



**For Immediate Release**

## **BLACK ANGUS STEAKHOUSE SALUTES VETERANS WITH \$9.99 TOP SIRLOIN LUNCH ON VETERANS DAY**

*Leading Steakhouse Serves Discounted Meals to Veterans and Active Military Professionals on November 11*

**LOS ANGELES (Nov. 9, 2017)** – Black Angus Steakhouse, the original American steakhouse, announced today that it will honor those who have served our country by offering a special \$9.99 meal. This Veterans Day (Saturday, Nov. 11), participating restaurants will offer veterans and active military professionals a special \$9.99 Certified Angus Beef® Top Sirloin Steak, served with home-style mashed potatoes, broccoli with garlic butter and a beverage.

“At Black Angus Steakhouse, we are so thankful for those who have kept our country safe,” said Chris Ames, chief executive officer, Black Angus Steakhouse. “We wanted to show our appreciation to those brave men and women, and encourage them to enjoy a steak meal with family and friends.”

Many of the restaurant’s loyal customers and even employees are a part of the military community. In the past, Black Angus Steakhouse has served meals to nearly 15,000 veterans and active military professionals. This special is only available to dine-in customers with a valid military I.D. The offer is available at participating Black Angus Steakhouse locations from open to 3 p.m., on Saturday, Nov. 11.

Please check your local Black Angus Steakhouse as participating locations and hours vary. The Black Angus Steakhouse in Lakewood, Washington will open early on Veterans Day (12 pm) to accommodate nearby Joint Base Lewis–McChord. For more information and deals, visit [BlackAngus.com](http://BlackAngus.com).

### **About Black Angus Steakhouse**

Black Angus Steakhouse has been mastering its craft since it was founded in Washington in 1964. Headquartered in Los Angeles, Black Angus has 44 locations across California, Washington, Arizona, New Mexico, Alaska and Hawaii. The restaurants pay homage to its Western cattle rancher roots, but offer the finest Certified Angus Beef® and USDA Choice steaks and burgers, in addition to seafood, salads, sides and desserts for the entire family. The Bulls Eye Bar serves a robust menu of craft beer, wine and hand-crafted cocktails. More information is available online at [BlackAngus.com](http://BlackAngus.com) or follow Black Angus on [Facebook](https://www.facebook.com/BlackAngusSteakhouse) or Twitter [@BASSteakhouse](https://twitter.com/BASSteakhouse).

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