

Soup

Florida Farms Corn Soup 16
TRUFFLE & ROBIOLA CHEESE SANDWICH

Maine Lobster Bisque 21
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 22
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

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 28
FOR TWO ONLY

The Wedge 14
SMOKED BACON, CHOPPED EGG, RED ONION, RUSSIAN DRESSING

Heirloom Tomato 18
ZERO MILES "BURRATA", HAND PICKED ARUGULA, LEMON VINCOTTO, BASIL 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" 42
YUKON GOLDEN MASH POTATO, GRAVY

Bison 90
28oz DURAM RANCH GRASS FED BISON
ORGANIC SMOKED CARROTS, CHARCOAL YUCA,
PRESERVED LEMON YOGURT

Seafood

Maine Lobster on the Spit for Two
68 per person
CROUTON EN SUC DE CUISSON, POTATO PAVE
Prepared Tableside

Pan Roasted Columbia River Salmon 36
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 48

8oz PRIME SLOW BRAISED ON THE BONE
SYRAH WINE BRAISED

Filet Mignon 49

8oz CERTIFIED BLACK ANGUS

NY Sirloin 65

15oz ALLEN BROTHERS PRIME
TWENTY EIGHT DAYS DRY AGED

Chateaubriand for Two 99

18oz CERTIFIED BLACK ANGUS, POTATO PAVE

Côte De Boeuf for Two 115

38oz NATURAL CERTIFIED BLACK ANGUS
SERVED A' POINT, POTATO AU GRATIN

Tomahawk for Two 145

38oz ALLEN BROTHERS PRIME
THIRTY-TWO DAY DRY AGED

Wagyu Sirloin 70

16oz AMERICAN STYLE KOBE BEEF

ADDITIONS:

LOBSTER TAIL 40

SEARED FOIE GRAS 24

Flavorings

PEPPERCORN SAUCE • BULL & BEAR STEAK SAUCE
FOYOT SAUCE • TRUFFLE RED WINE SAUCE • SPICED CHIMICHURRI

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

LOCAL SEASONAL ROASTED VEGETABLES 12

WILTED SPINACH 9

SEASONAL WILD MUSHROOM MELANGE 12

BULL & BEAR FRIES 10

CREAMED CORN 9

ASPARAGUS 10

LOBSTER MAC & CHEESE 24

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