THE GOLDEN BULL
EST. 1949
SANTA MONICA CANYON

From The Grill

BONE IN RIBEYE 75

NY STRIP 65

FILET MIGNON 58

HONEY GRILLED PORK CHOP 40
Thick-cut, flame-grilled, glazed with golden honey, fresh rosemary. thyme, roasted garlic

PRIME RIB 65
Yorkshire Pudding, French Onion Jus

SALMON 32

SAUCES 6
Poivre Vert - Chimichurri
Romesco Sauce - French Onion Jus
B1 Steak Sauce - Creamy Horseradish
Bourbon Molasses BBQ

Blue Cheese Crumbles **8**

Appetizers

CHEESY BREAD 6
Toasted Sourdough Bread, Garlic, Cheddar Cheese

WARM LOBSTER ROLL 29
Butter Poached Lobster, Green Onion, Parker House Roll, Chopped Salad Slaw, Dill Pickle

SHRIMP COCKTAIL 20
Old Bay House Cocktail Sauce, Citrus Poached Shrimp

FRIED CALAMARI 18
Spicy Tomato Sauce, Garlic, Basil

CRISPY CRAB CAKES 22
Blue Crab, Remoulade, Baby Vegetables

BURRATA CAPRESE 17
Di Stefano Burrata, Heirloom Tomatoes, Basil, Sherry Vinaigrette, Pickled Peppers, Radish, Grilled Bread

Soups & Salads

Add: Chicken +10 / Shrimp +16 / Salmon +18
Lobster +23 / Steak +25

BABY LETTUCE SALAD 16
Avocado, Fine Herb, Radishes, Mustard Vinaigrette

CANYON CAESAR 16
Little Gem Lettuce, Shaved Croutons, Parmiginao Reggiano, Pecorino Romano, Chili Flakes

ICEBERG WEDGE SALAD 19
Baby Iceberg Lettuce, Crispy Bacon, PT. Reyes Blue Cheese Dressing, Heirloom Tomatoes, Chives

GOLDEN CHOPPED SALAD 18
Little Gem Hearts, Radicchio, Fine Herbs, Radishes, Cucumber, Bell Pepper, Cherry Tomato, Castievetrano Olives, Carrots, String Beans, Green Onion, Mushrooms, Egg, Red Wine Vinaigrette

CREAMY TOMATO SOUP 15
Served with a toasted baguette

FRENCH ONION SOUP 17
Veal Broth, Caramelized Onions, Gruyere, Emmental Cheese, Garlic Baguette

Entrees

STEAK FRITES 40
Flat Iron Steak, Poivre Vert, Garlic Herb Fries

MARY'S CHICKEN 32
Sautéed Veggies

FISH AND CHIPS 34
Beer Battered Cod, Cole Slaw, Tartar Sauce, Lemon, Garlic Herb Fries

GOLDEN BULL BURGER 28
Smoked Cheddar, Red Onions, Butter Lettuce, Tomato, Pickles, Fancy Sauce, Garlic Herb Fries

CHEESESTEAK SANDWICH 28
Herb Roasted Prime Rib, American Cheese, Pickled Peppers and Onions, French Onion Jus, Garlic Herb Fries

GARDEN LINGUINI 24
Asparagus, Broccolini, Corn, Chimichurri Heirloom Cherry Tomato

Sides

GARLIC HERB FRENCH FRIES 10
Aioli, Spicy Mayo, Ketchup

CREAMED SPINACH 10
Parmigiano Reggiano, Cracked Pepper

ROASTED MUSHROOMS 10
Jalapeño Onion Puree, Pea Leaf

GRILLED BROCCOLINI 10
Romesco Sauce, Garlic, Chili Flakes

POTATO SKINS 10
Smoked Cheddar, Nueske's Bacon, Sour Cream, Scallions

CREAMY MASHED POTATOES 10
Sliced Scallion

BAKED POTATO 10
Smoked Cheddar, Nueske's Bacon, Sour Cream, Scallions

BUTTERMILK ONION RINGS 10
Aioli, Spicy Mayo, Ketchup

CREAMY MAC & CHEESE 10
Topped with Panko Bread Crumbs ***Add Lobster +23***

SAUTÉED CORN 10
Jalapeño, Cilantro, Scallions, Lemon Vinaigrette

ROASTED BRUSSELS SPROUTS 10
Pan Roasted Bruseeles Sprouts, Apple Mustard, Basil, Pistachios

YORKSHIRE PUDDING 10
French Onion Jus

PARTIES OF 7 OR MORE WILL HAVE A 20% SERVICE CHARGE ADDED TO THE FINAL BILL
CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK FOR FOOD BORNE ILLNESS