

• PORTUGUESE •

STEAK DE LISBOA\$39
Sautéed with garlic, scallions, coriander & white wine. Add two eggs add \$4
Served with French Fries.

BIFANAS \$32.5
Three choice Pork Chops sautéed with Heavy Garlic, Scallions, Wine, Herbs and Spices

SOPAS *When Available*\$26
Beef boiled with cabbage and mint.

POLVO (Octopus)\$32
Sautéed with Wine & Garlic,
Served with rice or cubed potato.
No baked potato with this dish.

*Following Entrées Served with choice of Rice, Fries or Mashed Potatoes
Substitute Baked Potato Add \$1.50*

TORRESMOS \$29
Tender Cuts of Young Pork Marinated in Three Wines, Herbs and Spices, then Roasted (Vinho Alhos)

LINGUICA.....\$27
Portuguese Sausage
Our own Machado Brand, served with beans.

LINGUICA SANDWICH...\$21
With French Fries and Beans
Without soup & salad \$16.5

MORCELLA\$26
With French Fries and Beans

**TAKE HOME
LINGUICA
OUR RECIPE
OR MORCELLA
\$6.50/LB.**

• ITALIAN •

CHEESE TORTELLINI ALFREDO \$25
Add Prawns\$41
Add Chicken\$35

CHICKEN MARSALA..... \$29
Chicken breast and mushrooms sautéed in butter and Marsala wine make this a European favorite with pasta or rice

PRAWN SCAMPI \$37
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\$29
Two Shanks\$39

PORTUGUES HOT LOAF
Just Like Mom Made
\$8.5

• SPECIAL BEEF ENTRÉES •

BEEF TIPS STROGANOFF\$26.5
*Strips of Beef with Mushrooms, Onion in Burgundy and sour cream.
Served with Rice or Egg Noodles*

MEATLOAF \$25
*Beef & Pork, blended with Bacon & Parmesan,
served with mashed potatoes and Mushroom sauce.*

OUR STEAK HOUSE SELECTIONS

RIB EYE 20 oz. bone in Rib Eye \$45
2 lbs. bone in Rib Eye\$59
1 lb. bone in Rib Eye\$39

FILET MIGNON 12oz.....\$57
USDA Choice Angus Beef Tender Loin wrapped in Bacon
8 oz.\$47
6 oz.\$40

NEW YORK STEAK
1 lb.....\$43
12 oz.\$37

PORTERHOUSE 20 oz\$44
2 lbs.\$59

T-BONE 20 oz.\$41

**MEDALLIONS
OF FILET MIGNON**

2 - 4 oz.....\$52
*One of our Signature Dishes
Medallions of Choice Tenderloin,
Sautéed with Mushrooms, Scallions, and
a hint of Dijon, then fired with quality
Marsala Wine.*

3 - 4 oz.....\$69

- BULL BURGER -

*8 oz. Lean Ground Chuck,
Broiled to your liking.
Served on a French Roll
with French Fries.....\$14
Add Cheese \$1
Mushrooms or Bacon add \$3
Grilled Onions add \$2*

• PORK •

RIBS\$25
BBQ tender Baby Back Pork Ribs
Double your portion of Ribs\$31

PORK CHOPS 14 oz.\$29
Boneless thick cuts of premium Pork

• CHICKEN •

CHICKEN BREAST ½ lb.
Bar-B-Que or Broiled\$24
Teriyaki.....\$26

CHICKEN & PRAWNS MONTEREY ..\$35
topped w/ Prawns & Creamy Monterey Cheese

• LAMB •

RACK OF LAMB 17 oz. French Style..... \$51
1.5 lb.\$60

LAMB RIB CHOPS *Cut from our rack of lamb*..\$49

LAMB STEW (Meaty) \$29

• FROG LEGS •

FROG LEGS CLASSIC\$29
Deep fried with special batter

LOBSTER TAIL

6 oz...\$39 8 oz...\$45 12 oz....\$57

1 lb.....\$68

Larger Sizes Available Add \$3 per oz.

• FROM THE OCEAN & SHORE •

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

9 oz. N.Y. STEAK AND 6 oz. LOBSTER.....\$57

12 oz. N.Y. STEAK AND 8 oz. LOBSTER\$74

8x8 - 8 oz. FILET WRAPPED IN BACON.....\$69
AND 8 oz. LOBSTER

6x6 - 6 oz. FILET WRAPPED IN BACON\$59
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 \$60
Lobster, Gulf Prawns, Sea Scallops sautéed together in herbed clam butter with white wine. Our Signature Dish

SCALLOPS ALFONSO \$37
*Wild Large Sea Scallops, Sautéed in Buttery Clam Sauce,
served with rice*

SCALAMARI \$45
*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.....\$26

LOBSTER THERMADOR.....\$59
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\$27

FANTAIL SHRIMP\$25
Deep Fried, served with Fries

• BATTERED HALIBUT •

Fish & French Fries ala carte.....\$26

FULL DINNER\$28

- ELEGANT BULL GIFT CERTIFICATES MAKE GREAT GIFTS FOR ALL OCCASIONS -

• TAKE OUT ONLY •

- BBQ Pork Ribs
 1 Slab\$29
 2 Slabs \$54.....3 Slabs \$79
 1/2 Slab\$17.5
2 Choices of Baked Potato, French Fries, Salad or Beans, Rolls included
 1 Slab Ala Carte.....\$26.5
 SALAD DRESSING - Pint.....\$9
Garlic Ranch or Bleu Cheese

• FRIDAY ONLY TAKEOUT •

- Cioppino Soup Quart.....\$12.5
 Clam Chowder Quart.....\$13

• OTHER DAYS •

- Soup of the Day - Quart\$9
 Portuguese Beans - Quart.....\$10
 - Pint.....\$6

Food Minimum per Adult - \$10.5

• SOUP & SALAD ONLY •

\$10.5Friday - \$12

ALL BEEF, PORK, AND FISH IS CUT HERE, NO TENDERIZER USED ON ANY MEAT

YOU CAN UPGRADE ENTRÉES WITH:

- Sweet Potato - Baked or Fries add \$2
 Portuguese Home Style Hot Bread Loaf..... add \$8.5

• CHILDREN •

12 Years and Younger

- Pasta Marinara\$5
with Alfredo add \$2.00

Entrées Below

Served With French Fries

- Soup or Salad with entrée.....\$3
 Shrimp\$9
 Burger.....\$8.5
 Ribs.....\$10
 Pork Chop.....\$9
 Chicken Strips.....\$8
 Steak.....\$15
 Grilled Cheese.....\$5.5

Mac & Cheese A LA CARTE \$4

NOTE:

We are a fine dining dinner house, our meals include soup and salad, and our prices reflect this. If you would rather not have soup and salad, we will deduct \$3 for one, or \$5 for both.

• OTHER THINGS •

- Dinner Salad.....\$8
 Sweet Potato Fries.....\$5.5
 French Fries.....\$3.5
 Baked Potato\$3.5
 Sweet Potato\$4
 Side of Rice.....\$2
 Side of Mashed Potatoes....\$2
 Beans for One.....\$1.5
 Roll with Butter\$1.5
 Soup.....\$8 Friday – \$11

• BEVERAGES •

- Coffee, Dark roast Columbian ..\$4
 Tea, Hot or Iced\$3
 Pepsi, Sierra Mist, Lemonade \$3.5
 Refill.....\$1.5
 NO REFILLS IN BAR
 Juice, Milk.....\$3.5

WINE LIST IS PRESENTED

-ASK FOR BEER LIST-

6 DRAUGHT BEERS AVAILABLE

COCKTAIL SPECIAL

Bull Slinger

3 Portuguese Liquors

3 Tropical Juices

Tall - \$11

Pint - \$13



THE *Elegant*
BULL
 RESTAURANT
 SPRING



**ESTABLISHED
 1989**

**Private Party Reservations
 Available for up to 50 guests.**

www.elegantbull.net

VOTED #1 STEAKHOUSE 2017 - 2018

**APPETIZERS AND DESSERTS
 CARD ON TABLE**

VISIT OUR OUTDOOR AREA ON THE TERRACE

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 – \$15 per bottle • 1.5 liter bottle \$20

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.