

Welcome to The Black Angus Grille

JUST FOR STARTERS

LOBSTER BISQUE

SLIGHTLY THICKENED CREAMED SOUP IN THE
RICH FLAVOR OF LOBSTER

7

RED RIVER NAKED WINGS

CRISP WINGS WITH OUR
RED RIVER DIPPING SAUCE

8

FRENCH ONION SOUP AU GRATIN

HEARTY ONION SOUP TOPPED WITH
BROWNED MOZZARELLA CHEESE

7

CHILLED SHRIMP COCKTAIL

LARGE CHILLED SHRIMP AND
COCKTAIL SAUCE

9

PARMESAN POTATO RIBBONS

CRISPLY FRIED SPIRAL POTATOES
WITH FRESH GRATED PARMESAN CHEESE

7

ESCARGOTS AU BOURGUIGNONNE

TENDER FRENCH SNAILS IN RED WINE,
GARLIC AND SHALLOT BUTTER

8

LIGHT FARE

HEARTY BLACK ANGUS SPAGHETTI

NOODLES SERVED WITH HEARTY RED
MEAT SAUCE ACCOMPANIED BY A
GARDEN SALAD AND GARLIC BREAD

12

COLOSSAL GRILLED CHICKEN CAESAR SALAD

A CRISP ROMAINE LETTUCE SALAD
TOPPED WITH A MARINATED GRILLED
BREAST OF CHICKEN

13

ALL OF THE FOLLOWING ENTRÉES ARE SERVED WITH A SALAD OF
CRISP MIXED GREENS, FRESH GARDEN VEGETABLES, FRESHLY BAKED BREAD WITH
YOUR CHOICE OF GARLIC MASHED POTATOES, STEAK-CUT FRENCH FRIES, OR LINGUINI ALFREDO.

CAESAR SALAD 3.00 ADDITIONAL

HOUSE SPECIALTIES

MARSALLA LOMBARDO

WITH FRESH MUSHROOMS AND PROSCIUTTO HAM AND
A LOMBARDO WINE SAUCE

CHICKEN - 17 VEAL - 20

VINO PICATTA

WITH WHITE WINE, FRESH TOMATOES, LEMON AND CAPERS

CHICKEN - 17 VEAL - 20

BLACKENED CHICKEN LINGUINI

SAUTEED IN OLIVE OIL AND TOSSED IN FRESH LINGUINI

WITH CREAMED SPINACH

CHICKEN - 17

1/2 ROASTED DUCKLING

WITH YOUR CHOICE OF SAUCES: ORANGE GRAND MARNIER, RASPBERRIES
AND CHOMBORD OR HONEY ALMOND

21

SAUTEED SHRIMP CHARLESTON

LARGE SHRIMP SAUTEED IN GARLIC, THYME, FRESH TOMATOES,
MUSHROOMS AND TOUCHED WITH COGNAC

19

FROM THE CHARCOAL GRILLE

WE SERVE ONLY USDA CHOICE CORN FED BLACK ANGUS BEEF THAT
HAS BEEN PRECISELY AGED AND HAND TRIMMED.

NEW YORK STRIP

16 OZ. - 23 24 OZ. - 31

RIBEYE

16 OZ. - 23 24 OZ. - 31

BUTCHER CRACKED PEPPERCORN

CLOSELY TRIMMED RIBEYE ROLLED IN FRESH CRACKED
PEPPERCORNS AND SEARED OVER AN OPEN FLAME.

16 OZ. - 26

STEAK AU POIVRE

GRILLED ENTRECOTE IN A SAUCE OF GREEN PEPPERCORNS, SHALLOTS,
DEMI GLAZE, HEAVY CREAM AND COGNAC.

16 OZ. - 26

CHOPPED SIRLOIN

TOPPED WITH SAUTEED MUSHROOMS AND ONIONS

16 OZ. - 15

MARINATED DOUBLE BREAST OF CHICKEN

SELECT CHICKEN CAREFULLY MARINATED WITH TWELVE HERBS AND SPICES

16

IN ADDITION TO YOUR STEAK

SHRIMP CHARLESTON - 6

SAUTEED MUSHROOMS AND ONIONS - 5

CREAMED SPINACH - 5

TO INSURE PROMPT SERVICE, ONLY ONE CHECK PER TABLE PLEASE
18% GRATUITY ADDED ON PARTIES OF 5 OR MORE
WE HONOR ALL MAJOR CREDIT CARDS • NO SPLITTING OF ENTRÉES
BREAD AND BUTTER CHARGE OF \$5.00 FOR THOSE NOT ORDERING ENTRÉE
NOT RESPONSIBLE FOR LOST ITEMS • RESERVATIONS RECOMMENDED

ASK ABOUT OUR SPACIOUS BANQUET FACILITIES.

The Old Charleston Ballroom

with accommodations for up to 400 people

125 North Center Street

Statesville, North Carolina

704-872-4200

VISIT OUR OTHER RESTAURANT

Landmark Pizza Factory

124 Landmark Alley

Statesville, North Carolina

704-872-0808

RED RIVER STYLE BBQ CATERING ALSO AVAILABLE.

-TONIGHT'S FEATURES-

APPETIZERS

- ~ Fried Calamari \$ 10
- ~ Steamed Mussels \$ 9
- ~ Firzcracker Popcorn Shrimp \$ 9

ENTREES

- ~ Grilled or Blackened Salmon \$28
- ~ Low Country Shrimp & Grits \$20

- ~ Twin 10 oz. New Zealand
Cold Water Lobster Tails \$ 68
- ~ 6 oz. Filet Mignon \$ 29
- ~ 9 oz. Filet Mignon \$ 39