

BULL ^{AND} BOURBON

• STEAKHOUSE •

Starters

SHRIMP COCKTAIL 22
cocktail sauce, meyer lemon, pickled mustard seeds

BACON WRAPPED SHRIMP 21
jumbo shrimp, applewood bacon,
crispy onions, mustard dressing

HAND-MADE MEATBALLS 19
pomodoro, grana padano

BEEF CARPACCIO 19
filet, herb salad, grana padano,
baguette crisp, balsamic pearls

CRAB CAKES 23
red pepper remoulade

SLAB BACON 19
house-cured and smoked, bourbon glaze

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

Soup & Salad

BAKED POTATO SOUP 15
cheese, bacon, chives,
crème fraîche

CAESAR SALAD 14
hearts of romaine, baguette crisp,
white anchovy, grana padano

FRENCH ONION SOUP 14
bourbon-glazed sweet onion,
gruyere, sourdough

WEDGE SALAD 15
bacon, blue cheese, pickled onions,
green goddess, heirloom tomatoes

ROASTED BEET SALAD 13
whipped goat cheese, chive,
citrus supremes, meyer lemon vinaigrette, fennel

STEAKHOUSE BURGER 31
house-blend aged ground beef, onion jam, heirloom tomato,
red leaf lettuce, truffle aioli, sharp cheddar, brioche bun, steak fries

Entrées

includes a small house salad or cup of soup

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

1LB. WARM WATER LOBSTER TAIL 77
drawn butter, charred lemon

ALASKAN KING CRAB LEGS 89

SPECIALTIES

CHICKEN PICCATA 42
chicken breast, lemon linguine, piccata sauce

SURF & TURF 110
8oz. petite filet, 1lb. lobster tail,
drawn butter, charred lemon

RACK OF LAMB 51
colorado, huckleberry demi

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 ·

STEAKS

CENTER CUT STEAKS | CERTIFIED ANGUS BEEF

creekstone farms

8oz. PETITE FILET 49

10oz. LARGE FILET 59

18oz. RIB EYE 55

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. BONE-IN NEW YORK 59

16oz. DELMONICO 69

24oz. T-BONE 80

WAGYU STEAKS | AMERICAN WAGYU 5-STAR

bourbon aged for 28 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 140

ADDITIONS

"oscar style" crab cake 28
asparagus, hollandaise sauce

1 lb. warm water lobster tail 69

"au poivre" peppercorn steak 12
pan seared, green peppercorn demi-glace
*boneless steaks only

1 lb. king crab legs 79

shrimp scampi 15

blue cheese crust 9

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

We strongly recommend placing the order for your steak at the time of your initial order to help ensure a timely experience.

SIDES 12

STEAK FRIES

truffle oil, garlic, grana padano, parsley

BOURSIN MASHED POTATOES

garlic and herb boursin cheese

JUMBO ASPARAGUS

hollandaise sauce

TWICE BAKED POTATO

bacon, cheese, chives, crème fraîche

CREAMED SPINACH

baguette crisp

ROASTED CARROTS

vermont maple glaze

MAC & CHEESE

mornay, chives
add lobster \$15 | add bacon \$10

FOREST MUSHROOMS

sherry, garlic-thyme butter

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.