BULL AND BOURBON
STEAKHOUSE

Starters

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

jumbo lump crab cake *$23*
red pepper remoulade

oyster rockefeller *$25 (6)*
creamy spinach, bacon, parmesan crusted breadcrumbs

Raw & Chilled

jumbo white Mexican shrimp *(4) $22*
house cocktail sauce

whole Maine lobster *1.5lb MP*

West & East coast fresh oysters *each $3*
mignonette pearls

Alaskan red king crab leg *½lb $70*

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

Soup & Salads

lobster bisque *$17*
maine lobster, bourbon

loaded baked potato soup *$15*
cheese, bacon, chives, creme fraiche

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

french onion gratinee *$14*
toast & gruyere

burrata heirloom tomato salad *$17*
fresh burrata cheese, balsamic caviar, EVO, basil

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

Sides & Sauces

SIDES $12

shoestring fries
truffle oil, grana padano, parsley

potato mousseline
traditional creamy & buttery potato mash

grilled asparagus
hollandaise sauce

brussel sprouts
fried and tossed in a bourbon glaze

forest mushrooms
wild mushroom blend, garlic-thyme butter

twice baked potato
bacon, cheese, chives, creme fraiche

sautéed broccolini
tossed in a butter noisette

bourbon glazed baby carrots
persillade

creamed spinach
baguette crisp

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

SAUCES

$3 each or (3) for $8
bearnaise | hollandaise | peppercorn | bordelaise | chimichurri | port wine glaze

18% service charge 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 loaded baked potato soup

STEAKS

CENTER CUT STEAKS | CERTIFIED ANGUS BEEF
allen brothers

8oz. filet *$55*

10oz. filet *$65*

18oz. ribeye *$55*

10oz. prime hanger steak *$39*

PRIME LONG BONE STEAK | CERTIFIED ANGUS BEEF
bourbon aged for 14 days - allen brothers

36oz. tomahawk *$180*

ON THE BONE PRIME STEAKS | USDA PRIME
bourbon aged for 14 days - allen brothers

16oz. bone-in new york *$59*

16oz. bone in ribeye *$69*

22oz. porterhouse *$99*

PRIME DRIED AGED

22oz. porterhouse *$135*

22oz. ribeye *$110*

bone in pork chop duroc *$35*

FROM THE SEA

seared hokkaido scallops *$55*
sweet corn puree, crispy bacon

10oz. Alaskan king salmon *$45*

10oz. Chilean seabass *$55*

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
+ bacon $5

domestic Colorado lamb chop *$51*
watercress chimichurri

homemade meatball pappardelle pasta *$37*
rustic parmesan meat tomato sauce

land & sea *$110*
8oz filet, 1lb. lobster tail, drawn butter, charred lemon

lobster forestiere *$42*
creamy forestiere, wild mushroom, peas, lardons, pearl onions

organic Mary 10oz chicken breast *$42*
wild mushroom demi

Add Ons

oscar style steak *$28*
asparagus, crab lump, bearnaise sauce

shrimp scampi *$18*

1lb. warm water lobster tail *$77*

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

blue cheese crust *$9*

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