

THE TASTE OF SUMMER AT BLACK ANGUS STEAKHOUSE

The Flavors of Summer All In One Place

Los Altos, CA – June 19, 2007, Cherished summer memories are built around the divine aroma of steak, ribs and prawns grilling over an open flame. Black Angus Steakhouse has taken the flavors of summer and combined them into one memorable dining experience. The new Taste of Summer menu will be introduced at all Black Angus Steakhouse locations on June 26th for a limited time.

SUMMER GRILL: The Summer Grill includes an All-Natural, Fresh-Cut Mesquite Top Sirloin, BBQ Baby Back Ribs, Lemon-Garlic Prawns, and Fire-Roasted Corn on the Cob served complete with a choice of soup or garden salad, fresh vegetables, and choice of side.

CRAB CAKES: New Crab Cakes are made with tender lumps of crab meat in Black Angus kitchens every morning. Coated in crunchy Panko breadcrumbs and cooked until crispy on the outside and moist on the inside. Served with chef-made tartar sauce and a wedge of lemon.

HAND-SHAKEN COCKTAILS: Fresh Ingredients, Hand-Shaken, Served Chilled. Thirst quenching flavors include The Classic Margarita, The Texas Tea, and the New Raspberry Lemon Drop.

Grilled Fresh Asparagus: Flame Grilled and lightly seasoned.



Summer Grill



Crab Cakes



Hand-Shaken Cocktails

ABOUT BLACK ANGUS STEAKHOUSE

Headquartered in Los Altos, Calif., Black Angus Steakhouse began in 1964 in Seattle, Wash. The concept was founded by a prominent rancher, to provide patrons with top-quality steak dinners at affordable prices, in a warm, comfortable atmosphere with friendly service. Today, Black Angus Steakhouse operates 82 locations in 10 Western States, including Cattle Company Steakhouse locations in Alaska and Hawaii, and has received numerous “Best Steakhouse” awards from a variety of local and national publications.

For menus and more information please visit: www.blackangus.com.

*For interviews, photos or tastings, please contact:
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