

## Soup

**FLORIDA FARMS CORN SOUP 18**  
Truffle & Robiola Cheese Sandwich

**LOBSTER BISQUE 24**  
Butter Poached Lobster Medallion, Dry Sherry

## Chilled Tastes

**TRUFFLE DEVEILED EGGS 14**

**COLOSSAL CHILLED GULF SHRIMP 21**  
Cocktail Sauce, Lemon Thyme Marinated

**BULL AND BEAR SEAFOOD TOWER 225**  
Oysters, Lobster Two Ways, Tuna Tartare, King Crab Leg,  
Colossal Crab Salad, Prawns, Caviar

## Beginnings

**PASTA EXPLOSION 22**  
Pata Negra de Bellota, Parmigiano Reggiano

**WAGYU CARPACCIO 22**  
Mishima Ranch Strip Loin, Seasonal Fresh Shaved Truffles,  
Mugolio 18 Month Shaved Parmesan, Reggiano Cheese,  
Pushed Egg Yolk, Served with Fuile De Bric

**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, Madeira Reduction

**VEAL OSCAR 74**  
1.4oz Bone-In, Served with Fresh Lump Crab,  
Preserved Lemon and Asparagus Spears

## Beefsteaks

**BEEF SHORT RIB 50**  
1.6oz Prime Braised on the Bone with Syrah Wine

**FILET MIGNON 55**  
8oz Certified Angus Beef®

**NY SIRLOIN 65**  
1.5oz Allen Brothers Prime Twenty Eight Days Dry Aged

**CHATEAUBRIAND FOR TWO 120**  
1.8oz Certified Black Angus, Potato Pave

**TOMAHAWK FOR TWO 150**  
3.8oz 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

Mashed Potatoes 9  
Mac & Cheese with Applewood Smoked Bacon 12  
Bull & Bear Creamed Spinach 16  
Wilted Spinach 9  
Seasonal Wild Mushroom Melange 14  
Bull & Bear Fries 10  
Creamed Corn 12  
Asparagus 12  
Lobster Mac & Cheese 24

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.

