

- 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
\$9

• 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

NEWYORK 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*..... \$52
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 •

\$15.....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.....\$17

Grilled Cheese.....\$9

Mac & Cheese A LA CARTE \$6

• 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-

• DRAUGHT BEER •

1PINT

Coors Light.....\$5.5

Modelo\$6

Hazy Little Thing\$7

Barrel House Mango\$7.5

Blue Moon\$6

Truly Wild Berry.\$6.5

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.

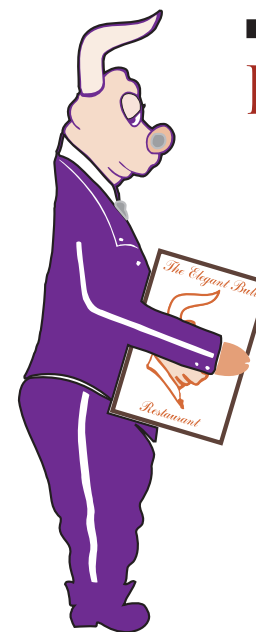
Bring your own Wine Corkage – \$21 per bottle • 1.5 liter bottle \$26

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.

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.....\$9

Cheese Sticks (8).....\$10

Deep Fried Zucchini\$10

Linguica Bits\$15

Calamari Frita - Breaded.....\$19

Deep Fried Mushrooms\$13

Bullfalo Wings - Honey BBQ

8 Piece\$14

Sautéed Mushrooms\$12

Portuguese Home Style

Hot Bread Loaf.....\$9

Garlic Bread - ½ Loaf.....\$6.5

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