

## Soup

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

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

## Chilled Tastes

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

**BULL & BEAR SHELLFISH PLATTER 42 per person**  
*(Minimum order two)*  
Oysters, Gulf Shrimp, Alaskan King Crab, Crab Cocktail  
*Add Chilled Maine Lobster 40*

**THE TUNA...AT THE BULL & BEAR 24**  
Smoked, Confit, Tartare, Florida Citrus, Iced Ocean Salt

## Beginnings

**ESCARGOT & GNOCCHI 24**  
Schimeji Mushroom, Black Garlic, Fresh Basil, Fed Snails

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

**PASTA EXPLOSION 22**  
Pata Negrade Bellota, Parmigianino Reggiano

**PAN SEARED FOIE GRAS 28**  
Wild Berries, Toasted Brioche, Bourbon Caramel

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.

Parties of 6 or more are subject to an 18% service charge. Prices do not include tax.



## Salad

### CLASSIC CEASAR 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, Basic 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

### BULL AND BEAR "FRIED CHICKEN" 45

Yukon Gold Mash Potato, Gravy

### VEAL OSCAR 68

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

## Seafood

### B&B NOVA SCOTIA LOBSTER 75

Pata Negra Ham, Brioche, Thyme, Garlic

### Maple & Bourbon Smoked Faroe Island Salmon 40

Sweet Corn and Bacon Purée, Pan Roasted Maitake and Chanterelle Mushrooms, Sea Beans, Lemon Herb Beurre Blanc

### Pan Seared Black Cod M.P.

Black Venus Rice Risotto, Lightly Sautéed Broccolini, Piquillo Pepper and Marcona Almonds, Yellow Onion Soubise Sauce, Finished with Achote Tuile

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# Beefsteaks

## BEEF SHORT RIB 50

1 6oz Prime Slow Braised on the Bone, Syrah Wine Braised

## FILET MIGNON 55

8oz Certified Angus Beef©

## NY SIRLOIN 65

1 5oz Allen Brothers Prime Twenty Eight Days Dry Aged

## CHATEAUBRIAND FOR TWO 110

1 8oz Certified Angus Beef©, Potato Pave

## TOMAHAWK FOR TWO 150

3 8oz Allen Brothers Prime Thirty-Two Day Dry Aged

## WAGYU SIRLOIN 70

1 6oz American Kobe Beef

## ADDITIONS

Lobster Tail 40 • Seared Foie Gras 24 • Jumbo Lump Crab 25

# Flavorings

Peppercorn Sauce • Bull & Bear Steak Sauce  
Foyot Sauce • Truffle Red Wine Sauce • Spiced Chimichurri

# 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 14

Bull & Bear Fries 10

Creamed Corn 12

Asparagus 12

Lobster Mac & cheese 24

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