

- 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 \$31
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.....\$33
Portuguese Sausage
Our own Machado Brand, served with
French Fries and beans.

LINGUICA SANDWICH...\$21
With French Fries, Beans & Salad
Without salad \$14.5

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

PORTUGUESE HOT LOAF
Just Like Mom Made
\$8.5

• ITALIAN •

CHEESE TORTELLINI ALFREDO \$31
Add Prawns\$49

Add Chicken.....\$39

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\$34
Two Shanks\$42

• SPECIAL BEEF ENTRÉES •

BEEF TIPS STROGANOFF..... \$26
*Strips of Beef with Mushrooms, Onion in Burgundy
and sour cream. Served with Rice or Egg Noodles*

MEATLOAF 12 oz. \$24
*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 \$75
18 oz. bone in Rib Eye \$49

FILET MIGNON
USDA Choice Angus Beef Tender Loin wrapped in Bacon
12 oz. \$75
8 oz. \$59
6 oz. \$49
Bone-In 19 oz. \$85

NEW YORK STEAK
12 oz. \$41
1 lb. \$45
Bone-In 18 oz. \$48

PORTERHOUSE
20 oz. \$49
2 lbs. \$75

T-BONE
20 oz. \$47

PRIME RIB.....Market Price
*Can be paired with
LOBSTER TAIL*

**MEDALLIONS
OF FILET MIGNON**
2 - 4 oz. \$68
3 - 4 oz. \$83
*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 \$35
BBQ tender Baby Back Pork Ribs
Double your portion of Ribs \$43

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..... \$50
25 oz. \$70

LAMB RIB CHOPS Cut from our rack of lamb ..\$59

LAMB STEW (Meaty) \$35

• FROG LEGS •

FROG LEGS CLASSIC\$33
Deep fried with special batter

LOBSTER TAIL

6 oz. - \$47 / 8 oz. - \$56 / 12 oz. - \$74

• FROM THE OCEAN & SHORE •

12 oz. N.Y. STEAK AND 12 oz. LOBSTER..... \$89

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

8 x 8 - 8 oz. FILET WRAPPED IN BACON..... \$89
AND 8 oz. LOBSTER

6 x 6 - 6 oz. FILET WRAPPED IN BACON..... \$79
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 \$75
*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 \$59
*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..... \$33

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 \$33

• 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 \$64.....3 Slabs \$93
 1/2 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 •

\$15Friday - \$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.....\$17
 Grilled Cheese.....\$9
 Mac & Cheese A LA CARTE \$6

**• DRAUGHT BEER •
 1 PINT**

Coors Light.....\$5.5
 Modelo \$6
 Hazy Little Thing \$7
 Barrel House Mango\$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 - \$21 per bottle • 1.5 liter bottle \$26

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

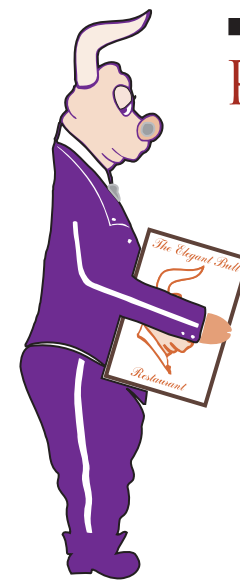
• BEVERAGES •

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
 AGAIN 2022**

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\$14
 Sautéed Mushrooms\$11
 Portuguese Home Style
 Hot Bread Loaf.....\$8.5
 Garlic Bread - 1/2 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)\$21 (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