

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 23
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 29
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 24
Zero Miles "Burrata", Hand Picked Arugula,
Lemon Vincotto, Basil Crisp

Seafood

**MAPLE WOOD SMOKED FAROE
ISLAND SALMON 45**
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" 47
Yukon Gold Mash Potato, Gravy

PAN ROASTED COLORADO LAMB 58
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

Sides

Asparagus 15
Bull & Bear Fries 13
Bull & Bear Creamed Spinach 17
Bull & Bear Frites 19
Creamed Corn 15
Lobster Mac & Cheese 27
**Mac & Cheese with Applewood
Smoked Bacon 15**
Mashed Potatoes 13
Seasonal Wild Mushroom Melange 17
Wilted Spinach 13

Beefsteaks

FILET MIGNON 65
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 135
18oz Certified Black Angus, Potato Pave

TOMAHAWK FOR TWO 180
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

Sauce Flight 12
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.

