

Soup

Florida Farms Corn Soup 18
TRUFFLE & ROBIOLA CHEESE SANDWICH

Maine Lobster Bisque 24
BUTTER POACHED LOBSTER MEDALLION, DRY SHERRY

Chilled Tastes

Colossal Chilled Gulf Shrimp 21
COCKTAIL SAUCE, LEMON THYME MARINATED

Bull & Bear Shellfish Platter 42 per person
(Minimum order two)
OYSTERS, GULF SHRIMP, ALASKAN KING CRAB, CRAB COCKTAIL
Add Chilled Maine Lobster 40

The Tuna...at the Bull & Bear 24
SMOKED, CONFIT, TARTARE, FLORIDA CITRUS, ICED OCEAN SALT

Beginnings

Escargot & Gnocchi 24
SHIMEJI MUSHROOM, BLACK GARLIC, FRESH BASIL FED SNAILS

Pasta Explosion 22
PATA NEGRA DE BELLOTA, PARMIGIANO REGGIANO

Pan Seared Foie Gras 28
WILD BERRIES, TOASTED BRIOCHE, BOURBON CARAMEL

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach, or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.

IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN.

Parties of 6 or more are subject to an 18% service charge. Prices do not include tax.

Salads

Classic Caesar Salad Prepared Tableside 30
FOR TWO ONLY

The Wedge 16
SMOKED BACON, CHOPPED EGG, RED ONION, RUSSIAN DRESSING

Heirloom Tomato 20
ZERO MILES "BURRATA", HAND PICKED ARUGULA, LEMON VINCOTTO, BASIL CRISP

Maine Lobster Salad 25
POACHED, HERB EMULSION, AIOLI, MICRO WILD GREENS

Pasture

Pan Roasted Colorado Lamb 48
RAS AL HANOUT TAGINE, BELUGA LENTILS, JAMON SERRANO

Bull and Bear "Fried Chicken" 45
YUKON GOLDEN MASH POTATO, GRAVY

Seafood

Maine Lobster on the Spit for Two 136
CROUTON EN SUC DE CUISSON, POTATO PAVE
Prepared Tableside

Pan Roasted Columbia River Salmon 38
PEAS PUREE, WHEAT BERRIES, TRUMPETS, CIPOLLINI SUC DE GRAVE

Chef's Fresh Market Catch M.P.
SPINACH, MUSHROOM, TOMATO
PARSLEY BUTTER CRUSTED, SORREL SAUCE

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Beefsteaks

Beef Short Rib 50

16oz PRIME SLOW BRAISED ON THE BONE
SYRAH WINE BRAISED

Filet Mignon 55

8oz CERTIFIED BLACK ANGUS

NY Sirloin 65

15oz ALLEN BROTHERS PRIME
TWENTY EIGHT DAYS DRY AGED

Chateaubriand for Two 110

18oz CERTIFIED BLACK ANGUS, POTATO PAVE

Côte De Boeuf for Two 120

38oz NATURAL CERTIFIED BLACK ANGUS
SERVED A' POINT, POTATO AU GRATIN

Tomahawk for Two 150

38oz ALLEN BROTHERS PRIME
THIRTY-TWO DAY DRY AGED

Wagyu Sirloin 70

16oz AMERICAN STYLE KOBE BEEF

ADDITIONS:

LOBSTER TAIL 40
SEARED FOIE GRAS 24
JUMBO LUMP CRAB 25

Flavorings

PEPPERCORN SAUCE • BULL & BEAR STEAK SAUCE
FOYOT SAUCE • TRUFFLE RED WINE SAUCE • SPICED CHIMICHURRI

Sides

Bull & Bear Frites 18

100% IDAHO HAND CUT TALLOW POTATO CRISP ORGANIC GARLIC AIOLI

MASHED POTATOES 9
MAC & CHEESE WITH APPLEWOOD SMOKED BACON 12
POTATO PAVE 10
LOCAL SEASONAL ROASTED VEGETABLES 12
WILTED SPINACH 9
SEASONAL WILD MUSHROOM MELANGE 14
BULL & BEAR FRIES 10
CREAMED CORN 12
ASPARAGUS 12
LOBSTER MAC & CHEESE 24

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