



SALADS AND SOUPS

APPETIZERS

FRIED PICKLES

Shareable basket of golden fried pickle chips served with ranch. 7.99

TATER SKINS

Plate of six potato skins topped with melted cheddar cheese and bacon bits. Served with sour cream. 8.99

SOUTHWEST EGG ROLLS

Crispy egg rolls served with Boom Boom sauce. 9.99

FRIED CALAMARI

Served with Remoulade sauce. 12.99

CHICKEN WINGS

Bone-in or boneless. Your choice of buffalo, mango habanero or BBQ sauce. 11.99

COMBO APPETIZER

Buffalo boneless chicken wings, fried pickles, tater skins, and cheese sticks. 13.99

CHEESE FRIES

Seasoned fries with cheese, chopped bacon, and green onions. Served with ranch. 9.99

BUFFALO CHICKEN QUESADILLA

Grilled crispy tortilla filled with cheese and Buffalo chicken. Served with homemade ranch. 9.99

FRIED GREEN TOMATOES

Breaded fried green tomatoes served with remoulade sauce. 8.99

CACTUS BLOSSOM

Great for sharing. Golden-fried onion with homemade special sauce. 9.99

ULTIMATE NACHOS

Homemade tortilla chips with grilled chicken, tossed in our buffalo sauce, lettuce, tomatoes, onions, queso blanco, cheddar Jack cheese, and sour cream. 12.99

SANTA FE SPINACH DIP

House-fried chips and house-made salsa. 8.99

SOFT SHELL CRAB

Jumbo wild-caught soft shell crab, lightly battered, deep fried, served with remoulade sauce. 11.99

FRIED FROG LEGS

Deep fried frog legs served with fries and remoulade sauce. 11.99

CHICKEN CAESAR SALAD

Tender strips of grilled chicken, romaine, parmesan cheese, and authentic Caesar dressing. 13.99

GRILLED SALMON SALAD (6 oz.) 17.99

AVOCADO CHICKEN SALAD

Mixed spring lettuce with grilled chicken breast, onions, corn, cheese, and avocado slices. 13.99

BIG BULL FILLET SALAD

Mixed spring lettuce with Italian dressing, topped with tender fillet strips, blue cheese crumbles, bacon bits, red onions, tomatoes, and croutons. Served with a side of creamy blue cheese. 19.99

GRILLED CHICKEN PECAN SALAD

Grilled chicken, tomatoes, carrots, cheddar Jack cheese, and glazed pecans. Served over freshly chopped lettuce with honey mustard dressing. 12.99

POTATO SOUP

A creamy house-made soup with diced potatoes, onions, cheddar cheese, and crispy bacon. 4.99

CHICKEN AND GNOCCHI SOUP

A creamy soup made with roasted chicken, dumplings, and spinach. 4.99

MINESTRONE (V)

Fresh vegetables, beans, and pasta in a light tomato broth is a vegan classic. 4.99

Made from Scratch Dressings:

Ranch, Honey Mustard, Thousand Island, Italian, Blue Cheese.

UNLIMITED SALAD BAR 8.99

Not Available for Sharing



SCAN HERE



*THESE ITEMS CAN BE COOKED TO ORDER.
 CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS
 MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE INFORM YOUR SERVER
 IF YOU HAVE ANY FOOD ALLERGIES.

HAND-CUT STEAKS

HAND-CUT SIRLOIN

6 oz. 15.99 | 8 oz. 18.99 | 12 oz. 23.99

NEW YORK STRIPS

8 oz. 20.99 | 10 oz. 24.99

BIG BULL FILLET

6 oz. 23.99 | 8 oz. 29.99

PORTERHOUSE T-BONE

22 oz. 39.99

BONE-IN RIBEYE

18 oz. 33.99

RIBEYE

10 oz. 20.99 | 14 oz. 24.99 | 16 oz. 29.99

PRIME RIB

Thick, seasoned, and slow roasted to perfection. Limited availability on Fridays, Saturdays, and Sundays all day. Market Price

ADD-ONS:

SHRIMP 5.99

SAUTÉED MUSHROOMS 3.99

SAUTÉED ONIONS 2.99

DEMI GLAZE 1.99

BOURBON GLAZE 1.99

BROWN OR WHITE GRAVY 1.99

CHIMICHURRI SAUCE 1.99

COOK TO ORDER

RARE - 120° F

Cool red center.

MEDIUM RARE - 130° F

Warm red center.

MEDIUM - 140° F

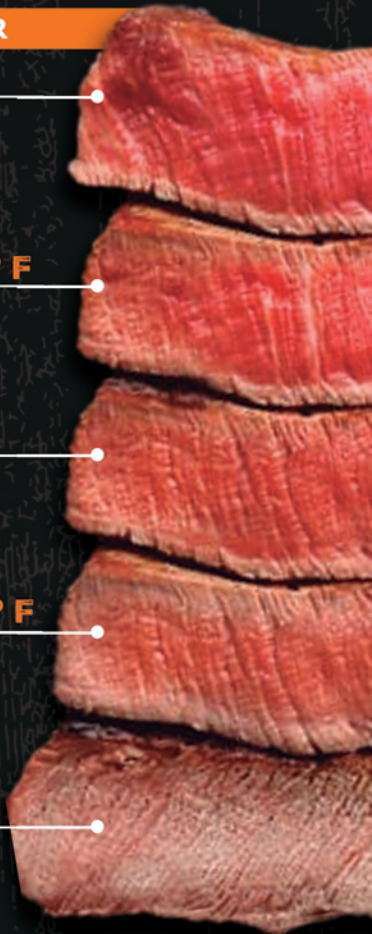
Hot pink center.

MEDIUM WELL - 150° F

Slightly pink center.

WELL DONE - 160° F

No pink.



Ribs

FALL OFF THE BONE RIBS

Each plate served with your choice of two sides.

SMOKED FOR 8 HOURS

Homemade, smoked, and slow-cooked ribs with a unique blend of seasonings and our signature BBQ sauce.

Half Slab 18.99

Full Slab 25.99



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EARLY DINE

11:00 am to 3:00 pm

13.99

All served with two sides of your choice.

SIRLOIN STEAK (6 oz.)
COUNTRY FRIED STEAK
COUNTRY FRIED CHICKEN
BBQ PULLED PORK
GRILLED BBQ CHICKEN
GRILLED PORK CHOP (Single Chop)
GRILLED CHICKEN SALAD
GRILLED CATFISH
COUNTRY FRIED PORK CHOP
BOURBON GLAZED CHICKEN

Grilled chicken breast brushed with bourbon glaze.

POT ROAST

Slow cooked tender chopped roast with a side of brown gravy.



Burgers and Sandwiches

PULLED PORK

Tender, slow-cooked BBQ pulled pork. 13.99

BBQ CHICKEN

Marinated chicken breast basted with BBQ sauce and topped with lettuce, tomato, and onions. 13.99

BULL BURGER

Half-pound black Angus dry-aged beef, bacon, aged white cheddar, spring mix, red onions, and homemade sauce. 15.99

MAHI MAHI BURGER

Hand-breaded mahi-mahi fillet on a hoagie bun, tartar sauce, pickles, spring mix, and red cabbage. 14.99

MUSHROOM SWISS BURGER

Swiss cheese, portobello mushrooms, gravy, and garlic aioli. 14.99

WHITE FISH SANDWICH

Hand-breaded Atlantic cod served on a toasted hoagie bun with shredded lettuce and our delicious homemade tartar sauce on the side. 13.99

PHILLY CHEESESTEAK

Thinly sliced steak, Jack cheese, sautéed onions, green peppers, and mushrooms. 13.99



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FAVORITES

BROCCOLI CHICKEN ALFREDO

Our signature Alfredo over fettuccine topped with grilled chicken and broccoli.

Chicken 16.99

Shrimp 19.99

SHRIMP SCAMPI

A lighter take on an Italian classic. Shrimp sautéed in a garlic sauce, tossed with asparagus, red pepper, and angel hair pasta. 16.99

GRILLED SALMON PENNE PASTA

8 oz. grilled salmon seasoned with Cajun spices.

Served with penne pasta and asparagus. 18.99

PORK CHOPS

Tender boneless chops, seasoned and served with peppercorn sauce. 14.99

FRIED CATFISH

U.S. farm-raised catfish breaded in Southern cornmeal and fried to a golden brown. 15.99

BOURBON GLAZED SALMON

8 oz. salmon smothered with our homemade bourbon glaze. 16.99

MAHI MAHI FISH

Hand-cut mahi-mahi filet, grilled or fried. 15.99

MARYLAND CRAB CAKES

Crab cakes (2) with mango salsa, remoulade, Louisiana sauce. 16.99

POT ROAST

Slow cooked tender chopped roast with a side of brown gravy. 15.99



Shrimp Scampi



Broccoli Chicken Alfredo



Country Fried Chicken

CHICKEN SPECIALTIES

DIJON CHICKEN AND MUSHROOMS

Grilled chicken breast with honey Dijon and sautéed sliced mushrooms over seasoned rice and two sides. 15.99

KEY WEST CHICKEN AND SHRIMP

Grilled chicken and shrimp topped with freshly made pineapple, pico de gallo over rice and two sides. 17.99

COUNTRY FRIED CHICKEN

Hand-breaded on Texas toast with country gravy, and two sides. 15.99

CHICKEN TENDERS PLATTER

Our hand-breaded chicken tenders. With your choice from classic, buffalo, or honey mustard, and two sides. 13.99

PORTOBELLO MUSHROOM CHICKEN

Grilled marinated chicken breast topped with our portobello sauce, melted Jack cheese, and freshly grated parmesan cheese. 15.99



Portobello Mushroom Chicken

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Combinations

FILLET AND LOBSTER

A tender and juicy thick-cut (6 oz.) fillet paired with a lobster tail. Served with a choice of two freshly made sides. 39.99

LINCOLN SIRLOIN - SPRING CHICKEN

Our signature center-cut sirloin (6 oz.) and sautéed chicken breast topped with Monterey Jack and cheddar cheese, crispy bacon, and sautéed mushrooms. 19.99

PORTABELLA STEAK AND SHRIMP

Our 10 oz. hand-cut ribeye with grilled shrimp, topped with made-from-scratch portabella sauce. 23.99

LINCOLN STEAK

12 oz. ribeye topped with demi-glaze. 23.99

FILLET AND SCALLOPS

Tender and juicy (6oz.) fillet paired with fresh monster scallops. 29.99



CRAB LEGS

Served with garlic butter.
1 lb. 29.99

SIDES

3.99

- BAKED POTATO
- SWEET POTATO
- SEASONED RICE
- FRENCH FRIES
- GREEN BEANS
- MASHED POTATOES

Topped with brown or white gravy.

- BAKED BEANS
- BROCCOLI
- RUSSIAN SALAD
- FRESHLY MADE COLESLAW
- RED ROASTED POTATOES
- SWEET BABY CARROTS
- ASPARAGUS
- MAC AND CHEESE
- ONION RINGS



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Kids Menu 6.99

Served with soft drink or milk.
Children under 12 years old only.

BURGER WITH FRIES
CHICKEN TENDERS WITH FRIES
PIZZA
MAC & CHEESE WITH FRIES

GRILLED CHICKEN STRIPS
CHICKEN NUGGETS WITH FRIES
CORN DOG AND FRIES

Optional: substitute fries for apple sauce.

DESSERTS

CLASSIC CHEESECAKE

Creamy cheesecake with a shortbread cookie crust, topped with strawberry or blackberry purée. 6.99

KEY LIME PIE

Graham cracker crust with zesty key lime cheesecake filling and a whipped topping. 5.99

LAVA CAKE

Heavenly dessert made from warm, rich chocolate cake filled with molten chocolate, all topped off with your choice of ice cream scoop. 7.99

RASPBERRY SWIRL CHEESECAKE 6.99

CARROT CHEESECAKE 6.99



Beverages

COKE, DIET COKE, COKE ZERO, MELLO YELLOW, DR PEPPER, SPRITE, FANTA (Free Refills)

SLOW BREWERY ICED TEA
Sweet and Unsweetened tea.

FLAVORED TEA
Strawberry, Mango, and Peach. (Free Refills)

COFFEE (Free Refills)

FLAVORED LEMONADES
Wild Strawberry, Blue Crush, Red Raspberry.

MILK



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DRINK MENU



BEERS

ICE COLD BEER

Ask your bartender for local craft selection.

DRAFT BEER Pint (16 oz) 4.50 | Pilsner (23 oz) 5.50

BUD LIGHT
MICHELOB ULTRA
BUDWEISER
BUSH LIGHT

MILLER LITE
YUENGLING

MODELO

Pint (16 oz) 4.99 | Pilsner (23 oz) 5.99

BOTTLE BEER 4.50

BUD LIGHT
MICHELOB ULTRA
MILLER LITE
COORS LITE

BLUE MOON
YUENGLING
BUSH LIGHT
ANGRY ORCHARD

IMPORTED BEER 5.50

CORONA
MODELO
NEGRA MODELO

DOS XX LAGER
HEINEKEN
STELLA ARTOIS

Legendary Margaritas

BULL LEGENDARY MARGARITA

A legendary blend of three tequilas: Patrón Silver, Patrón Reposado, and Patrón Citrónge. Grand Marnier, shaken with our signature margarita sour. 15.00

JAMAICAN COWBOY

Malibu Rum, DeKuyper Peachtree Schnapps, orange and pineapple juices with a splash of our house margarita mix. 7.99

FRUITY MARGARITAS

Frozen or on the rocks. Choose from lime, strawberry, raspberry, blackberry, or peach. 7.99

SANGRIA MARGARITA

Our house margarita swirled with our Sangria Red. Frozen. 7.99

MANGO MARGARITA

Our house margarita blended with mango purée, garnished with a light chili lime salt. 7.99

ISLAND COOLER

Parrot Bay coconut rum, DeKuyper Peachtree Schnapps blended with Minute Maid lemonade. A sweet and sour mix with blue curaçao. 7.99

BULL COCKTAILS

CLASSIC OLD FASHIONED

Old fashioned cocktail with bitters and simple syrup, whiskey (traditionally 100 proof or higher), ice, and a zest of orange peel added. Simple and elegant drink. 12.99

BAHAMA MAMA

Rum, coconut rum, grenadine, pineapple, and banana liqueur. 7.99

BLOODY MARY

Vodka, lime, tomato juice, Worcestershire sauce, and spices. 8.99

KY MULE

Bourbon, lime juice, simple syrup, and ginger beer. 8.50

LEMON DROP MARTINI

Vodka, lemon juice, simple syrup, and sugar rim. 7.99

DIRTY MARTINI

Martini with gin or vodka, dry vermouth, dirty olives. 7.99

SEX ON THE BEACH

Vodka, peach schnapps, orange juice, cranberry juice. 7.99

TEQUILA SUNRISE

Tequila, orange juice, grenadine. 7.99

WHISKEY SOUR


Whiskey, sour mix, cherry. 7.99

LONG ISLAND ICED TEA

Vodka, gin, rum, triple sec, sour mix, cola. 8.99

HOUSE OLD FASHIONED

Made with house whiskey. 7.99



***NO ID, NO SERVICE, NO EXCEPTIONS.
MUST BE 21 YEARS OF AGE OR OLDER AND SHOW VALID ID TO BE SERVED ALCOHOLIC
BEVERAGES. DRINK RESPONSIBLY AND IN MODERATION.**

Red Wines

CABERNET SAUVIGNON

California, Robert Mondavi Private Selection.

Glass 9.00 | Bottle 29.00

MERLOT

Beringer, California.

Glass 9.00 | Bottle 28.50

RED BLEND

Rosso Dolce, Tre Venezie.

Glass 8.00 | Bottle 26.00

RED BLEND AGED IN BOURBON BARRELS

Aged for 6 months, Mendocino.

Glass 11.00 | Bottle 39.00

MEIOMI PINOT NOIR

California

Glass 9.00 | Bottle 36.00

RED WINE ZINFANDEL

Federalist Zinfandel, Greek Valley

Glass 15.00 | Bottle 63.00



WHITE WINE

CHARDONNAY

Chateau Ste. Michelle.

Glass 8.50 | Bottle 29.00

PINOT GRIGIO

Mezza Corona, Dominica Trentino.

Glass 8.50 | Bottle 28.00

RIESLING

Chateau Ste. Michelle.

Glass 8.00 | Bottle 28.00

MOSCATO

Provincia Di Pavia

Glass 8.50 | Bottle 29.00

SPARKLING

Gemma Di Luna, Italia.

Glass 10.00 | Bottle 42.00



WHISKEY AND BOURBON

MAKER'S MARK
WILDERNESS TRAIL
JACK DANIELS
JIM BEAM
WOODFORD
BUFFALO TRACE
OLD FORESTER
LUCA MARIANO

TOUR THE WILDERNESS 27.00

Wilderness Trail Small Batch.
Wilderness Trail Single Barrel.
Wilderness Trail 6 Year.
Wilderness Trail Rye Whiskey.



Tequilas

PATRÓN

DON JULIO 1800
DON JULIO 70
DON JULIO 1942
CASA AMIGOS
JOSÉ CUERVO
HORNITOS

Ron Zacapa

Ron Zacapa is a Guatemalan rum that is aged in the traditional solera style. In a unique setting, the rum is distilled from virgin sugar cane honey and aged in a sequence of barrels that have previously held American whiskeys and sheries.

Can be served with Coke on the rocks or old-fashioned.

RON ZACAPA AGED RUM
RON ZACAPA AGED RUM XO
CENTENARIO SOLERA GRAN
RESERVA 23

Aged 23 years. 8.00 shot

CENTENARIO SOLERA

RESERVA ESPECIAL

Aged 80 years. 15.00 shot



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