

Soup

FLORIDA FARMS CORN SOUP 18

Truffle & Robiola Cheese Sandwich

LOBSTER BISQUE 24

Butter Poached Lobster Medallion, Dry Sherry

Chilled Tastes

TRUFFLE DEVILED EGGS 14

COLOSSAL CHILLED GULF SHRIMP 21

Cocktail Sauce, Lemon Thyme Marinated

Beginnings

PASTA EXPLOSION 22

Pata Negra de Bellota, Parmigiano Reggiano

WAGYU CARPACCIO 24

Thin Cut Wagyu, Seasonal Fresh Shaved Truffles, Mugolio 18 Month Shaved Parmesan, Reggiano Cheese, Pushed Egg Yolk, Served with Fulle De Bric

OYSTER ROCKEFELLER 24

Peak Season Boutique Oyster, Pernod, Fresh Spinach, Cheesecrumb

PAN SEARED FOIE GRAS 28

Wild Berries, Toasted Brioche, Bourbon Caramel

Salad

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

Seafood

MAPLE WOOD SMOKED FAROE ISLAND SALMON 40

Sweet Corn and Bacon Purée, Gourmet Pan Roasted Mushrooms, Lemon Herb Beurre Blanc

PAN SEARED SEA BASS M.P.

Black Venus Rice Risotto, Lightly Sautéed Broccolini, Piquillo Pepper and Marcona Almonds, Soubise Sauce, Finished with Achote Tuile

Pasture

BULL AND BEAR "FRIED CHICKEN" 45

Yukon Gold Mash Potato, Gravy

PAN ROASTED COLORADO LAMB 52

Ras Al Hanout Tagine, Beluga Lentils, Jamon Serrano

SPANISH IBERICO CHOP 58

Double Cut Spanish Iberico Pork Chop, Potato Pave, Veal Demi-glace, Maderira Reduction

VEAL OSCAR 74

14oz Bone-In, Served with Fresh Lump Crab, Preserved Lemon and Asparagus Spears

Beefsteaks

BEEF SHORT RIB 50

16oz Prime Braised on the Bone with Syrah Wine

FILET MIGNON 55

8oz Certified Angus Beef®

NY SIRLOIN 65

15oz Allen Brothers Prime Twenty Eight Days Dry Aged

Featured Wagyu MP

12oz Chef Selection

CHATEAUBRIAND FOR TWO 120

18oz Certified Black Angus, Potato Pave

TOMAHAWK FOR TWO 165

38oz Allen Brothers Prime Thirty Two Day Dry Aged

ADDITIONS

Lobster Tail 40 • Seared Foie Gras 24
Jumbo Lump Crab 25 • Fresh Shaved Truffles M.P.

Flavorings

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

Sides

Asparagus 12

Bull & Bear Fries 10

Bull & Bear Creamed Spinach 16

Bull & Bear Frites 18

Creamed Corn 12

Lobster Mac & Cheese 24

Mac & Cheese with Applewood Smoked Bacon 12

Mashed Potatoes 9

Seasonal Wild Mushroom Melange 14

Wilted Spinach 9

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.

