

..... *Starters*

shrimp cocktail \$22
cocktail sauce, meyer lemon, pickled mustard seeds

bacon wrapped shrimp \$21
jumbo shrimp, applewood bacon, crispy onions,
mustard dressing

slab bacon \$19
house-cured and smoked, bourbon glazed

hand-made meatballs \$19
pomodoro, grana padano

crab cakes \$23
red pepper remoulade

beef carpaccio \$19
filet, herb salad, grana padano, baguette crisp,
balsamic perals

seafood tower *MP*
built-to-order seafood tower with selections from our fresh chilled seafood, served with signature house sauces

..... *Soup & Salads*

baked potato soup \$15
cheese, bacon, chives, creme fraiche

caesar salad \$14
hearts of romaine, baguette crisp, white anchovy,
grana padano

roasted beet salad \$13
whipped goat cheese, citrus supremes, meyer lemon vinaigrette, fennel

french onion \$14
bourbon-glazed sweet onion, gruyere, sourdough

wedge salad \$15
bacon, blue cheese, pickled onions, green goddess,
heirloom tomatoes

..... *Sides & Sauces*

—• SIDES \$12 •—

steak fries
truffle oil, garlic, grana padano, parsley

boursin mashed potatoes
garlic and herb boursin cheese

grilled asparagus
hollandaise sauce

forest mushrooms
sherry, garlic-thyme butter

creamed spinach
baguette crisp

twice baked potato
bacon, cheese, chives, creme fraiche

roasted carrots
vermont maple glaze

mac & cheese
4 cheese mornay, chives
+ lobster \$15 | + bacon \$10

—• SAUCES •—

\$3 each or (3) for \$8
bearnaise | hollandaise | peppercorn | bordelaise | chimichurri | b2 steak sauce

18% gratuity added to parties of 6 or more.

Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

BULL AND BOURBON
• STEAKHOUSE •

..... *Entrées*

includes a small house salad or cup of soup

—• STEAKS •—

CENTER CUT STEAKS | CERTIFIED ANGUS BEEF
creekstone farms

10oz. large filet \$59

18oz. ribeye \$55

8oz. petite filet \$49

LONG BONE STEAK | CERTIFIED ANGUS BEEF
bourbon aged for 14 days - creekstone farms

50oz. tomahawk \$180

ON THE BONE STEAKS | USDA PRIME
bourbon aged for 14 days - creekstone farms

16oz. delmonico \$69

16oz. bone-in new york \$59

24oz. t-bone \$80

WAGYU STEAKS | AMERICAN WAGYU 5-STAR

*bourbon aged for 35 days - mishima reserve 5-star wagyu beef
fed on high quality grains and grasses - mishima reserve has a focus on humane and caring practices*

16oz bone-in new york \$105

22oz. porterhouse \$120

—• SEAFOOD •—

seared scallops \$46

U8 scallops, mascarpone risotto, tobiko, baby arugula,
pomegranate seeds, pomegranate molasses

lobster pasta \$40

lobster cream, 8oz lobster tail, fresh fettuccine,
lardons

alaskan king crab legs \$89

1lb. warm water lobster tail \$77
drawn butter, charred lemon

—• SPECIALTIES •—

steakhouse burger \$31

house blend aged ground beef, onion jam, heirloom
tomato, red leaf lettuce, truffle aioli, sharp cheddar,
brioche bun

surf & turf \$110

8oz petite filet, 1lb. lobster tail, drawn butter, charred
lemon

chicken piccata \$42

chicken breast, lemon linguine, piccata sauce

rack of lamb \$51

colorado, huckleberry demi

..... *Add Ons*

oscar style steak \$28

asparagus, crab cakes, bearnaise sauce

"au poivre" peppercorn steak \$12

pan seared, green peppercorn demi-glace
**boneless steaks only*

shrimp scampi \$15

blue cheese crust \$9

1lb. warm water lobster tail \$69

1lb king crab legs \$79

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