

Soup

FLORIDA FARMS CORN SOUP 18
Truffle & Robiola Cheese Sandwich

LOBSTER BISQUE 24
Butter Poached Lobster Medallion, Dry Sherry

Chilled Tastes

COLOSSAL CHILLED GULF SHRIMP 21
Cocktail Sauce, Lemon Thyme Marinated

THE TUNA...AT THE BULL & BEAR 24
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

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

Pasture

PAN ROASTED COLORADO LAMB 48
Ras Al Hanout Tagine, Beluga Lentils, Jamon Serrano

VEAL OSCAR 68
14oz Bone-In, Served with Fresh Lump Crab,
Preserved Lemon and Asparagus Spears

Seafood

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

Beefsteaks

BEEF SHORT RIB 50
16oz Prime Slow Braised on the Bone, Syrah Wine Braised

CHATEAUBRIAND FOR TWO 120
18oz Certified Black Angus, Potato Pave

FILET MIGNON 55
8oz Certified Angus Beef®

NY SIRLOIN 65
15oz Allen Brothers Prime Twenty Eight Days Dry Aged

TOMAHAWK FOR TWO 150
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

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
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

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.

