

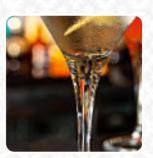


https://menulist.menu 3250 Bloor St WestON M8X 2X4, Etobicoke, Canada (+1)4162337406 - http://blackangussteakhouse.ca/









A complete menu of Black Angus Steakhouse Toronto from Etobicoke covering all 114 meals and drinks can be found here on the food list. For seasonal or weekly deals, please get in touch via phone or use the contact details provided on the website. What User likes about Black Angus Steakhouse Toronto:

It's pricey but the food, service and ambiance are top notch. The service is professional, attentive and not intrusive. My filet was absolutely perfect and my husband's ribeye was also delicious. I definitely recommend for a special occastion! read more. What User doesn't like about Black Angus Steakhouse Toronto:

Poor service that neglected us on the patio. Took well over minutes to refill our water before our entrees. Stay indoors if possible to stay in touch with your server or you may be forgotten. The ounce boneless Ribeye had far too much gristle. Maybe of the steak was edible. On the plus side, the cheesecake is incredible! read more. The restaurant and its rooms are wheelchair accessible and thus usable with a wheelchair or physical limitations, Depending on the weather, you can also sit outside and eat and drink. If you want to a beer after work and hang out with friends, Black Angus Steakhouse Toronto from Etobicoke is a good bar, Here, the barbecue is freshly prepared on an open flame. If you'd like something sweet to finish off, Black Angus Steakhouse Toronto does not disappoint with its large selection of desserts, This restaurant offers a catering service that allows visitors to enjoy the dishes at home or at the festival.



Non alcoholic drinks

WATER

French fries

FRENCH FRIES

Pasta dishes

RIGATONI BOLOGNESE

\$31.5 PRIME RIB

Riba

\$45.6

Snacks

CHIPS

Herzhafte snacks und wraps

BAKED BEANS

Drinks

GLASS OF WINE

Temaki/ futo-maki

TUNA TARTARE \$37.0

Dessert

CHEESECAKE

Platos fuertes

PAN SEARED JUMBO SCALLOPS

Pizza klein - ø 22cm

HOLLANDAISE

Hot drinks

TEA

Grilled specialties

ATLANTIC SALMON FILLET

Burgers & sandwiches

ANGUS BURGER \$38.0

Starter

SEARED SCALLOPS \$41.3

Seafood dishes

FRIED CALAMARI \$28.3

Homemade sauces

CHIMICHURRI

For the table

GRILLED GARLIC SHRIMP \$56.5

Chops

VEAL CHOP

\$59.8

\$54.3

Add ons

GRATINÉED DANISH BLUE CHEESE \$9.8

Mexican specialities

Entrees

RIBS BRAISED SHORT RIB \$29.3



Soup & salads		Steak sauces	
MICROGREEN SALAD	\$28.3	PEPPERCORN	
Ala carte		From the farmers market	
TWICE BAKED POTATO	\$20.6	SEA SALT FRIES	\$15.2
Small plates		Salads, seafood & vegetarian	
BRAISED BEEF CHEEK	\$59.8	STEAK SALAD	\$35.9
Soup and salad		Asador's steaks	
CHICKEN NOODLE SOUP	\$13.0	RIBEYE	
Family style		Lighter entrees	
CHICKEN PICATTA	\$34.8	GRILLED OCTOPUS SALAD	\$34.8
Dinner entrées		Seafood & lo	bster
LAMB SHANK		CHILEAN SEA BASS FILLET	\$70.6
Voorgerechten		Fresh seafood & entrees	
ANGUS CARPACCIO	\$26.1	TIGER SHRIMP RISOTTO	\$52.2
Italian specialties		Ostiones en su concha	
RISOTTO		OYSTERS ON THE HALF SHELL	
To start		Mains	
QUEBEC FOIE GRAS	\$41.3	BRAISED AUSTRALIAN LAMB SHANK	\$63.0
Accoutrements		WAGYU MIXED GRILL	\$260.8
ROASTED ROOT VEGETABLES	\$20.6	Salad	
Simply grilled		CAESAR SALAD	
Jaiqing graces		CAFSAR SALAD	

CAESAR SALAD

RIBEYE STEAK



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GRILLED CHICKEN BREAST \$16.3

PRIME RIB SANDWICH \$31.5

Sauces

BORDELAISE

PORCINI MUSHROOM CREAM SAUCE

Meat

CORNISH HEN \$48.9

STEAKHOUSE

Starters

BURRATA SALAD \$27.2

TARTARE

White

PROSECCO, TENUTA SANTOMÈ PROSECCO BRUT, VENETO, ITALY

CASA BIANCA BRUT PROSECCO ROSÉ, VENETO, ITALY

Riesling

CAVE SPRING CELLARS DOLOMITE RIESLING VQA, NIAGARA ESCARPMENT, ONTARIO, CANADA, 2019

SAUVIGNON BLANC, LOVEBLOCK SAUVIGNON BLANC 'ESTATE ', MARLBOROUGH, NEW ZEALAND, 2020

Pasta

RIGATONI ALLA VODKA \$35.9

SEAFOOD FETTUCCINE \$46.7

SPAGHETTI POMODORO \$29.3

Salads

SHREDDED KALE SALAD \$25.0 CLASSIC CAESAR SALAD \$20.6

WEDGE SALAD \$25.0

Main course

GRILLED BLACK TIGER SHRIMP

SPAGHETTI LOBSTER \$42.4

SEA BASS

Rose

LES VIGNES ROSÉ, FAUGÈRES, FRANCE, 2020

CHARDONNAY, BOUCHARD PÈRE FILS MACON-LUGNY SAINT-PIERRE, BURGUNDY, FRANCE, 2019

PINOT GRIGIO, CANTINE SALVALAI PINOT GRIGIO, VENETO, ITALY, 2020

Restaurant category

VEGETARIAN \$33.7

DESSERT

BAR

COCKTAIL

Dishes are also prepared with these ingredients

VEGETABLES

CHEESE

BEANS

POTATOES

Side dishes

CREAMY MASHED POTATOES

\$20.6



SAUTÉED HAND FORAGED MUSHROOMS	\$22.8	MERLOT, GREENLANE ESTATE WINERY MERLOT CHRISTINE'S BLOCK, BEAMSVILLE BENCH, ONTARIO, CANADA, 2018	
ROASTED BRUSSELS SPROUTS	\$20.6		
STEAMED ASPARAGUS	\$20.6	PINOT NOIR, BOUCHARD PÈRE FII	
BAKED CRESTE DI GALLO	\$23.9	RÉSERVE BOURGOGNE PINOT NOIR, BURGUNDY, FRANCE, 2019	
These types of dishes are		RIOJA, RIOJA VEGA SEMI-CRIANZ RIOJA, SPAIN, 2019	Α,
being served		SHIRAZ, BAROSSA VALLEY ESTATE SHIRAZ, BAROSSA VALLEY, AUSTRALIA, 2020	
FILET			
STEAK			
LAMB		Meats	
APPETIZER		80Z CANADIAN PRIME FILET,	\$81.5
SALAD		GUELPH, ON	
OYSTERS		8OZ USDA PRIME FILET, KANSAS CITY, MO	\$81.5
Appetizers		16OZ CANADIAN PRIME RIBEYE, HIGH RIVER, AB	\$130.4
ORIGINAL 1964 CAESAR SALAD	\$20.6	22OZ BONE-IN CANADIAN PRIME RIBEYE, HIGH RIVER, AB	\$157.6
AGED CHEDDAR AND HAM SOUP	\$16.3	120Z CANADIAN PRIME	
SHRIMP COCKTAIL	\$30.4	STRIPLOIN, GUELPH, ON	\$86.9
STEAK TARTARE	\$30.4	120Z CANADIAN PRIME DRY	\$97.8
JAPANESE A5 CARPACCIO	\$56.5	AGED STRIPLOIN, GUELPH, ON	,
PARMESAN FRIES	\$23.9	16OZ USDA PRIME STRIPLOIN, KANSAS CITY, MO	\$130.4

\$22.8

JPN

Red

BEET CARPACCIO

CABERNET SAUVIGNON, BLAZON CABERNET SAUVIGNON, LODI, CALIFORNIA, USA, 2019

CHIANTI, CASALBOSCO CHIANTI DOCG, **TUSCANY, ITALY, 2019**

MALBEC, CALLIA ALTA MALBEC, SAN **JUAN, ARGENTINA, 2021**

OOLLI II, OIL		
80Z USDA PRIME FILET, KANSAS CITY, MO	\$81.5	
160Z CANADIAN PRIME RIBEYE, HIGH RIVER, AB	\$130.4	
220Z BONE-IN CANADIAN PRIME RIBEYE, HIGH RIVER, AB	\$157.6	
12OZ CANADIAN PRIME STRIPLOIN, GUELPH, ON	\$86.9	
120Z CANADIAN PRIME DRY AGED STRIPLOIN, GUELPH, ON	\$97.8	
16OZ USDA PRIME STRIPLOIN, KANSAS CITY, MO	\$130.4	
44OZ USDA PRIME TOMAHAWK, KANSAS CITY, MO	\$244.5	
400Z CANADIAN PRIME PORTERHOUSE, HIGH RIVER, AB	\$250.0	
6OZ AUSTRALIAN WAGYU TENDERLOIN, QUEENSLAND, AUS	\$152.2	
JAPANESE A5 STRIPLOIN, MIYAZAKI,		



Black Angus Steakhouse Toronto

3250 Bloor St WestON M8X 2X4, Etobicoke, Canada

Opening Hours:

Tuesday 12:00-16:45 17:00-21:00 Wednesday 12:00-16:45 17:00-21:00 Thursday 17:00-21:00 Friday 17:00-21:00 Saturday 17:00-23:00

