

## 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

**BEEF SHORT RIB 58**  
16oz Prime Braised on the Bone  
with Syrah Wine

**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.

