rare -** *Red Cool Center* **| Medium Rare -** *Bright Red Warm Center*
Medium - *Pink Warm Center* **| Medium Well -** *Hot Center with Some Pink*

MAINS

LOBSTER TAIL / 5-6oz *$MKT*

ARKA FJORD SALMON LUCIANNA / 8oz regal king filet, heirloom tomato white wine sauce *$42*

CRAB LEGS / ½ lb or 1lb *$MKT*

COPPA PORK CHOP / Thick cut coppa pork chop, tangy white wine cherry pepper sauce *$42*

LEMON BUTTER CHICKEN / Tender grilled chicken breast, rich tangy lemon garlic butter *$31*

SEAFOOD PASTA DIAVOLO / Seafood linguini, spicy red wine marinara *$41*

CHICKEN LINGUINI ALFREDO / Creamy garlic, parmesan linguini Alfredo, grilled chicken, broccolini *$32*
SUB SHRIMP *$10*

SCALLOP RISOTTO / Pan seared sea scallops, creamy parmesan-rich arborio risotto *$42*

FAMILY STYLE SIDES

SAUTEED ASPARAGUS	*$11*	**LOBSTER MAC & CHEESE**	*$19*
BACON GREEN BEANS	*$12*	**GARLIC MASHED POTATOES**	*$12*
AU GRATIN POTATOES	*$12*	**LOADED GARLIC MASHED POTATOES**	*$18*
SAUTEED BROCCOLINI	*$11*		

DESSERTS

BREAD PUDDING CRÈME ANGLAISE À LA MODE / House-made brioche bread pudding with crème anglaise and vanilla ice cream *$14*

WHITE CHOCOLATE BROWNIE / Served with praline brandy sauce *$14*

CRÈME BRÛLÉE / Velvety custard with fresh blueberries and strawberries *$12*

Items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.