

APPETIZERS

*sesame crusted tuna 17 gf
crispy wonton chips, fresh avocado,
cucumber salsa, seaweed salad, soy gastrique,
wasabi crema

mezze platter 14 gf/v
lemon scented hummus, israeli vegetable salad,
feta cheese, kalamata olives, tzatziki,
spicy harissa, grilled pita bread

meatballs 14
marinara sauce, herbed ricotta, sweet basil pesto
homemade french bread

mexican jumbo shrimp cocktail 16
fresh avocado, cilantro & chilula infused cocktail
sauce, red onion, lime, fresh jalapenos

firecracker calamari 15
lightly fried domestic calamari, spicy cherry
peppers, sweet chili aioli, lemon wedge

bone in or boneless chicken 14 gf
choice of buffalo style, honey-mustard,
caribbean jerk, bbq, sesame garlic

p.e.i. mussels 15 gf
garlic, tomatoes, coconut curry rum sauce,
grilled baguette

nachos 15
cheddar jack, pico, jalapenos, scallion sour cream
(chili 4, guacamole 3, grill chicken 6)

fresh crab rangoons 15
creamy crab stuffed wontons, sesame garlic
sauce, soy gastrique, scallions

escargot 15 gf
imported fresh snails, garlic-herb butter, brie
cheese, homemade french bread, lemon

lettuce wraps 15 gf
ground chicken thighs, ginger, garlic, soy,
crushed cashews, thai peanut sauce

SALADS

prosciutto & buratta caprese 13 gf/v
imported prosciutto, mixed greens, vine ripe beef-
steak tomatoes, fresh basil, balsamic gastrique

*kale caesar 12
baby kale, garlic croutons, parmesan tuille

strawberry fields salad 14 gf
baby field greens, fresh strawberries, watermelon,
feta cheese, pistachios, wild berry vinaigrette

maple walnut salad 13 gf/v
baby field greens, red onion, sliced apple, spiced
walnuts, goat cheese, maple walnut vinaigrette

greek salad 13 gf/v
romaine hearts, cucumber, cherry tomatoes,
slivered carrots, imported feta, kalamata olives,
cucumber, artichoke hearts, greek dressing,
crispy pita strips

salad toppers:
chicken 7 • *steak tips 9 • shrimp 9 • *salmon 9

HOT BOWLS

clam chowder 9
new england style, yukon gold potatoes,
crispy applewood bacon

andouille sausage beef chili 9 gf
cheddar jack cheese, scallion sour cream,
crispy tortilla chips

french onion 8 gf
sherry, house made baguette, melted tangy swiss

ENTREES

braised short ribs 27 gf
slow roasted short rib, grilled broccolini, garlic
mashed potatoes, baby carrots, general tso au jus,
chopped scallions

statler chicken breast 24 gf
grilled broccolini, roasted yukon gold potatoes,
baby carrots, herb scented pan gravy, balsamic
glaze

*blackened cedar plank salmon 26 gf
mixed vegetable quinoa salad, charred broccolini,
cilantro chimichurri butter

grilled pork chops 26
grilled black bean cheddar taquitos, corn salsa,
tequila-lime bbq, tomatillo sauce, jasmine rice

cracker crusted haddock 26 gf
garlic mashed potatoes, sauteed haricot verts,
lemon buerre blanc (crab stuffed 6)

stir-fry noodle bowl 19 gf
asian noodles, mixed vegetables, miso ginger
szechuan sauce, crispy wontons
(add shrimp-9 add chicken-7 add beef-9)

blackened shrimp & lobster ravioli 32
lump crab meat, garlic, spinach, fire roasted red-
peppers, creamy basil pesto, white wine butter
sauce, parmesan-ritz cracker crust

*black cow surf & turf 39 gf
8 oz filet mignon, grilled shrimp, five cheese
roasted potatoes au grain, asparagus, baby carrots,
wild mushroom & onion demi glaze

*house tips 26 gf
bbq marinated, garlic mashed potatoes,
sauteed haricot verts
(horseradish crema, demi glaze, bordelaise)

jumbo sea scallops & roasted pork belly 28
pan-seared scallops, roasted pork belly, roasted
sweet potatoes, sauteed haricot verts,
pomegranate glaze

*14oz black cow ribeye 38 gf
truffle cheese & bacon potato skins,
grilled asparagus, demi-glaze, horseradish crema

*14oz bone in veal chop 32
garlic mashed potatoes, grilled asparagus & baby
carrots, demi glaze, lemon rosemary butter

*ancho chili & coffee rub flank steak 29 gf
gorgonzola smothered sweet potatoes, corn salsa,
grilled broccolini, grand marnier cream sauce

grilled swordfish 27 gf
steamed jasmine rice, grilled asparagus, tropical
fruit salsa, caribbean jerk sauce, coconut rum glaze

WOODSTONE PIZZAS

(original thin crust 15 / sicilian style 17) gf-thin only

north-ender
sweet italian sausage, caramelized onions
fire roasted peppers, fresh mozzarella

prosciutto margherita
imported prosciutto, roma tomatoes,
fresh mozzarella, basil, balsamic drizzle

black & blue cheesesteak
chipotle marinated steak tips, crumbled bleu
cheese, red onion, roasted red peppers

vegetable curry
curried roasted mixed zucchini, eggplant, red
pepper, onion, garlic, portabella, mushroom,
marinara sauce, mozzarella cheese

HANDHELDS

*classic cow burger 13 gf
w/cheese 14 w/ cherry-wood bacon 15
our signature angus beef patty, crispy fries
choice of cheddar, swiss, american or bleu

*angry angus burger 16 gf
chipotle honey bbq jam,
cheddar cheese, crispy hot cherry peppers

portabella reuben 14
grilled portabella, mushrooms, sauerkraut,
caramelized onions, roasted red peppers,
russian dressing, marble rye

california chicken sandwich 16 gf
cajun dusted chicken breast, cheddar cheese, bacon,
pickled jalapeno, fresh avocado, ranch dressing

short rib melt 17
braised short rib, caramelized onions, au jus, swiss,
horseradish crema, homemade french bread

reuben 17
slow cooked corned beef, sauerkraut, swiss cheese,
russian dressing, marble rye bread

grilled lamb & pita sliders 18
grilled pita, ground lamb burger, feta cheese,
tzatziki, lemon hummus, israeli vegetable salad,
spicy harissa compote, kalamata olives

fish or short rib tacos 14 gf
napa slaw, pico, scallion sour cream
(guacamole 3)

substitute gluten free pasta 3

gf - gluten free options available
v - vegan options available

SIGNATURE

fish & chips 20
crispy haddock, french fries, coleslaw
house made tartar, lemon wedge

Executive Chef Thomas LeBrun



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*these menu items may be served raw or under cooked *consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

-before placing your order, please inform your server if anyone in your party has a food allergy-