

- 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 \$34
Traditional Matanca Day Sausage, with
two eggs any style add \$3.00

LINGUICA.....\$34
Portuguese Sausage
Our own Machado Brand, served with
French Fries and beans.

LINGUICA SANDWICH...\$23
With French Fries, Beans & Salad
Without 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.\$55
6 oz.\$45

NEW YORK STEAK
12 oz..\$39
1 lb.....\$41
Bone-In 18 oz.....\$41

PORTERHOUSE
20 oz..\$46
2 lbs.\$64

T-BONE
20 oz..\$43

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

**MEDALLIONS
OF FILET MIGNON**

2 - 4 oz.....\$65
3 - 4 oz.....\$82

*One of our Signature Dishes
Medallions of Choice Tenderloin,
Sautéed with Mushrooms, Scallions, and
a hint of Dijon, then fired with quality
Cabernet 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.\$61
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...65

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
8 x 8 - 8 oz. FILET WRAPPED IN BACON.....\$93
AND 8 oz. LOBSTER
6 x 6 - 6 oz. FILET WRAPPED IN BACON.....\$73
AND 6 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.....\$8

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.....\$5.5
- Modelo \$6
- Hazy Little Thing \$7
- Honey Baby.....\$7.5
- 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
- Bullfalo 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.....\$21

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**