

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

WAGYU CARPACCIO 24

Thin Cut Wagyu, Seasonal Fresh Shaved Truffles, Mugolio 18 Month Shaved Parmesan, Reggiano Cheese, Pushed Egg Yolk, Served with Fulle De Bric

PAN SEARED FOIE GRAS 29

Wild Berries, Toasted Brioche, Bourbon Caramel

SALAD

CLASSIC CAESAR SALAD

PREPARED TABLESIDE 39

For Two Only

THE WEDGE 19

Smoked Bacon, Chopped Egg, Red Onion, Russian Dressing

HEIRLOOM TOMATO 24

Zero Miles "Burrata", Hand Picked Arugula, Lemon Vincotto, Basil Crisp

PASTURE

BULL AND BEAR "FRIED CHICKEN" 47

Yukon Gold Mash Potato, Gravy

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

SEAFOOD

PAN SEARED SEA BASS M.P.

Black Venus Rice Risotto, Lightly Sautéed Broccolini, Piquillo Pepper and Marcona Almonds, Soubise Sauce, Finished with Achote Tuile

SIDES

Asparagus 15

Bull & Bear Fries 13

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

FILET MIGNON 65

8oz Certified Angus Beef®

BULL & BEAR BURGER 35

10oz Wagyu Burger, Confit Tomatoes, Truffle Onion, Brioche Bun and Bull & Bear Fries

FEATURED WAGYU MP

12oz Chef's Selection

CHATEAUBRIAND FOR TWO 135

18oz Certified Black Angus, Potato Pave

TOMAHAWK FOR TWO 180

38oz 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

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.

Parties of 6 or more are subject to a 20% gratuity. Prices do not include tax.



BULL & BEAR
BRASSERIE