Virginia Beach
RESTAURANT WEEK

BLACK ANGUS
restaurant

$45.00 Menu

Appetizer

Minestrone Soup
Cold, crisp, fresh cut House Salad with Balsamic dressing
Smoked Salmon Dip

Entrée

Steak Frites
Our Bistro Steak, seasoned and cooked medium rare, Served sliced with bearnaise sauce on the side and crispy fries

Flounder Mediterranean
Fresh Jumbo flounder, seasoned with herbs and baked; finished with blistered tomatoes sauteed with white wine, lemon, feta cheese and Kalamata Olives. Served with Rice Pilaf

Spiros Chicken
A classic, ½ chicken seasoned with lemon, oregano, e.v.o.o., salt and pepper, baked with potato wedges

Dessert

Cheesecake with Blueberry Coulis
Black Bottom Key Lime Pie
Crème Brulé

Virginia Beach
RESTAURANT WEEK

BLACK ANGUS
restaurant

$55.00 Menu

Appetizer

Cup of our famous She Crab Soup
Caesar Salad
Meatball Appetizer
House made with lamb, pork and beef, topped with marinara and mozzarella cheese

Entrée

Rockfish en Papillote
Julienne vegetables, white wine, e.v.o.o., thyme and seasoning, wrapped in parchment and baked. Served with Rice Pilaf

Land & Sea
Seared, medium rare N.Y. Strip; sliced & served with two jumbo fried Shrimp, cocktail sauce. Mashed Potatoes & Brussel Spouts

Ribeye w/ Matre 'd Butter
A king cut of ribeye, seasoned with Salt & Pepper, cooked to temperature and served with Mashed Potatoes & Brussel Sprouts

Dessert

Cheesecake with Blueberry Coulis
Black Bottom Key Lime Pie
Crème Brulé