

Soup

FLORIDA FARMS CORN SOUP 18
Truffle & Robiola Cheese Sandwich

LOBSTER BISQUE 24
Butter Poached Lobster Medallion,
Dry Sherry

Chilled Tastes

TRUFFLE DEVEILED EGGS 16

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 Fuile 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 39**
For Two Only

THE WEDGE 19
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 43**
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-glance, Maderira Reduction

VEAL OSCAR 74
14oz Bone-In, Served with Fresh Lump
Crab, Preserved Lemon
and Asparagus Spears

Sides

Asparagus 14

Bull & Bear Fries 12

Bull & Bear Creamed Spinach 16

Bull & Bear Frites 18

Creamed Corn 14

Lobster Mac & Cheese 26

Mac & Cheese with Applewood

Smoked Bacon 14

Mashed Potatoes 12

Seasonal Wild Mushroom Melange 16

Wilted Spinach 12

Beefsteaks

BEEF SHORT RIB 56
16oz Prime Braised on the Bone
with Syrah Wine

FILET MIGNON 58
8oz Certified Angus Beef®

STEAK FRITES 67
6oz Filet, Cognac Peppercorn
Sauce, Bull & Bear Frites

NY SIRLOIN 75
15oz Allen Brothers Prime
Twenty Eight Days Dry Aged

FEATURED WAGYU MP
12oz Chef Selection

CHATEAUBRIAND FOR TWO 125
18oz Certified Black Angus,
Potato Pave

TOMAHAWK FOR TWO 170
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

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.

