

STARTERS

Sautéed Prawns

Garlic Sautéed Australian Prawns with Guacamole, Finished with a Chipotle Chile and Pistachio Dust. \$12

Santa Fe Rolls

Grilled Chicken & White Corn Wrapped in a Flour Tortilla. \$8

Calamari

Lightly Coated Calamari, Flash Fried & Tossed with a Peanut Sweet & Sour Chile Sauce. \$11

Beef Filet Skewers

Marinated and Grilled, Skewered & Finished with a Sweet Soy Sugar Cane Sauce. \$9

Kobe Sliders

4 Mini Kobe Beef Slider's with Cheddar, Lettuce, and Tomato. Served with French Fries. \$14

Lobster Spinach Bowl

A Family Recipe Handed Down to us. Prepared in a Sour Dough Bread Bowl & Served with Garlic Toast. \$12

Ranch Style Potato Skins

6 Crispy Skins Filled with Bacon, Cheddar & Mozzarella Cheese. Served with Green Onions & Sour Cream. \$9

Blackened Ahi

Cajun Coated Seared Rare, Sliced & Layered with Avocado and Drizzled with a Spicy Soy Sauce. \$12

Shrimp Scampi

Jumbo Shrimp Sauteed with White Wine and Garlic and Accompanied with Calamata Olives and Sun Dried Tomatoes. \$10

Buffalo or BBQ Chicken Wings

6pc \$7 or 12pc \$11

Bull Sampler Combo

An Assorted Portion Of Buffalo Wings, Santa Fe Rolls, Potato Skins, & Calamari. \$18

SOUPS & SALADS

Dressing Choices are Ranch, Blue Cheese, Italian, Honey Mustard & Balsamic Vinaigrette

Loaded Baked Potato or Steak Chili

Prepared Fresh Daily. Cup \$3 Bowl \$5

Soup & Salad

Choice of Soup or Chili Served In Our Homemade Bread Bowl. Choice of a House Salad or Half Caesar Salad. \$9

Black Bull House Salad

Fresh Mixed Greens, Feta Cheese, Pine Nuts & Tossed with Your Choice of Dressing. \$5

Pacific Shrimp Salad

Cajun Spiced Shrimp, Spinach Leaves & Romaine, Corn, Red Onion, Avocado & Chipotle Vinaigrette. \$12

Classic Caesar Salad

Whole \$8 & Half \$5

Your Choice of Chicken, Steak, or Shrimp for an Additional \$4.

Chopped Salad

Mixed Greens, Onions, Tomatoes, Garbanzo Beans, Scallions, Tossed with Three Cheeses (Mozzarella, Gouda, Romano), Finished in Creamy Italian Dressing. \$10

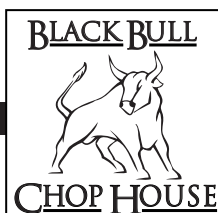
Your Choice of Chicken, Steak, or Ahi for an Additional \$4.

Classic Wedge Salad

Iceberg Lettuce, Bacon, Roma Tomato, Red Onion, & Maytag Blue Cheese Dressing. \$8

Southwestern Steak Salad

Grilled Steak, Romaine, Corn, Black Beans, Tomato, Red Onion, Avocado, Blue Cheese, Tortilla Chips with a Lime Vinaigrette. \$11



AMERICAN CLASSICS

All Sandwiches Served with Lettuce, Tomato, Onion, Mayo, and Pickle with Choice of French Fries, Salad or Fruit Sub Onion Rings for \$1.00

Classic Burger

10 oz. Ground Sirloin & Choice of Swiss, Cheddar or Mozzarella Cheese. \$10

Bullseye Burger

10 oz. Ground Sirloin, BBQ Sauce, Cheddar Cheese, Bacon, Topped with Onion Rings. \$11

Kobe Burger

8 oz. Kobe with choice of cheese. \$14

The Cowboy

5 lb. Burger Grilled & Served with Tomatoes and Lettuce. \$45 Add Cheese. \$4

Feeds 5 or More People.

Preparation Time: 30 Mins.

BBQ Pork Sandwich

Marinated Tenderloin, Shredded & Smothered in House BBQ Sauce with Gouda Cheese. Served on a Cibata Bun. \$9

Western Philly Cheese Steak

Grilled Onions, Bell Peppers, Mushrooms, Mozzarella Cheese on a French Roll. \$10

French Dip Sandwich

Sliced Prime Rib and Swiss Cheese Served with Au Jus and Horseradish Sauce. \$10

Pesto Chicken Sandwich

Grilled Chicken Breast Served with Sauteed Onions, Swiss Cheese, and Pesto Mayo. \$9

CHICKEN & RIBS

Choice of TWO Sides. Add Salad \$3

Grilled Chicken Breast

Served with BBQ Sauce. \$12

Grilled Herb Rubbed Chicken

Half Chicken Marinated & Grilled. \$15

Tequila Chicken & Prawns

Grilled Chicken Breast & Jumbo Prawns with a Tequila Lime Sauce. \$18

Baby Back Ribs

Served Smothered in BBQ Sauce.
6 Bones \$18 12 Bones \$22

Black Bull Combo

Grilled Chicken Breast & Half Rack of Ribs. \$26

SEAFOOD

Choice of TWO Sides. Add salad \$3

Alaskan Halibut

10 oz. Filet Stuffed with Dungeness Crab Meat, Garlic, Spinach & Finished with Pistachio Pesto Sauce. \$19

Atlantic Salmon

10 oz. Filet Baked & Oven Finished with a Blue Cheese Reduction. \$18

Chilean Sea Bass

10 oz. Filet Prepared Piccata Style Our Way with Sundried Tomatoes and Shitake Mushrooms. \$23

King Crab Legs

1 lb. of Pre Split Alaskan King Crab Served with Drawn Butter. \$MP

STEAKS & CHOPS

Our Beef is 100% Angus Beef, Corn Fed, Aged a minimum of 28 days out of Nebraska.
Entrees Come with a Choice of ONE Sauce & TWO Sides. Add Salad \$3.

All our Steaks can Surf ! 6oz. Lobster Tail at Market Value

The Filet Mignon

8oz. \$22 Or 12oz. \$29

Rib Eye

Bone in Rib Eye. 16oz. \$24

Kansas City Bone In

A Grilled Strip Steak. 16oz. \$22

The Sirloin

Top Sirloin, Baseball Cut.

8oz. \$16 Or 12oz. \$19

Flat Iron Steak

Tender Top Blade with Great Flavor

14oz. \$20

HB Medallions

Two 5 oz. Sirloins Wrapped in Bacon with Blue Cheese. \$19

Double Cut Pork Chops

Bone in and Served with an Apple Brandy Sauce.
20oz. \$21

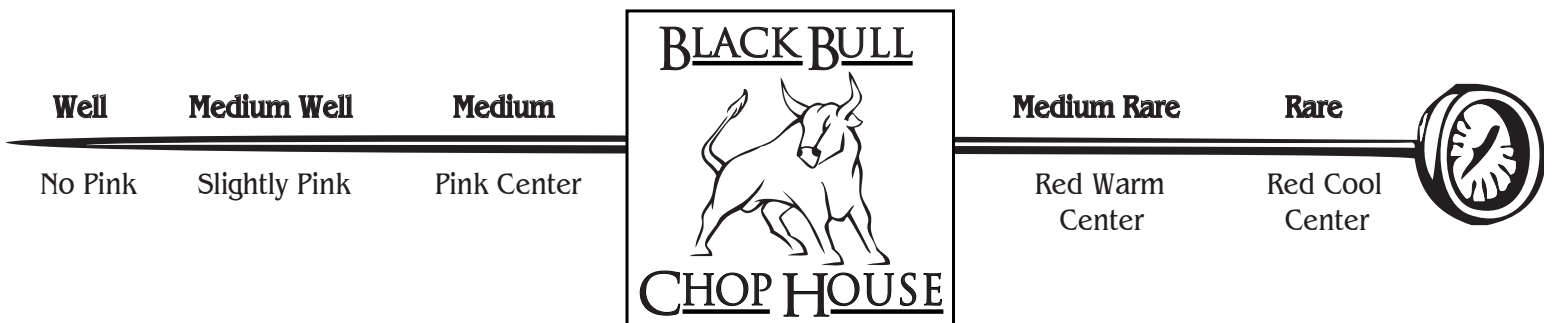
Australian Lamb Chop

14oz. \$24

Surf N' Turf

8oz. Filet Mignon & 6oz. Lobster Tail. \$MP

TEMPERATURE SCALE



SAUCES

Béarnaise Sauce

Jack Daniel's Sauce

Demi Glaze Mushroom Sauce

Blue Cheese Reduction Sauce

SIDES

Add Additional Sides to your Entrée for \$5.00 Each.

Grilled Asparagus

Seasonal Vegetables

Creamed Spinach

Steamed Broccoli

Creamed Corn

Basmati Rice

Loaded Baked Potato

Sweet Potato Casserole

Macaroni & Cheese

Baked Beans

Mashed Potato

Twice Baked Potato

Beer Battered Onion Rings

French Fries

HOMEMADE SWEETS

Apple Cobbler

Topped with Vanilla Bean Ice Cream. \$8

Cheese Cake

A Traditional Cheese Cake Finished with a Strawberry Topping. \$7

Crème Brule

Homemade Custard with Belgium Chocolate. \$7

Lava Cake

Classic Chocolate Cake Filled with Melted Dark Chocolate, Finished with Vanilla Bean Ice Cream
(Preparation Time: 20 Minutes) \$8

Brownie

Fresh Baked Macadamia Nut Brownie.
Served with Vanilla Ice Cream & Whipped Cream. \$6

BEVERAGES

\$2.75 with Endless Refills

Sprite

Coffee

Coke

Lemonade

*Diet
Coke*

China Mist Ice Tea

LAVAZZA

No Refills

Espresso \$3.50

Cappuccino \$5.00

Latte \$5.00

BOTTLED BEVERAGES

\$3.25

IBC Rootbeer

San Pellegrino Sparkling Water

Red Bull Energy Drink

IBC Cream Soda

Aqua Panna Flat Water

Regular & Sugar Free

JUICES

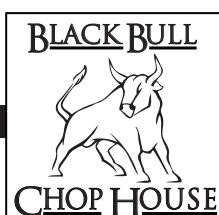
\$2.50 and \$1.50 Refills

Cranberry

Orange

Pineapple

Grapefruit



Parties of 6 or more will be subject to an 18% gratuity.
Split Plate Charge of \$5.