

# THE POTOMAC STREET JOURNAL

BULLS & BEARS – DINNER – VOL CCL15

## OPENING BELL APPETIZERS

- ★ **Thai Chicken Lettuce Wraps** (GF)  
Hydro Bibb Lettuce/Grilled Chicken Breast, Carrots, Sprouts/Peanut and Thai Dipping Sauces | 10
- Chicken Quesadilla**  
Sautéed Peppers and Onions/  
Cheddar Jack Cheese | 11
- Maryland Crab Dip**  
Jumbo Lump Crabmeat/Toasted Baguette | 14
- ★ **Crab Pretzels**  
Melted Cheeses/Lump Crab Meat/Old Bay Cream Sauce | 12 (single 7)
- Wall Street Wings** (GF)  
Choice of Apple Chipotle BBQ/Bufalo/  
Sweet & Sour/Old Bay  
Half Dozen 7 | Dozen 13
- Nacho Index** (GF)  
Corn Tortillas/Housemade Cheese Sauce/  
Pico de Gallo/Barbeque Pulled Pork | 11
- ★ **Fried Dill Pickles**  
Fried Golden Brown/Ranch | 9
- Pittsburgh Pierogi's**  
Monterey Cheddar Jack Cheese/  
Sautéed Onions/Whole Butter | 10
- No Bull Bruschetta**  
Toasted French Bread/Tomato/Fresh  
Mozzarella Cheese/Balsamic Reduction | 9
- Crab Fries**  
Old Bay Spiced Fries/Crabmeat/Melted  
Cheese/Bacon/Pico de Gallo | 12
- ★ **Blackened Fish Tacos**  
Soft Flour Tortillas/Chipotle Aioli/  
Cabbage/Carrots | 10
- Pesto Mussels**  
One Pound/Pesto Cream Sauce/Toasted  
Baguette | 11

## SOUP & SALAD REPORT

- Salad Dressings:**  
Mango Pistachio Honey Lime, Balsamic  
Vinaigrette, Italian, Ranch, Bleu Cheese,  
Honey Mustard, Thousand Island,  
and Raspberry Vinaigrette
- Soup of the Day** 4 cup | 5 bowl
- French Onion Soup**  
Hearty Beef Broth/Caramelized Onions/  
Croutons/Melted Cheese | 7
- Maryland Crab Soup** (GF)  
6 cup | 7 bowl
- ★ **Hub City Salad** (GF)  
Blackened Chicken/Crisp Romaine/  
Carrots, Tomatoes, Bacon, Cheddar Jack  
Cheese, Red Onion, Cucumbers/Famous  
House Dressing | 13
- Classic Caesar Salad** (GF)  
Crisp Romaine/Shaved Parmesan | 10
- Strawberry Spinach Salad** (GF)  
Grilled Chicken Breast/Strawberries/  
Goat Cheese/Almonds/Raspberry  
Vinaigrette | 14
- Sweet Pitt Salad** (GF)  
Crisp Romaine/Diced Tomatoes/  
Cucumber/Hard Boiled Egg/Sweet  
Potato Fries/Sirloin Steak\*/Ranch  
Dressing | 16
- ★ **Pistachio Salmon Salad** (GF)  
House Cut Salmon/Bleu Cheese Crumbles/  
Cranberries/Pistachios/Baby Spinach/Bleu  
Cheese Dressing | 16
- + Substitute Shrimp or Salmon 4**

## BURGERS\*

- Served with Lettuce, Tomato, Chips  
and a Pickle Spear. Burgers are ½ Pound.
- Angus Beef Burger** | 9
- 100% Natural Turkey** | 10
- Bison Burger** | 14
- + Add French Fries | 2  
+ Add Sweet Potato Fries | 2.5  
+ Add Onion Rings | 3
- Available Options 90¢ each:  
Cheddar, Swiss, American, Pepperjack,  
Bleu Cheese, Sautéed Onions, Peppers,  
Mushrooms, Jalapeno, Avocado, or  
Applewood Bacon

## BULL STUFFERS\*

- { Signature Stuffed }  
Angus Burgers
- Bacon and Cheddar** | 13
- Stuffer of the Day** | 13

(GF) - Gluten Free Item  
★ - Blue Chip Plates

\*These items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



38 S. Potomac Street  
Hagerstown, MD 21740  
(301) 791-0370  
www.bullsandbears.biz

## Our Story

### RESTAURANT AND HAGERSTOWN HISTORY

Formally Tristate Electrical Supply, the building was a quintessential landmark of the Hagerstown Commercial Core Historic District. During the late 19th century, Downtown Hagerstown became the leading producer of furniture, organs and other products. This economic boom was caused by total redevelopment and transformation of the downtown commercial area during that period. As a major railroad center, Hagerstown maintained a stable economic situation during the Great Depression. Bulls and Bears was opened in the fall of 2008 by Jone and Don Bowman. After purchase of the building, no stone was left unturned to return the building to its original luster through years of labor.

## MAIN AGENDA

All Entrees served with Fresh Garden Salad and One Complement

**Applewood Smoked Meatloaf**  
Applewood Bacon Wrapped/Demi-Glace/  
Red Bliss Mashed Potatoes | 16

★ **Black Angus Sirloin Steak\*** (GF)  
Housecut 9oz/Hotel Butter | 20

**Fish and Chips**  
Fresh Beer Battered Cod/French Fries/  
Tartar Sauce | 15

**Bruschetta Chicken** (GF)  
Grilled Chicken Breast/Fresh Sautéed  
Spinach/Balsamic Reduction | 17

★ **Breast of Chicken Baltimore**  
Flour Dusted Chicken Breast/Lump  
Crabmeat/Old Bay Cream Sauce | 22

**Kansas City Strip** (GF)  
12 Ounce Cut/Michael's Sherry  
Reduction | 24

★ **C.E.O Crab Cakes**  
Maryland Style/Tartar Sauce | Market Price

**Pistachio Crusted Salmon**  
Mango-Glaze/Chopped Pistachios/Julienne  
Vegetables | 24

**Parmesan & Crab  
Crusted Tilapia**  
Tomato Basil Sauce \$21

★ **Cedar Planked Pork** (GF)  
Bone in Pork Chop/Peach Bourbon Sauce | 18

**Filet Mignon** (GF)  
Red Wine Reduction/Bleu Cheese Crust | 28  
  
+ Add Crab Cake \$12

## ★ SATURDAY Evening Special ★

House Smoked Prime Rib  
14 ounce/Au Jus | 24



## OUR TEAM

**Michael Barry** (General Manager)  
**Angela Chang** (Service Manager)

All Parties of 8 or more a  
20% Gratuity will be added.

Plate Charge \$3.00

← 22-51  
**WALL ST**

## PASTA

All Pastas served with a Fresh Garden Salad

**Park Place Penne**  
Choose from Italian Gravy or Alfredo | 14  
+ Add Fresh Vegetables | 2  
+ Add Grilled Chicken Breast | 4  
+ Add Shrimp | 7  
+ Add Salmon | 7

★ **Blackened Chicken & Shrimp**  
Cajun Cream Sauce/Penne Pasta | 23

**Mediterranean Shrimp Pasta**  
Sautéed Shrimp/Artichoke Hearts/  
Tomatoes/Eggplant/Fresh Herbs & Olive  
Oil/Penne Pasta | 23

**Hageroni N' Cheese**  
Elbow Macaroni/Tillamook Cheddar Cheese  
Sauce/Crabmeat/Bread Crumbs | 22

**Nashville Macaroni**  
Elbow Macaroni/Smoked Pulled Pork/  
Tillamook Cheddar Cheese Sauce | 18

## VEGETARIAN

**Portabello Mushroom Ravioli**  
Sautéed Portabello, Tomatoes & Spinach/  
Cream Reduction | 20

**Vegan Pasta**  
Roasted Eggplant/Portabello  
Mushrooms/Tomatoes & Spinach/Olive  
Oil & Fresh Herbs | 20

**Caprese Stack** (GF)  
Flame Roasted Portabello & Eggplant/  
Bruschetta Tomatoes/Sautéed Spinach/  
Balsamic Glaze | 20

## COMPLEMENTS

Mashed Red Potatoes

Baked Idaho Potato

Market Vegetable

Wild Rice

Sweet Potato Fries

French Fries

Cole Slaw

Applesauce

Mac N' Cheese (add \$2)

Onion Rings (add \$3)

Fresh Fruit (add \$3)

Caesar Salad (add \$3)

## DRINKS

**Old Dominion  
Draught Root Beer**  
Made with honey and natural  
ingredients. Caffeine Free | 3.5

**Seattle's Best Coffee** | 2.5

**Soft Drinks (Free Refills)**  
Coca Cola, Mr. Pibb, Diet Coke, Sprite,  
Powerade Mountain Blast, Ginger Ale | 2.5

**Fresh Brewed Ice Tea  
and Lemonade** | 2.5

**Raspberry Tea** | 3.5 (One Free Refill)

## CLASSIFIEDS

**For Sale - Glassware**  
**Bulls and Bears Can Glass \$4**

**For Rent**  
**"The Bullpen"**  
*Our downstairs private bar, which  
accommodates up to 50 guests.  
Featuring stone walls and original wood  
rafter ceilings.*  
**"The Mezzanine"**  
*Our upstairs space, which  
accommodates up to 55 guests.  
Overlooks The Potomac Walk with  
round table seating.*

**"Boardwalk/Park Place"**  
*Newly Constructed, on the main level,  
which accommodates up to 30 guests.  
Hosts a 70" television, which is excellent  
for business presentations.*

Call (301) 791-0370  
for rental info

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