

- Only at the Elegant Bull -

All Dinners are served with Soup, Salad, Vegetables, Beans, Rolls with Real Butter and choice of Fries, Rice, Baked Potato, Mashed Potatoes

• PORTUGUESE •

SOPAS *When Available*.....\$32
Beef boiled with Cabbage and Mint.
Celebration Feast.

*Following Entrées Served with choice of Rice, Fries or Mashed Potatoes
Substitute Baked Potato Add \$1.50*

BIFANAS \$36
Choice Pork Loin Cuts sautéed with Heavy Garlic, Scallions, Wine, Herbs and Spices.

TORRESMOS \$34
Tender Cuts of Young Pork Marinated in Three Wines, Herbs and Spices, then Roasted (Vinho Alhos)

MORCELLA \$33
Traditional Matanca Day Sausage, with two eggs any style add \$3.00

LINGUICA.....\$32
Portuguese Sausage
Our own Machado Brand, served with beans.

STEAK DE LISBOA\$44
Sautéed with garlic, scallions, coriander & white wine. Add two eggs add \$5
Served with French Fries.

TAKE HOME LINGUICA
OUR RECIPE - \$8.5/LB.
OR MORCELLA

PORTUGUESE HOT LOAF
Just Like Mom Made
\$9.5

• ITALIAN •

CHEESE TORTELLINI ALFREDO \$28
Add Prawns\$43
Add Chicken.....\$37

CHICKEN MARSALA..... \$31
Chicken breast and mushrooms sautéed in butter and Marsala wine make this a European favorite with pasta or rice

PRAWN SCAMPI \$41
Large Gulf Prawns Sautéed in white wine, butter, garlic and clam juice

LAMB SHANK EUROPEAN STYLE
Sautéed with Onions, Garlic, Rosemary, Oregano, Mushrooms, Kalamata Olives, Zucchini and a lot of Sherry Wine, then roasted until tender. Served with Mashed Potatoes or Rice.

One Shank\$31
Two Shanks\$41

• SPECIAL BEEF ENTRÉES •

BEEF TIPS STROGANOFF \$32
*Strips of Beef with Mushrooms, Onion in Burgundy and sour cream.
Served with Rice or Egg Noodles*

MEATLOAF 12 oz. \$26
Beef, blended with Bacon & Parmesan, served with mashed potatoes and Mushroom sauce.

COUNTRY FRIED NEW YORK STEAK \$36
Served with mashed potatoes & country gravy.

OUR STEAK HOUSE SELECTIONS

RIB EYE
2 lbs. bone in Rib Eye\$69
18 oz. bone in Rib Eye\$49

FILET MIGNON
USDA Choice Angus Beef Tender Loin wrapped in Bacon
12 oz.\$79
8 oz.\$58
6 oz.\$49
Bone-In 14 oz.\$81

NEW YORK STEAK
12 oz.\$39
1 lb.\$45
Bone-In 18 oz.\$47

PORTERHOUSE
20 oz.\$49
2 lbs.\$69

PORTERHOUSE & RIB EYE
Cut to order
Over 2 lbs. \$17 per pound
Extra Plate.....\$10

MEDALLIONS OF FILET MIGNON
2 - 4 oz.....\$67
3 - 4 oz.....\$84
*One of our Signature Dishes
Medallions of Choice Tenderloin, Sautéed with Mushrooms, Scallions, and a hint of Dijon, then fired with quality Marsala Wine.*

• PORK •

RIBS.....\$31
BBQ tender Baby Back Pork Ribs
Double your portion of Ribs\$39

PORK CHOPS 14 oz.\$29
Boneless thick cuts of premium Pork

• CHICKEN •

CHICKEN BREAST ½ lb.
Bar-B-Que or Broiled\$27
Teriyaki.....\$31

CHICKEN & PRAWNS ALFREDO\$42
topped w/ Prawns & Creamy Monterey Cheese

CHICKEN STRIPS.....\$27
Deep fried

• LAMB •

RACK OF LAMB 17 oz. *French Style*..... \$49

LAMB RIB CHOPS *Cut from our rack of lamb*..\$49

LAMB STEW (Meaty) \$34

• FROG LEGS •

FROG LEGS CLASSIC\$33

Cold Water Lobster Tail
7.5 oz...52
11 oz...69

LOBSTER TAIL
6 oz. - \$44 8 oz. - 51

• FROM THE OCEAN & SHORE •

12 oz. N.Y. STEAK AND 11 oz. LOBSTER.....\$97
12 oz. N.Y. STEAK AND 8 oz. LOBSTER\$85
8x8 - 8 oz. FILET WRAPPED IN BACON.....\$95
AND 8 oz. LOBSTER

• FROM THE OCEAN •

Wild Caught - Seasonal Availability
HALIBUT—SALMON—MAHI MAHI
CHILEAN SEA BASS—PETRALE SOLE
WILD TROLL-CAUGHT OCEAN KING SALMON
See Board

EXTRAVAGANZA \$69
Lobster, Gulf Prawns, Sea Scallops sautéed together in herbed clam butter with white wine. Our Signature Dish

SCALLOPS ALFONSO \$45
Wild Large Sea Scallops, Sautéed in Buttery Clam Sauce, served with rice

SCALAMARI \$49
Calamari steak, topped with Ocean Scallops, sautéed in a buttery Clam sauce

CALAMARI FRANALONI.....\$33
Our Bay Area styled Calamari Steak that looks and tastes like Abalone

CALAMARI FRITA.....\$29

LOBSTER THERMADOR..... \$65
An Old Wharf Favorite, 8oz. Lobster, sautéed, then placed back in shell, in a creamy Butter & Wine sauce. Served with rice or fettucini

MUSSELS NORTH BEACH.....\$33
Choose your heat 1 to 10

FANTAIL SHRIMP\$29

• BATTERED HALIBUT •

Fish & French Fries ala carte.....\$29
FULL DINNER\$36

- ELEGANT BULL GIFT CERTIFICATES MAKE GREAT GIFTS FOR ALL OCCASIONS -

• TAKE OUT ONLY •

- BBQ Pork Ribs
 1 Slab\$32
 2 Slabs \$60.....3 Slabs \$87
 ½ Slab\$23
2 Choices of Baked Potato, French Fries, Salad or Beans, Rolls included

- 1 Slab Ala Carte.....\$26.5
 SALAD DRESSING - Pint.... \$11
Garlic Ranch or Bleu Cheese

• FRIDAY ONLY TAKEOUT •

- Cioppino Soup Quart \$16
 Clam Chowder Quart..... \$16
Comes with two rolls.

• OTHER DAYS - TAKEOUT •

- Soup of the Day - Quart \$13
 Portuguese Beans - Quart..... \$13
 - Pint.....\$7

Food Minimum per Adult - \$10.5

• SOUP & SALAD ONLY •

\$13.....Friday - \$15
Includes Roll

ALL BEEF, PORK, AND FISH IS CUT HERE, NO TENDERIZER USED ON ANY MEAT

French Burger - \$14

Served with pickle, tomato, onion & lettuce.
 Add: cheese \$1
 grilled onion \$2
 2 strips of bacon \$3

• CHILDREN •

*12 Years and Younger
 All Child Dinners To Go
 Must be accompanied by an Adult Dinner*
 Pasta Marinara\$7
with Alfredo add \$2.00

Entrées Below Served With French Fries
 Soup or Salad with entrée.....\$4
 Shrimp \$14
 Burger\$9
 Ribs.....\$15
 Pork Chop.....\$13
 Chicken Strips.....\$12
 New York Steak.....\$19
 Grilled Cheese.....\$8
 Mac & Cheese A LA CARTE \$6

**• DRAUGHT BEER •
 1 PINT**

- Coors Light..... \$5
 Modelo \$6
 Hazy Little Thing \$7
 Honey Baby..... \$7
 Blue Moon \$6
 Octoberfest S.N..... \$7

*Advertised Specials not honored for large parties or banquet room.
 A 17% Gratuity on Private Room Parties
 A 15% gratuity will be added to all checks for parties of 8 or more.
 PLEASE only one check per party.
 Bring your own dessert – We serve on our plates \$1 per person.
 Bring your own paper plates – You serve, no charge.
 Bring your own Wine Corkage – \$18 per bottle • 1.5 liter bottle \$22*

*We reserve the right to cancel any advertised specials.
 Prices may change without notice. • We reserve the right to refuse service to anyone. Not responsible for lost or stolen articles.*

Thank You from Frank and Karen Machado & Dan.

• OTHER THINGS •

- Dinner Salad..... \$9
 Sweet Potato Fries..... \$7
 French Fries.....\$3.5
 Baked Potato\$3.5
 Sweet Potato \$4
 Side of Rice..... \$2
 Side of Mashed Potatoes.... \$2
 Beans Bowl..... \$8
 Roll with Butter\$1.5
 Soup.....\$8 Friday – \$12
 Vegetable of Choice..... \$2

UPGRADE YOUR FRENCH FRIES WITH SWEET POTATO FRIES ON ENTRÉES.
 ADD \$3

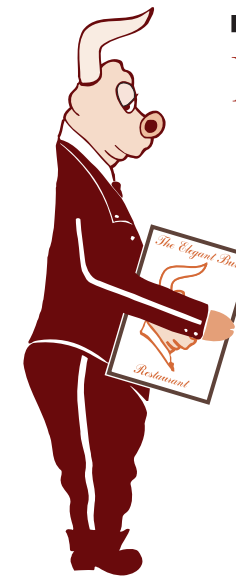
• BEVERAGES •

- Coffee, Dark roast Columbian .. \$4
 Tea, Hot or Iced \$3
 Pepsi, Sierra Mist, Lemonade \$3.5
No Refills
 Juice, Milk..... \$3.5

WINE LIST IS PRESENTED

-ASK FOR BEER LIST-

THE *Elegant*
BULL
 RESTAURANT



**Voted Best
 Steakhouse
 By 209**

ESTABLISHED 1989
www.elegantbull.net

ESCARGOT (6)

in Butter Sauce \$12 /with Mushroom Caps \$15

- Potato Skins (4).....\$14
Your choice of: Linguica, Bacon or Mushroom
 Sweet Potato Fries\$7
 Cheese Sticks (8).....\$10
 Deep Fried Zucchini\$9
 Linguica Bits\$15
 Calamari Frita - Breaded.....\$18
 Deep Fried Mushrooms\$13
 Buffalo Wings - Honey BBQ
 8 Piece\$13
Sautéed Mushrooms\$11
Portuguese Home Style
 Hot Bread Loaf.....\$9.5
 Garlic Bread - ½ Loaf..... \$6
 Shrimp Cocktail\$19
 Frog Legs.....\$23
ROASTED MARROW BONES
 1lb.\$11.5 2lbs.....\$19.5
4 X 4\$36
 4 Wings • 4 Ribs • 4 Shrimp
 & French Fries

IN-SHELL APPETIZERS

- Large Gulf Prawns (6) Grilled.....\$28**
Wrapped in Bacon\$34
Mussels North Beach.....\$23
Sautéed in butter, red pepper, garlic and white wine
Oysters on Half Shell
House Garlic Butter (6)\$20 (8) \$25
Rockefeller (6).....\$24 (8) \$29
Onion, Bacon, Scallions, Spinach, topped with cheese

COCKTAIL SPECIAL
Bull Slinger

**3 Portuguese Liquors
 3 Tropical Juices**
 Tall - \$12.5
 Pint - \$15



**Root Beer Float...\$10
 with Rebel Root Beer Bourbon...\$14**