

# DINNER

by Chef D' Cuisine Juan Suarez

## BEGINNINGS

- COLOSSAL CHILLED GULF SHRIMP** ..... **23**  
Cocktail Sauce, Lemon Thyme Relish
- PASTA EXPLOSION** ..... **27**  
Pata Negra de Bellota, Parmigiano Reggiano
- TUNA TARTARE NICOISE\*** ..... **31**  
Egg Fudge, Tomato Gelée, Kalamata, Espelette Vinaigrette
- WAGYU CARPACCIO\*** ..... **24**  
Shaved Truffles, 18 Month Shaved Parmigiano Reggiano, Pushed Egg Yolk
- OYSTER ROCKEFELLER** ..... **24**  
Peak Season Boutique Oyster, Pernod, Baby Spinach, Cheesecrumb
- DUCK FOIE GRAS TERRINE** ..... **26**  
Seasonal Accoutrement, Frisee, Vinaigrette, Truffle Salt
- DRY AGED YELLOWTAIL CRUDO\*** ..... **25**  
Leche de Tigre

## SALADS

- CLASSIC TABLESIDE CAESAR SALAD FOR TWO** ..... **44**
- THE WEDGE** ..... **22**  
Smoked Bacon, Chopped Egg, Red Onion, Russian Dressing
- THE TOMATO** ..... **24**  
Confit Heirloom Cherry Tomato, Burrata Mozzarella, Pumpernickel, Arugula, White Balsamic Caviar, Basil Foam

## SOUPS

- FLORIDA FARMS CORN SOUP** ..... **20**  
Truffle & Robiola Sandwich
- LOBSTER BISQUE** ..... **25**  
Butter Poached Lobster Medallion, Dry Sherry

**GRANDE SEAFOOD TOWER\*** **160** serves 2 / **320** serves 4  
Oysters, Jumbo Shrimp, Alaskan King Crab, Crab Cocktail, Chilled Maine Lobster  
**Petrossian Ossetra Caviar AQ**

## MAIN DISHES

- BULL AND BEAR "FRIED CHICKEN"** ..... **52**  
Yukon Gold Mash Potato, Gravy
- DOVER SOLE** ..... **80**  
Haricot Vert, Mushroom, Asparagus, Tarragon Caper  
Lemon Cream Sauce
- CARABINEROS SHRIMP** ..... **95**  
Seafod Paella, Chorizo, Espelette Butter
- PAN SEARED SEA BASS** ..... **78**  
Seasonal Wild Mushrooms, Squash,  
Champagne Beurre Blanc, Caviar
- ESCARGOT & GNOCCHI** ..... **58**  
Shimeji Mushroom, Black Garlic, Basil Fed Fresh Snails
- SPANISH IBERICO CHOP** ..... **62**  
Double Cut Spanish Iberico Pork Chop, Potato Pave,  
Veal Demi-glace, Madeira Reduction
- PAN ROASTED COLORADO LAMB** ..... **58**  
Ras El Hanout Tagine, Beluga Lentils, Jamon Serrano
- VEAL OSCAR** ..... **78**  
14oz Bone-In, Served with Fresh Lump Crab, Preserved Lemon,  
Asparagus Spears

## STEAKS

- DELMONICO** ..... **130**  
18oz Allen Brothers Prime 28 Days Dry Aged
- FEATURED WAGYU** ..... **AQ**  
12oz Chef's Selection
- FILET MIGNON** ..... **68**  
8oz Certified Angus Beef®
- NY SIRLOIN** ..... **80**  
15oz Allen Brothers Prime 28 Days Dry Aged
- CHATEAUBRIAND FOR TWO** ..... **140**  
18oz Certified Black Angus, Potato Pave
- TOMAHAWK FOR TWO** ..... **185**  
38oz Allen Brothers Prime 32 Days Dry Aged
- APPLE BRANDY DRY AGED COTE DE BOEUF** . **AQ**  
32 Days House Aged, Bone Marrow, Orange Smoked  
Fingerling Potatoes
- BULL AND BEAR CARVING BOARD** ..... **300**  
Tomahawk Steak, Fried Chicken, Maine Lobster Tail,  
Choice of Two Sides

## SIDES

- Asparagus ..... **16**
- Bull & Bear Frites ..... **20**
- Bull & Bear Creamed Spinach ..... **18**
- Creamed Corn ..... **18**
- Lobster Mac & Cheese ..... **28**
- Applewood Smoked Bacon Mac & Cheese ..... **18**
- Mashed Potatoes ..... **16**
- Seasonal Wild Mushroom ..... **18**
- Sauteed Spinach ..... **16**

The Baked Potato **120**  
Petrossian Ossetra Caviar, Jamon Iberico de Bellota, Sour Cream, Gold Leaf

## ADDITIONS

Lobster Tail **45** • Seared Foie Gras **25**  
Jumbo Lump Crab **30** • Fresh Shaved Truffles **AQ**

## FLAVORINGS

**SAUCE FLIGHT 16**  
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.**