

STARTERS

GF **HOT CHIPS AND CARAMELIZED ONION DIP** \$7

Russet potato chips with caramelized onion sour cream dip

TEMPURA BATTERED FRIED SHRIMP (5) \$12

Served with sweet chili sauce and sweet soy sauce

GF **TORTILLA CHIPS AND DIP** Warm corn tortilla \$7

chips served with house-made salsa and creamy guacamole

GF **ORGANIC CHICKEN WINGS** Fried then tossed .. \$12

in your choice of Black Bull buffalo, huckleberry BBQ, or sweet chili - Served with carrots and celery, and bleu cheese or ranch.

SOUP

GF **HOME-STYLE CHICKEN NOODLE SOUP** Pulled chicken, tender vegetables, roasted chicken \$5 Cup \$7 Bowl
broth, egg noodles and fresh herbs

SOUP DU JOUR Chef's daily creation \$5 Cup \$7 Bowl

HAND CRAFTED SALADS

DRESSINGS Ranch, thousand island, bleu cheese, white balsamic, honey mustard, huckleberry vinaigrette, pomegranate balsamic vinaigrette or basil balsamic vinaigrette

GF **BLACK BULL COBB SALAD** Romaine, iceberg, heirloom tomatoes, cucumber, hard-boiled egg, crispy \$14
bacon, grilled marinated chicken and crumbled maytag bleu cheese

GF **THE 19TH GREEN** Mixed greens, candied pecans, crumbled gorgonzola cheese, shaved crisp apple & \$14
dried cranberries with huckleberry vinaigrette

GF **POWER GREEN SALAD** Baby kale, spinach and arugula with blueberries, shaved apple, micro greens and ... \$15
toasted sunflower seeds tossed in a pomegranate balsamic vinaigrette

BLACK BULL CHEF'S SALAD Crisp iceberg lettuce, romaine hearts, avocado, cucumber, cherry tomato, \$14
sliced egg, crispy bacon, garlic croutons, roasted turkey, ham and roast beef with your choice of dressing

CLASSIC CAESAR SALAD Crisp romaine tossed in creamy Caesar dressing, shaved Parmigiano Reggiano .. \$11
and garlic croutons - Also available with Spanish anchovies.

GF **ICEBERG WEDGE** Crisp Iceberg, heirloom tomato, crispy bacon, hard-boiled egg and blue cheese \$12
crumbles with your choice of dressing

GF **BIG GREEN SALAD** Mixed greens with cucumbers, grape tomatoes, shaved carrots, broccoli and croutons \$9
with your choice of dressing

GF **SALAD TOPPERS** Grilled organic chicken, tuna salad, or chicken salad \$4

FISH OF THE DAY SALAD TOPPER \$6

SANDWICHES & BURGERS

YOUR CHOICE OF SIDES Hand-cut fries, hot chips, onion rings, side salad, apple sauce, Miss Vickie's chips, sweet potato fries or cottage cheese (GF) - Add \$3 Cup of soup or \$5 Bowl of soup

PULLED PORK SANDWICH House smoked pulled pork tossed in huckleberry BBQ topped with Carolina slaw served on a toasted brioche bun \$12

BLACK BULL TEMPURA SHRIMP PO' BOY Tempura battered fried shrimp, shredded iceberg lettuce, tomato, chopped red onion and chopped pickles with 1000 island dressing on a grilled French roll \$15

B-L-A-T House-cured bacon, crisp iceberg lettuce, sliced avocado and vine ripe tomato on toasted thick-cut sourdough bread \$13

RIBEYE CHEESESTEAK Shaved gilled ribeye topped with melted provolone and creamy horseradish on a french roll. Add caramelized onions and mushrooms. .. \$14

BLACK BULL BURGER House ground Certified Angus Beef sirloin 5oz or 8oz - Add house-cured bacon for \$2. Add fried over easy egg, grilled wild mushrooms, caramelized onions or cheese for \$1. \$10 or \$14

FRENCH DIP Shaved roasted prime rib on a soft french roll with au jus \$14

ORGANIC CHICKEN SANDWICH Grilled chicken breast with heirloom tomato jam, melted Brie cheese, crispy house bacon and baby arugula \$14

DELI SANDWICH Your choice of roast beef, turkey breast, or shaved ham. Choice of American, swiss, cheddar, provolone or pepperjack cheese. Choice of sourdough, whole wheat, white or French roll. All sandwiches come with lettuce and tomato. \$10

GRILLED SHRIMP TACOS (3) Corn/Flour blend soft tortillas with a smoky chili aioli, shredded cabbage slaw and pico de gallo. Served with house-made salsa, guacamole and fresh lime. \$14

GLUTEN FREE BREAD OPTIONS - WHITE BREAD, HAMBURGER, CORN TORTILLAS AND HOT DOG BUNS - ADD \$ 1

PIZZA AND WHAT NOT

BLACK BULL PIZZA 12" OR GF 11" With cheese - Add choice of toppings \$1 each: pepperoni, sausage, ham, anchovy, chicken, bacon, red onion, peppers, jalapeños, tomato, pepperoncini, black olives, green olives, basil, roasted garlic \$10

QUESADILLA Flour tortilla stuffed with a cheddar monterey jack blend cheese and pico de gallo \$9 Add grilled chicken or smoked pulled pork for \$4 \$10

FRIED CHICKEN STRIPS Three large chicken tenders with ranch and a choice of side \$11

GF ORGANIC CHICKEN BREAST Grilled chicken breast with roasted potatoes and sautéed seasonal vegetables \$16

CORRAL CLUBHOUSE STEAK Snake River Farms 12 oz Wagyu New York strip served with roasted potatoes, sautéed seasonal vegetables and red wine demi glace \$21

FISH OF THE DAY Preparation and fish changes with market availability

GF ITEM IS GLUTEN FREE