

- 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*.....\$29
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 \$38
Choice Pork Loin Cuts sautéed with
Heavy Garlic, Scallions, Wine, Herbs
and Spices.

TORRESMOS \$33
Tender Cuts of Young Pork Marinated
in Three Wines, Herbs and Spices, then
Roasted (Vinho Alhos)

MORCELLA..... \$35
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...\$21
With French Fries, Beans & Salad
Without salad \$16.5

TAKE HOME LINGUICA
OUR RECIPE - \$9/LB.
MORCELLA - \$9/LB.

PORTUGUESE HOT LOAF
Just Like Mom Made
\$8.5

• ITALIAN •

CHEESE TORTELLINI ALFREDO \$31
with Prawns\$49
with 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 \$45
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\$35
Two Shanks\$45

• 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. \$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 \$82
18 oz. bone in Rib Eye \$54

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. \$43
1 lb. \$47
Bone-In 18 oz. \$51

PORTERHOUSE
20 oz. \$54
2 lbs. \$82

T-BONE
20 oz. \$50

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. - \$49 / 8 oz. - \$56 / 12 oz. - \$74

• FROM THE OCEAN & SHORE •

12 oz. N.Y. STEAK AND 12 oz. LOBSTER
\$95

12 oz. N.Y. STEAK AND 8 oz. LOBSTER
\$85

8 x 8 - 8 oz. **FILET WRAPPED IN BACON
AND 8 oz. LOBSTER**
\$95

6 x 6 - 6 oz. **FILET WRAPPED IN BACON
AND 6 oz. LOBSTER**
\$85

• 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 \$78
*Lobster, Gulf Prawns, Sea Scallops sautéed together in herbed
clam butter with white wine. Our Signature Dish*

SCALLOPS ALFONSO \$56
*Wild Large Sea Scallops, Sautéed in Buttery Clam Sauce,
served with rice*

SCALAMARI \$65
*Calamari steak, topped with Ocean Scallops,
sautéed in a buttery Clam sauce*

CALAMARI FRANALONI..... \$43
Our Bay Area styled Calamari Steak that looks and tastes like Abalone

CALAMARI FRITA..... \$33

LOBSTER THERMADOR..... \$69
*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* \$35

• 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
- 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
- Pint.....\$8
- 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
- Truly Wild Berry.\$6.5

• 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-

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.

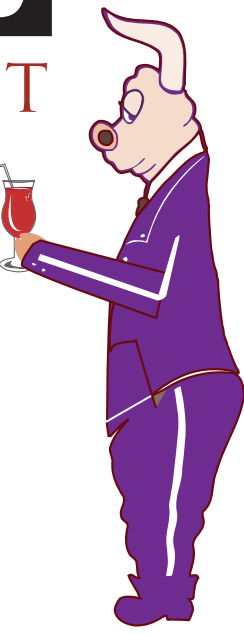
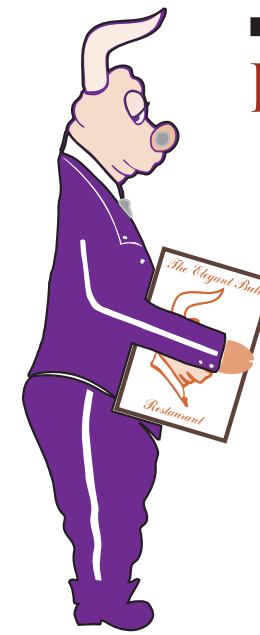
Bring your own Wine Corkage – \$21 per bottle • 1.5 liter bottle \$26

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.

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
- Bullfalo Wings - Honey BBQ
8 Piece\$14
- 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)\$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