



BULL & BEAR

Bar Menu

Soup

Florida Farms Corn Soup 16

TRUFFLE & BRILLAT SAVARIN CHEESE SANDWICH

Maine Lobster Bisque 21

BUTTER POACHED LOBSTER MEDALLION, DRY SHERRY

Chilled Tastes

Colossal Chilled Gulf Shrimp 21

COCKTAIL SAUCE, LEMON THYME MARINATED

The Tuna...at the Bull & Bear 22

SMOKED, CONFIT, TARTARE, FLORIDA CITRUS, ICED OCEAN SALT

Beginnings

Escargot & Gnocchi 24

SHIMEJI MUSHROOM, BLACK GARLIC, FRESH BASIL FED SNAILS

Pasta Explosion 22

PATA NEGRA DE BELLOTA, PARMIGIANO REGGIANO

Truffle Deviled Eggs 13

SHAVED OREGON BLACK TRUFFLE

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 greater risk of serious illness from raw oysters, and should eat oysters fully cooked.

IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN.

Parties of 8 or more are subject to an 18% service charge. Prices do not include tax.



BULL & BEAR

Salads

Classic Caesar Salad 14

PARMIGIANO REGGIANO, FOCACCIA CROUTONS

The Wedge 14

SMOKED BACON, CHOPPED EGG, RED ONION, RUSSIAN DRESSING

Heirloom Tomato 18

ZERO MILES "BURRATA", HAND PICKED ARUGULA, LEMON VINCOTTO, BASIL CRISP

Maine Lobster Salad 25

POACHED, HERB EMULSION, AIOLI, MICRO WILD GREENS

Pasture

Pan Roasted Colorado Lamb 48

RAS AL HANOUT TAGINE, BELUGA LENTILS, JAMON SERRANO

Seafood

Pan Roasted Columbia River Salmon 36

PEAS PUREE, WHEAT BERRIES, TRUMPETS, CIPOLLINI SUC DE GRAVE

Chef's Fresh Market Catch M.P.

SPINACH, MUSHROOM, TOMATO
PARSLEY BUTTER CRUSTED, SORREL SAUCE

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Beefsteaks

Beef Short Rib 48

8oz PRIME SLOW BRAISED ON THE BONE
SYRAH WINE BRAISED

Filet Mignon 49

8oz CERTIFIED BLACK ANGUS

NY Sirloin 65

15oz ALLEN BROTHERS PRIME
TWENTY EIGHT DAYS DRY AGED

Wagyu Sirloin 70

16oz AMERICAN STYLE KOBE BEEF

Steak Frites 52

BLACK PEPPERCORN ENCRUSTED 8oz FILET MIGNON,
BULL & BEAR FRITES, BRANDY & CREAM SAUCE

ADDITIONS:

LOBSTER TAIL 40
SEARED FOIE GRAS 24

Sides

Bull & Bear Frites 18

100% IDAHO HAND CUT TALLOW POTATO CRISP ORGANIC GARLIC AIOLI

MASHED POTATOES 9

MAC & CHEESE WITH APPLEWOOD SMOKED BACON 12

POTATO PAVE 10

LOCAL SEASONAL ROASTED VEGETABLES 12

WILTED SPINACH 9

SEASONAL WILD MUSHROOM MELANGE 12

BULL & BEAR FRIES 10

CREAMED CORN 9

ASPARAGUS 10

LOBSTER MAC & CHEESE 24

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