Bull Wings (15 pieces- prep time 20 min)  17
Our version of the well-known ‘Buffalo-style’ wing
House Cut Onion Strings (Thinly cut)  9
Hand Cut Fresh Potato Chips  8
Green Or Red Chile Beef Stew  Cup 8 / Bowl 11
U.S. prime Beef, potatoes, green or red Chile and vegetables.
Escargot  18
Sautéed in light garlic butter and served with mushrooms.
Mussels  17
Delicately sautéed in light garlic butter
Barbecued Shrimp  18
Succulent shrimp sautéed in a light “Spicy Cajun” style barbecue butter.
Shrimp Cocktail Or Remoulade  18
Shrimp, served with cocktail sauce or New Orleans style remoulade sauce.
Coconut Shrimp  19
Served with a honey mustard.
Fish & Chips  16
Battered Haddock served with handcut French Fries and tartar sauce.
Fried Chicken in a Basket  15
Served with Mashed Potatoes
Chicken Fried Steak  16
Served with Mashed Potatoes
FROM THE GRILLE

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

The Bull Burger  15
8 oz of house ground beef, served with French fries, lettuce, tomato and onion.

The Buffalo Burger  16
8 oz of house ground Buffalo, served with French fries, lettuce, tomato and onion.

Grilled Chicken Sandwich  15
Tender breast of chicken served with French fries, lettuce, tomato, remoulade and cheese on a sesame seed bun.

French Dip Sandwich  16
Served on a hoagie bun and served with au jus.

BBQ Baby Back Pork Ribs (Half Rack)  18
We’re not just famous for our steaks. Our tangy BBQ Sauce makes these ribs especially good.

Blackened Prime Rib Sandwich  19
Served open face on sourdough bread with horseradish and grilled onions.

Center Cut Pork Chop  19
The most tender cut of pork chop. Served sizzling hot with sliced apples.

New York Steak Sandwich  28
New York Strip broiled to your liking. Served open-faced on sourdough.

Beef Tenderloin  30
Our finest cut of U.S. Prime Beef sliced into thick strips, served with béarnaise sauce.
Gratuity of 20% will be added for tables of five or more. No separate checks of 10 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

**APPETIZERS**

- **Coconut Shrimp with dipping sauce** 19
- **Escargot with Mushroom & Garlic Butter Sauce** 18
- **Barbecued Shrimp “Cajun Style”** 18
- **Onion Strings** 9

**SALADS**

- **Caesar Salad** 9
- **Bull Ring House Salad** 8

  *Dressings: Bleu cheese, Remoulade, Thousand Island, Italian, House Vinaigrette, Ranch, Olive Oil and Vinegar dressing – add bleu cheese crumbles for $1.*

**POTATOES**

- **Au Gratin** 9
  - *in a Cream Sauce, topped with Melted Sharp Cheddar*
- **Lyonnaise Sautéed with Onions** 9
- **Baked** 9
  - *Butter, Sour Cream, Bacon, Cheese, and Chives*

**VEGETABLES**

- **Broccoli (Seasonal)** Ask Server
  - *Freshly Steamed or Au Gratin*
- **Spinach (Seasonal)** Ask Server
  - *Creamed or Au Gratin*

**ON THE LIGHTER SIDE**

- **Caesar Salad with Chicken** 19
  - *Crisp Greens of Romaine, tossed with our Caesar Dressing and Grilled Chicken. Add Salmon $5.*
- **Classic Cobb Salad** 19
  - *A combination of Diced Chicken, Bacon, Chopped Eggs, Black Olives and Bleu Cheese on a Bed of Lettuce.*
- **Blackened Salmon Salad** 22
  - *Crisp greens, Artichoke Heart, Scallions, Red Bell Peppers, Pea Pods, Almonds and fresh Salmon, lightly blackened. Served with dill ranch dressing.*
- **Vegetarian Platter** 22
  - *Broiled Tomato, Steamed Broccoli, Fresh Asparagus (in season), Sautéed Mushrooms and Creamed Spinach.*
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**HOUSE SPECIALTIES**

Petit Filet (8oz) A smaller cut.  
Filet (12oz) Gentleman’s Favorite.  
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.  
  All of our steaks are finished with whole butter on sizzling hot plates; please specify if you’d like extra or no butter.

**CHOPS & RIBS**

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.  
BBQ Baby Back Pork Ribs Our tangy BBQ sauce makes these ribs especially good.  
  Market Price
  Full 26
  Half 18

**CHICKEN & SEAFOOD**

Chicken Santa Fe (12oz) Whole chicken breast prepared with locally grown herbs.  
Grilled Salmon Filet (8oz) Also available blackened.  
Fried Shrimp Served on a bed of steamed rice.  
Add Lobster Combination Combine any steak with a Lobster tail.  
  Market Price

* Add El Matador toppings to any entrée for $6 *

* Any of the above entrees that are requested to be shared will be assessed a $3 split plate fee. *

**RARE**  
Very Red, Cool Center  
**MEDIUM RARE**  
Red, Warm Center  
**MEDIUM**  
Red/Pink Center  
**MEDIUM WELL**  
Slightly Pink Center  
**WELL**  
Broiled, No Pink

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BULL RING PRIME STEAKS
HAND CUT PACKAGED MEATS TO GO
Call (505) 983-3328
Monday - Sunday 4PM - 8PM
$50 minimum order
A credit card is needed at the time the order is placed.

FOR TO GO ORDERS ONLY

Petit Filet (8oz) A smaller cut. $24
Filet (12oz) Gentleman’s favorite. $28
New York Strip (12oz) Rich, prime strip loin. $25
Rib Eye (16oz) Beautiful marbling. $30
Center Cut Pork Chop (10oz) $12
T-Bone (24oz) $35
Porterhouse (40oz) $65
Bone-in-Ribeye (20-22oz Prime Beef) $60
The classic cowboy cut.

Prices subject to change!