

Soup

FLORIDA FARMS CORN SOUP 18
Truffle & Robiola Cheese Sandwich

LOBSTER BISQUE 24
Butter Poached Lobster Medallion, Dry Sherry

Chilled Tastes

TRUFFLE DEVILED EGGS 14

COLOSSAL CHILLED GULF SHRIMP 21
Cocktail Sauce, Lemon Thyme Marinated

Beginnings

PASTA EXPLOSION 22
Pata Negra de Bellota, Parmigiano Reggiano

WAGYU CARPACCIO 24
Lone Mountain Ranch Strip Loin, 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 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, Maderira 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

Wagyu NY Strip 95
1.2oz Lone Mountain Ranch

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

TOMAHAWK FOR TWO 165
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

Asparagus 12
Bull & Bear Fries 10
Bull & Bear Creamed Spinach 16
Bull & Bear Frites 18
Creamed Corn 12
Lobster Mac & Cheese 24
Mac & Cheese with Applewood Smoked Bacon 12
Mashed Potatoes 9
Seasonal Wild Mushroom Melange 14
Wilted Spinach 9

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.



BULL & BEAR