

**- 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*

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

**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  
French Fries and beans.

**LINGUICA SANDWICH**...\$23  
With French Fries, Beans, Soup & Salad  
Without soup & salad ..... \$16.5

**TAKE HOME LINGUICA**  
**OUR RECIPE - \$8.5/LB.**  
**MORCELLA - \$8/LB.**

**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

**CLAMS LINGUINI** ..... \$39

Rice can be substituted  
Served with Garlic Bread

**PRAWN SCAMPI** ..... \$43

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** ..... \$38  
*Served with mashed potatoes & country gravy.*

**OUR STEAK HOUSE SELECTIONS**

**RIB EYE**

2 lbs. bone in Rib Eye ..... \$65

18 oz. bone in Rib Eye ..... \$47

**FILET MIGNON**

USDA Choice Angus Beef Tender Loin wrapped in Bacon

12 oz. .... \$72

8 oz. .... \$54

6 oz. .... \$45

Bone-In 14 oz. .... \$73

**NEW YORK STEAK**

12 oz. .... \$39

1 lb. .... \$45

Bone-In 18 oz. .... \$46

**PORTERHOUSE**

20 oz. .... \$46

2 lbs. .... \$64

**T-BONE**

20 oz. .... \$41

**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.....\$79

*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. w/mashed potatoes ... \$29

*Boneless thick cuts of premium Pork*

*Baked potato add \$2*

**• 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

25 oz. ....\$59

**LAMB RIB CHOPS** Cut from our rack of lamb ..\$54

**LAMB STEW (Meaty)** ..... \$34

**• FROG LEGS •**

**FROG LEGS CLASSIC** .....\$33

**Cold Water Lobster Tail**

10.5 - 11 oz... .....69

**LOBSTER TAIL**

6 oz. - \$44 8 oz. - 51 12 oz. - \$64

**• FROM THE OCEAN & SHORE •**

12 oz. N.Y. STEAK AND 12 oz. LOBSTER..... \$93

12 oz. N.Y. STEAK AND 8 oz. LOBSTER ..... \$79

8x8 - 8 oz. FILET WRAPPED IN BACON..... \$93  
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** ..... \$49

*Wild Large Sea Scallops, Sautéed in Buttery Clam Sauce,  
served with rice*

**SCALAMARI** ..... \$53

*Calamari steak, topped with Ocean Scallops,  
sautéed in a buttery Clam sauce*

**CALAMARI FRONTALONI**..... \$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.....\$27.5  
 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 ..... \$12  
 Burger .....\$9  
 Ribs.....\$13  
 Pork Chop.....\$11  
 Chicken Strips.....\$12  
 New York Steak.....\$17  
 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..... \$9  
 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  
 Refills ..... \$2  
 Juice, Milk..... \$3.5

**WINE LIST IS PRESENTED**

**-ASK FOR BEER LIST-**

THE *Elegant*  
**BULL**  
 RESTAURANT



**Voted Best  
 Steakhouse  
 By 209 Magazine**

**ESTABLISHED 1989**

**www.elegantbull.net**

**ESCARGOT (6)**

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

- Potato Skins (4) Loaded.....\$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 .....\$36*  
**Mussels North Beach.....\$23**  
*Sautéed in butter, red pepper, garlic and white wine*  
**Steamed Clams.....\$23**  
*In Clam Butter broth, Served with Garlic Bread*  
**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**