

DINNER

by Chef D'Cuisine Juan Suarez

BEGINNINGS

COLOSSAL CHILLED SHRIMP	27
Cocktail Sauce, Lemon Thyme Relish	
PASTA EXPLOSION	27
Pata Negra de Bellota, Parmigiano Reggiano	
TUNA TARTARE NICOISE*	33
Egg Fudge, Tomato Gelée, Kalamata, Espelette Vinaigrette	
WAGYU CARPACCIO*	27
Shaved Truffles, 18 Month Shaved Parmigiano Reggiano, Pushed Egg Yolk	
OYSTER ROCKEFELLER	26
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	
STEAK TARTARE AU POIVRE*	35
Beef Tenderloin, Brined Egg, Shallots, Capers, Fine Herbs, Peppercorn Aioli, Crostini	
Enhance with Beef Tallow Frites 8	

SALADS

CLASSIC TABLESIDE CAESAR SALAD FOR TWO	48
THE WEDGE	22
Smoked Bacon, Chopped Egg, Red Onion, Russian Dressing	
THE TOMATO	25
Confit Heirloom Cherry Tomato, Burrata Mozzarella, Pumpernickel, Arugula, White Balsamic Caviar, Basil Foam	
SOUPS	
FLORIDA FARMS CORN SOUP	21
Truffle & Robiola Sandwich	
LOBSTER BISQUE	25
Butter Poached Lobster Medallion, Dry Sherry	

GRANDE SEAFOOD TOWER*	165	serves 2	/	325	serves 4
Oysters, Jumbo Shrimp, Seasonal Crab Selection, Crab Cocktail, Chilled Maine Lobster					
ANTONIOUS OSCIETRA 6 STAR CAVIAR SERVICE	300				
House Made Blinis & Traditional Accoutrements					

MAIN DISHES

BULL AND BEAR FRIED CHICKEN	52
Yukon Gold Mash Potato, Gravy	
SEAFOOD PAELLA	72
Tiger Prawns, 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	68
Double Cut Spanish Iberico Pork Chop, Potato Pave, Veal Demi-glace, Madeira Reduction	
COLORADO LAMB	65
House Spiced Rack of Lamb, Pepita Crust, Bull & Bear Mole, White Bean Purée, Seasonal Garnish	
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	MP
12oz Chef's Selection	
FILET MIGNON	72
8oz Certified Angus Beef®	
NY STRIP	82
15oz Allen Brothers Prime 28 Days Dry Aged	
CHATEAUBRIAND FOR TWO	150
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	
PLANT BASED "STEAK"	48
8oz Filet, Non-GMO textured Soy Based	

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 Caviar, Jamon Iberico de Bellota, Sour Cream, Gold Leaf	

ENHANCEMENTS

Oscar Style 45 • Blue Cheese Crust 18 • Truffle Butter 15
Lobster Tail 45 • Seared Foie Gras 25
Jumbo Lump Crab 30 • Fresh Shaved Truffles MP

SAUCE FLIGHT	20
Peppercorn Sauce • Bull & Bear Steak Sauce • Foyot Sauce	
Truffle Red Wine Sauce • Spiced Chimichurri	
Bull & Bear Chimichurri	

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-bourne 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. Maximum 4 split checks per table. Prices do not include tax.