

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 pearls

**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

**french onion** \$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, citrus supremes, meyer lemon vinaigrette, fennel

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 \$140

### — ■ SEAFOOD ■ —

#### seared scallops \$46

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

#### lobster pasta \$40

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

#### 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*

#### blue cheese crust \$9

shrimp scampi \$15

1lb. warm water lobster tail \$69

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