

- 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*.....\$32
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*

TORRESMOS \$34
Tender Cuts of Young Pork Marinated in Three Wines, Herbs and Spices, then Roasted (Vinho Alhos)

MORCELLA \$31
Traditional Matanca Day Sausage, with two eggs any style add \$3.00

LINGUICA.....\$32
Portuguese Sausage
Our own Machado Brand, served with beans.

STEAK DE LISBOA\$44
Sautéed with garlic, scallions, coriander & white wine. Add two eggs add \$4
Served with French Fries.

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

OR MORCELLA

PORTUGUESE HOT LOAF
Just Like Mom Made
\$9.5

• ITALIAN •

CHEESE TORTELLINI ALFREDO \$28

Add Prawns\$43

Add Chicken.....\$37

CHICKEN MARSALA..... \$31

Chicken breast and mushrooms sautéed in butter and Marsala wine make this a European favorite with pasta or rice

PRAWN SCAMPI \$41

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\$31

Two Shanks\$41

• SPECIAL BEEF ENTRÉES •

BEEF TIPS STROGANOFF \$32

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 STEAK..... \$32

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

Bone-In 14 oz\$70

12 oz.\$70

8 oz.\$59

6 oz.\$53

NEW YORK STEAK

12 oz.\$41

1 lb.\$48

Bone-In 20 oz\$54

PORTERHOUSE

20 oz.\$48

2 lbs.\$65

PRIME RIB

12 oz.... MARKET PRICE

16 oz. MARKET PRICE

**MEDALLIONS
OF FILET MIGNON**

2 - 4 oz.....\$67

3 - 4 oz.....\$87

One of our Signature Dishes

*Medallions of Choice Tenderloin,
Sautéed with Mushrooms, Scallions, and
a hint of Dijon, then fired with quality
Marsala Wine.*

• PORK •

RIBS \$31

BBQ tender Baby Back Pork Ribs

Double your portion of Ribs \$39

PORK CHOPS 14 oz.\$29

Boneless thick cuts of premium Pork

• CHICKEN •

CHICKEN BREAST ½ lb.

Bar-B-Que or Broiled\$27

Teriyaki.....\$29

CHICKEN & PRAWNS MONTEREY..\$39

topped w/ Prawns & Creamy Monterey Cheese

• LAMB •

RACK OF LAMB 17 oz. *French Style*..... \$49

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

LAMB STEW (Meaty) \$34

• FROG LEGS •

FROG LEGS CLASSIC\$33

Deep fried with special batter

Cold Water Lobster Tail

7 oz.....49

LOBSTER TAIL

6 oz...\$43 8 oz...\$47 12 oz....\$59 1 lb....\$71

• 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..... \$89
AND 8 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 \$68

Lobster, Gulf Prawns, Sea Scallops sautéed together in herbed clam butter with white wine. Our Signature Dish

SCALLOPS ALFONSO \$39

Wild Large Sea Scallops, Sautéed in Buttery Clam Sauce, served with rice

SCALAMARI \$47

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

CALAMARI FRANALONI..... \$33

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

CALAMARI FRITA..... \$28

LOBSTER THERMADOR..... \$62

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 \$29

• 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\$32
 2 Slabs \$60.....3 Slabs \$87
 ½ Slab\$23
 2 Choices of Baked Potato, French Fries, Salad or Beans, Rolls included

1 Slab Ala Carte.....\$26.5
 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 •

Soup of the Day - Quart \$13
 Portuguese Beans - Quart..... \$13
 - Pint.....\$7

Food Minimum per Adult - \$10.5

• SOUP & SALAD ONLY •

\$13.....Friday - \$15
 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

• 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 \$14
 Burger\$9
 Ribs.....\$15
 Pork Chop.....\$13
 Chicken Strips.....\$12
 New York Steak.....\$19
 Grilled Cheese.....\$8
 Mac & Cheese A LA CARTE \$6

• DRAUGHT BEER •

Coors Light \$
 Modelo \$
 Hazy Little Thing \$
 Honey Baby \$
 Blue Moon \$
 Lost Coast \$

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 for One \$3
 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
 Juice, Milk..... \$3.5

WINE LIST IS PRESENTED

-ASK FOR BEER LIST-

THE *Elegant*
BULL
 RESTAURANT



REDUCED MENU
 DUE TO LACK OF WORKFORCE

ESTABLISHED
1989

www.elegantbull.net

ESCARGOT (6)
 in Butter Sauce \$12
 with Mushroom Caps \$15

Potato Skins (4).....\$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.....\$9.5
 Garlic Bread - ½ Loaf..... \$6
 Shrimp Cocktail\$19
 Frog Legs.....\$23
 ROASTED MARROW BONES
 1.5lbs. (5)\$11.5 2.5lbs.(10).....19.5

IN-SHELL APPETIZERS

Large Gulf Prawns (6) Grilled.....\$28
 Wrapped in Bacon\$34
 Mussels North Beach.....\$23
 Sautéed in butter, red pepper, garlic and white wine
 Oysters on Half Shell
 House Garlic Butter (6)\$19 (8) \$23
 Rockefeller (6).....\$24 (8) \$27
 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