

## Soup

FLORIDA FARMS CORN SOUP 18  
Truffle & Robiola Cheese Sandwich

MAINE 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

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

PASTA EXPLOSION 22  
Pasta 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.



## Salads

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

PAN ROASTED COLUMBIA RIVER SALMON 38  
Peas Puree, Wheat Berries, Trumpets, Cipollini Suc De Grave

CHEF'S FRESH MARKET CATCH M.P.  
Spinach, Mushroom, Tomato  
Parsley Butter Crusted, Sorrel Sauce

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## Beefsteaks

### BEEF SHORT RIB 50

16oz Prime Slow Braised on the Bone, Syrah Wine Braised

### FILET MIGNON 55

8oz Certified Angus Beef®

### NY SIRLOIN 65

15oz Allen Brothers Prime Twenty Eight Days Dry Aged

### CHATEAUBRIAND FOR TWO 110

18oz Certified Angus Beef®, Potato Pave

### TOMAHAWK FOR TWO 150

38oz Allen Brothers Prime Thirty-Two Day Dry Aged

### WAGYU SIRLOIN 70

16oz 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 FRITTES 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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