

BULL AND BOURBON

▪ STEAKHOUSE ▪

Starters

- SHRIMP COCKTAIL 22

cocktail sauce, meyer lemon, pickled mustard seeds
- CRAB TARTARE 22

shaved celery, crispy garlic, watercress, baguette crisp, avocado
- BEEF CARPACCIO 19

seared filet, herb aoli herb salad, grana padano, balsamic pearls
- SEAFOOD TOWER MP

built-to-order seafood tower with selections from our fresh chilled seafood, served with signature house sauces
- HAND-MADE MEATBALLS 19

pomodoro, grana padano
- CRAB CAKE 23

Red pepper remoulade, citrus herb salad
- SLAB BACON 19

house-cured and smoked, bourbon glaze
- BACON WRAPPED SHRIMP 21

jumbo shrimp, applewood bacon, crispy onions, mustard dressing

Soup & Salad

- BAKED POTATO SOUP 15

cheese, bacon, chives, crème fraîche
- FRENCH ONION 14

bourbon-glazed sweet maui onion, gruyere, sourdough
- CAESAR SALAD 14

hearts of romaine, baguette crisp, white anchovy, grana padano
- WEDGE SALAD 15

house bacon lardons, blue cheese, pickled onions, green goddess, heirloom tomatoes
- ROASTED BEET SALAD 13

whipped goat cheese, chive, citrus supremes, meyer lemon vinaigrette, fennel

Entrées

includes a small house salad or cup of soup

SEAFOOD

- CRAB-STUFFED HALIBUT 40

caviar, beurre blanc, micro greens
- LOBSTER PASTA 40

lobster cream, half lobster, fresh fettuccine
- 1LB. WARM WATER LOBSTER TAIL MP

clarified butter, charred lemon
- ALASKAN KING CRAB LEGS MP

SPECIALTIES

- CHICKEN PICCATA 42

lemon caper butter sauce
- SURF & TURF 110

8oz. cab filet, 1lb. lobster tail, drawn butter, charred lemon
- RACK OF LAMB 44

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

bourbon aged for 3 days - creekstone farms

18oz. RIBEYE 558oz. PETITE FILET 4910oz. LARGE FILET 5916oz. NEW YORK 54

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 in house
cedar river ranch, greeley colorado - holstein cattle finished on grain and corn

16oz. KANSAS CITY STRIP 5916oz. DELMONICO 6924oz. PORTERHOUSE 72

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 9422oz. PORTERHOUSE 120

ADDITIONS

"oscar style" crab cake 28
asparagus, hollandaise sauce

blue cheese crust 9

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

1 lb. warm water lobster tail MP

shrimp scampi 15

SAUCES \$3 each or 3 for \$8 bearnaise | hollandaise | peppercorn | bordelaise | chimichurri | b&b 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

JUMBO ASPARAGUS
hollandaise sauce

CREAMED SPINACH
panko parmesan, baguette crisp

ROASTED CARROTS
vermont maple glaze

FOREST MUSHROOMS
sherry, garlic-thyme butter

TWICE BAKED POTATO
bacon, cheese, chives, crème fraîche

MAC & CHEESE
mornay, green onions
add lobster 15 | add bacon 10 | add crab 12

BOURSIN MASHED POTATOES
garlic and herb boursin cheese, plugara butter

STEAK FRIES
truffle oil, roasted garlic, grana padano, parsley

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