ON THE LIGHTER SIDE

French Fried Onion Rings
   House Specialty - Big, thick, colossal hand cut rings

House Cut Onion Strings (Thinly cut)

Hand Cut Fresh Potato Chips

Bull Wings (15 pieces- prep time 20 min)
   Our version of the well-known ‘Buffalo-style’ wing

Green Or Red Chili Beef Stew
   U.S. prime Beef, potatoes, green or red Chile and vegetables.

Escargot
   Sautéed in light garlic butter and served with mushrooms.

Mussels
   Delicately sautéed in light garlic butter

Cajun Grilled Tuna Sandwich
   Smothered in grilled onions, served on toasted sesame seed bun with lettuce, tomatoes and remoulade.

Seared Tuna
   Seared RARE and served with pickled ginger, soy sauce and wasabi.

Barbecued Shrimp
   Succulent shrimp sautéed in a light “Spicy Cajun” style barbecue butter.

Shrimp Cocktail Or Remoulade
   Shrimp, served with cocktail sauce or New Orleans style remoulade sauce.

Coconut Shrimp
   Served with a honey mustard.

Crab Cakes
   3 cakes made with Blue Crab and served with Caribbean sauce.

Mac & Cheese or Crab Mac & Cheese
FROM THE GRILLE

Burgers & Sandwiches are served with a choice of French Fries, sweet potato fries, onion rings, tater tots, shoestring, mashed potatoes, cottage fries or chips.

The Bull Burger
8 oz of house ground beef, served with French fries, lettuce tomato and onion, on a sesame seed bun.

The Buffalo Burger
8 oz of house ground Buffalo, served with French fries, lettuce, tomato and onion, on a sesame seed bun.

Grilled Chicken Sandwich
Tender breast of chicken served with French fries, lettuce, tomato, remoulade and cheese on a sesame seed bun.

French Dip Sandwich
Served on a hoagie bun and served with au jus.

Fish & Chips
Battered Haddock served with hand cut French fries and tartar sauce.

Fried Chicken In A Basket
Served with mashed potatoes.

Chicken Fried Steak or Fried Chicken
Served with mashed potatoes.

BBQ Baby Back Pork Ribs (Half Rack)
We're not just famous for our steaks. Our tangy BBQ Sauce makes these ribs especially good.

Blackened Prime Rib Sandwich
Served open face on sourdough bread with horseradish and grilled onions.

Center Cut Pork Chop
The most tender cut of pork chop. Served sizzling hot with sliced apples.

New York Steak Sandwich
New York Strip broiled to your liking. Served open-faced on sourdough.

Beef Tenderloin
Our finest cut of U.S. Prime Beef sliced into thick strips, served with béarnaise sauce.

Blackened Pork Tenderloin (16oz)
Blackened & sliced medallions, served on a sizzling hot plate.
APPETIZERS

Coconut Shrimp with dipping sauce
Escargot with Mushroom &
Garlic Butter Sauce
Barbecue Shrimp “Cajun Style”
Onion Rings or Onion Strings

Mussels
Seared Tuna with Wasabi
Shrimp Remoulade
Shrimp Cocktail
Crab Cakes

SOUPS & SALADS

Soup du Jour
Red or Green Chile Stew
Made with U.S. Prime Beef

Caesar Salad
Bull Ring House Salad
Sliced Tomato and Onion
Lettuce Wedge

Dressings: Bleu cheese, Remoulade, Thousand Island, Italian, house vinaigrette, Ranch, Olive Oil and Vinegar dressing – add bleu cheese crumbles.

POTATOES

Au Gratin
in a Cream Sauce, topped with
Melted Sharp Cheddar
Lyonnaise Sautéed with Onions
Baked
Butter, Sour Cream, Bacon,
Cheese, and Chives
French Fries or Tater Tots
Hand-Cut Fresh Potato Chips

Sweet Potato French Fries
Shoestrings
Fried crispy, cut extra thin
Cottage Fries (Round Slices)
Mashed potato
with a hint of Roasted Garlic
Sweet potato (Seasonal)
with a Cinnamon Glaze
Sweet Mashed (Seasonal)

VEGETABLES

Broccoli (Seasonal)
Freshly Steamed or Au Gratin
Spinach (Seasonal)
Creamed or Au Gratin

Fresh Asparagus (Seasonal)
with Hollandaise Sauce
Broiled Tomatoes
Sautéed Mushrooms

PASTA

Macaroni & Cheese
Crab Macaroni & Cheese

ON THE LIGHTER SIDE

Caesar Salad with Chicken
Crisp Greens of Romaine, tossed with our
Caesar Dressing and Grilled Chicken.

Classic Cobb Salad
A combination of Diced Chicken, Bacon,
Chopped Eggs, Black Olives and Bleu
Cheese on a Bed of Lettuce.

Blackened Salmon Salad
Crisp greens, Artichoke Heart, Scallions,
Red Bell Peppers, Pea Pods, Almonds and
fresh Salmon, lightly blackened. Served
with dill ranch dressing.

Vegetarian Platter
Broiled Tomato, Steamed Broccoli,
Fresh Asparagus (in season), Sautéed
Mushrooms and Creamed Spinach.

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Or eggs may increase your risk of food borne illness.
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**HOUSE SPECIALTIES**

- **Petit Filet** (8oz) A smaller cut.
- **Filet** (12oz) Gentleman’s Favorite.
- **Bone-In-Filet** (12oz) The House Favorite. Served with Onion Strings.
- **New York Strip** (14oz) Rich, prime strip loin.
- **Rib Eye** (16oz) Beautiful marbling.
- **Prime Rib** (16oz) Served with Au Jus.
- **El Matador** (14oz) 30+ day aged U.S. Prime strip loin. Served with green chile, sautéed mushrooms and onion straws. Ole!
- **Bone-In-Ribeye** (20-22oz) The classic cowboy cut of prime beef.
- **T-Bone** (24oz) A classic cut of two pieces of mouth-watering steaks joined by the famous ‘T’.
- **Porterhouse For Two** (40oz) “Massive”, suitable for sharing.

**CHOPS & RIBS**

- **Prime Veal Chop** (16oz) White milk-fed veal delicately flavored, served sizzling hot.
- **Lamb Chops** (8oz) Two double cut chops, served with mint jelly.
- **Center Cut Pork Chops** Two double cut chops, with sweet and spicy apple slices.
- **Blackened Pork Tender Loin Medallions** (16oz)
- **BBQ Baby Back Pork Ribs** Our tangy BBQ sauce makes these ribs especially good.

**CHICKEN & SEAFOOD**

- **Chicken Santa Fe** (12oz) Whole chicken breast prepared with locally grown herbs.
- **Grilled Salmon Filet** (10oz) Also available blackened.
- **Fried Shrimp** Served on a bed of steamed rice.
- **Add Lobster Combination** Combine any steak with a Lobster tail.

*Add El Matador toppings to any entrée*

*Add Oscar style (crab & hollandaise)*

*Any of the above entrees that are requested to be shared will be assessed a split plate fee.*

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**Rare**

Very Red, Cool Center

**Medium Rare**

Red, Warm Center

**Medium**

Red/Pink Center

**Medium Well**

Slightly Pink Center

**Well**

Broiled, No Pink
SOUP OF THE DAY
Cup 5  Bowl 7
Tuesday  Wednesday  Thursday  Friday
Cream of Chicken with Green Chile  Tortilla Soup  Green Chile Posole with Chicken  New England Clam Chowder

DAILY
Red Chile Beef or Green Chile Stew

DAILY SPECIALS

Tuesday  Meatloaf with Green Chile
Served with mashed potatoes, mushroom gravy, and vegetables.

Wednesday  Fried Shrimp
Served with choice of steamed rice hand cut fries and cocktail sauce.

Thursday  Beef Fajitas
Prime beef pan seared with peppers and onions served with Pico de gallo, avocado and sour cream.

Friday  Catfish
Served with New Orleans rice and fresh vegetables.

SALADS

Caesar’s Salad
Crisp romaine lettuce, tossed with our own Caesar dressing. Add grilled chicken.

Greek Salad
Lettuce, feta cheese, black olives, tomatoes, cucumbers, red onion, chick peas, Greek peppers, served with herb dressing.

Oriental Salad
White chicken strips, with greens and crisp oriental vegetables tossed in our dressing.

Cobb Salad
A hearty combination of diced chicken, black olives, chopped eggs, bacon bits and bleu cheese on a bed of lettuce. Your choice of dressing.

Grilled Chicken Salad
Crisp greens with diced breast of chicken, peas, scallions, muenster cheese and bacon. Your choice of dressing.

Blackened Salmon Salad
Crisp mixed greens, artichoke hearts, scallions, red bell peppers, pea pods, almonds and fresh salmon lightly blackened. Served with ranch dill dressing.

Shrimp Salad
Crisp mixed green salad, topped with shrimp, artichoke hearts, and bacon bits crumbles bleu cheese, tossed in our special dressing.

Steak Salad
Julienne of beef tenderloin sautéed and presented on a bed of fresh greens with a delicate vinaigrette dressing.

Dressings: Bleu cheese Ranch, Thousand Island, Italian, vinaigrette, Remoulade, Olive Oil and Vinegar dressing – add bleu cheese crumbles.

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**SPECIALTY ITEMS**

*Served with Hand Cut French Fries, Tater Tots, Sweet Potato French Fries, Onion Rings or Coleslaw*

- **The Bull Burger**  
  Half-pound of fresh chopped steak broiled to your liking.
- **The Buffalo Burger**  
  Half-pound of fresh buffalo broiled to your liking.
- **French Dip**  
  Tender slices of roasted prime rib served on a French hoagie with Au Jus.
- **Bull Ring Cheese Steak Sandwich**  
  Tender slices of U.S. Prime beef, sautéed peppers and onions on our own special cheese sauce. Served on a French hoagie roll.

**FROM THE GRILL**

- **Grilled Chicken Sandwich** *(Also Available Blackened)*  
  Fresh breast of chicken, lettuce, tomato, remoulade and cheese on a sesame seed bun.
- **Cajun Grilled Tuna Sandwich**  
  Fresh tuna smothered in grilled onions, on toasted sesame seed bun with lettuce, tomatoes and remoulade.
- **Center Cut Pork Chop**  
  The meatiest tender cut of pork chop. Broiled to perfection. Served sizzling hot.
- **Blackened Prime Rib Sandwich**  
  Served open-faced on sourdough bread with horseradish and grilled onions.
- **Fresh Grilled Salmon**  
  We offer fresh fish, never frozen, and grilled to perfection.
- **Grilled New York Steak Sandwich**  
  U.S. Prime New York Strip broiled to your liking. Served open-faced on sourdough bread.
- **Petite Filet**  
  A tender cut corn-fed Midwestern beef, served sizzling hot.

**SANDWICHES & MORE**

- **BLT**  
  Bacon, lettuce, tomato and mayo on toasted sourdough, and hand cut fries.
- **Fiesta Sandwich**  
  Bacon, Cheese, green chile, mayo, served open-faced on sourdough.
- **Chicken Fried Steak**  
  Served with mashed potatoes, white gravy, and fresh vegetables.
- **Fish And Chips**  
  Battered haddock, served with hand cut fries and tarter sauce.
- **Fried Chicken In A Basket**  
  With mashed potatoes, white gravy and fresh vegetables.
- **Chicken Fried Chicken**  
  Served with mashed potatoes, white gravy and fresh vegetable.
- **Shrimp “Po Boy”**  
  Battered shrimp, served with hand cut fries and chipotle mayo.
- **Crab Cakes**  
  Caribbean Sauce and spiced tropical fruit.

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