

## 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

**GNOCCHI 24**  
Shimeji Mushroom, Black Garlic,  
Shaved Black Truffle

**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 18**  
Parmigiano Reggiano, Focaccia  
Croutons

**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

**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

**BULL & BEAR BURGER 35**  
10oz Wagyu Burger, Confit  
Tomatoes, Truffle Onion, Brioche Bun  
and Bull & Bear Frites

**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

**DELMONICO MP**  
16oz Allen Brothers Prime  
Thirty 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.

