

## Beginnings

### FLORIDA FARMS CORN SOUP 17

Truffle & Robiola Cheese Sandwich

### COLOSSAL CHILLED GULF SHRIMP 21

Cocktail Sauce, Lemon Thyme Marinated

### THE TUNA...AT THE BULL & BEAR 24

Smoked, Confit, Tartare, Florida Citrus, Iced Ocean Salt

### CRAB CAKES 26

Sweet Corn Relish, Piquillo Pepper Coulis

## Salad

### CLASSIC CAESAR SALAD 15

### THE WEDGE 16

Smoked Bacon, Chopped Egg, Tomato, Red Onion, Russian Dressing

### HEIRLOOM TOMATO 20

Zero Miles "Burrata", Hand Picked Arugula, Lemon Vincotto, Basil Crisp

## Seafood

### MAPLE & BOURBON SMOKED FAROE ISLAND SALMON 36

Black Venus Rice Risotto

### PAN SEARED SEA BASS M.P.

Black Venus Rice Risotto

## Beefsteaks

### RIBEYE STEAK 45

12oz Certified Angus Beef

### FILET MIGNON 50

8oz Certified Angus Beef®

### NY SIRLOIN 65

15oz Allen Brothers Prime Twenty Eight Days Dry Aged

### TOMAHAWK FOR TWO 150

38oz Allen Brothers Prime Thirty Two Day Dry Aged

## Flavorings

Peppercorn Sauce • Bull & Bear Steak Sauce • Foyot Sauce • Truffle Red Wine Sauce • Spiced Chimichurri

## Sides

### MASHED POTATOES 8

### WILTED SPINACH 8

### SEASONAL WILD MUSHROOM MELANGE 12

### POTATO PAVE 12

### CREAMED CORN 11

### ASPARAGUS 10

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 a 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.



BULL & BEAR