

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

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

Wagyu Carpaccio 22
MISHIMA RANCH STRIP LOIN, SEASONAL FRESH SHAVED TRUFFLES, MUGOLIO 18 MONTH SHAVED PARMESAN
REGGIANO CHEESE, PUSHED EGG YOLK, SERVED WITH FUILE DE BRIC.

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

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

Salads

Classic Caesar Salad Prepared Tableside 30
FOR TWO ONLY

The Wedge 16
SMOKED BACON, CHOPPED EGG, RED ONION, RUSSIAN DRESSING

Heirloom Tomato 20
ST AUGUSTINE, FLORIDA “BURRATA”, HAND PICKED ARUGULA, LEMON VINCOTTO, BASIL CRISP

Maine Lobster Salad 25
POACHED, HERB EMULSION, AIOLI, MICRO WILD GREENS

Pasture

The Veal Oscar's 68
14OZ BONE IN SERVED WITH FRESH LUMP CRAB, PRESERVED LEMON
AND ASPARAGUS SPEARS

Pan Roasted Colorado Lamb 48
RAS AL HANOUT TAGINE, BELUGA LENTILS, JAMON SERRANO

Bull and Bear “Fried Chicken” 45
YUKON GOLDEN MASH POTATO, GRAVY

Spanish Iberico Chop 58
DOUBLE CUT SPANISH IBERICO PORK CHOP, POTATO PAVE,
VEAL DEMI-GLACE, MADERIRA REDUCTION

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Seafood

Maple & Bourbon Smoked Faroe Island Salmon 40

SWEET CORN AND BACON PUREE, PAN ROASTED MAITAKE AND CHANTRELLE MUSHROOMS, SEA BEANS AND LEMON HERB BEURRE BLANC

Pan Seared Black Cod M.P.

BLACK VENUS RICE RISOTTO, LIGHTLY SAUTEED 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

Filet Mignon 55

8oz CERTIFIED BLACK ANGUS

NY Sirloin 65

15oz ALLEN BROTHERS PRIME
TWENTY EIGHT DAYS DRY AGED

Wagyu Sirloin 85

13OZ AMERICAN KOBE BEEF

Chateaubriand for Two 110

18oz CERTIFIED BLACK ANGUS, POTATO PAVE

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 MP

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Flavorings

PEPPERCORN SAUCE • BULL & BEAR STEAK SAUCE
FOYOT SAUCE • TRUFFLE RED WINE SAUCE • SPICED CHIMICHURRI
100 YEAR BALSAMIC VINAIGRETTE \$10 PER DROP

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

B&B CREAMED SPINICH 16

WILTED SPINACH 12

SEASONAL WILD MUSHROOM MELANGE 14

BULL & BEAR FRIES 10

CREAMED CORN 12

ASPARAGUS 12

LOBSTER MAC & CHEESE 24

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