

- 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*.....\$34
 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 \$29
 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
\$8.5

• ITALIAN •

CHEESE TORTELLINI ALFREDO \$28

Add Prawns\$47

Add Chicken.....\$37

CHICKEN MARSALA..... \$34

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\$32

Two Shanks\$45

• SPECIAL BEEF ENTRÉES •

BEEF TIPS STROGANOFF..... \$27
*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 \$48

FILET MIGNON

USDA Choice Angus Beef Tender Loin wrapped in Bacon

12 oz. \$74

8 oz. \$55

6 oz. \$45

Bone-In 19 oz. \$85

NEW YORK STEAK

12 oz. \$39

1 lb. \$43

Bone-In 18 oz. \$46

PORTERHOUSE

20 oz. \$48

2 lbs. \$69

T-BONE

20 oz. \$45

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
 Red 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.

Broiled\$28

Teriyaki or Bar-B-Que\$32

CHICKEN & PRAWNS MONTEREY..\$45

topped w/ Prawns & Creamy Monterey Cheese

CHICKEN STRIPS.....\$28

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

Deep fried with special batter

LOBSTER TAIL

6 oz. - \$47 8 oz. - 56 12 oz. - \$69

• FROM THE OCEAN & SHORE •

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

12 oz. N.Y. STEAK AND 8 oz. LOBSTER \$81

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 Shellfish Sauté Sec..... \$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 \$57

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

CALAMARI FRANALONI..... \$35

Our Bay Area styled Calamari Steak that looks and tastes like Abalone

CALAMARI FRITA..... \$31

LOBSTER THERMADOR..... \$67

*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 Deep Fried \$31

• 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\$35
 2 Slabs \$62.....3 Slabs \$91
 ½ Slab\$23
2 Choices of Baked Potato, French Fries, Salad or Beans, Rolls included
 1 Slab Ala Carte.....\$29.5
 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 - \$15

• SOUP & SALAD ONLY •

\$14.....Friday - \$16
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
 not offered for banquets

• 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.....\$15
 Grilled Cheese.....\$9
 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
 Honey Defogging Licious...\$7.5

*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

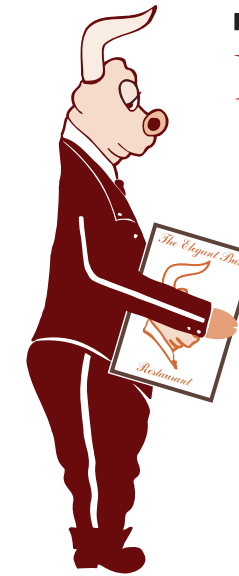
• BEVERAGES •

- 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.....\$8.5
 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 with garlic\$29**
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**