

# DINNER

by Chef D' Cuisine Juan Suarez

## BEGINNINGS

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

## SALADS

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

## SOUPS

<b>FLORIDA FARMS CORN SOUP</b> .....	<b>20</b>
Truffle & Robiola Sandwich	
<b>LOBSTER BISQUE</b> .....	<b>25</b>
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

<b>BULL AND BEAR "FRIED CHICKEN"</b> .....	<b>52</b>	<b>ESCARGOT &amp; GNOCCHI</b> .....	<b>58</b>
Yukon Gold Mash Potato, Gravy		Shimeji Mushroom, Black Garlic, Fresh Snails Basil Fed	
<b>DOVER SOLE</b> .....	<b>80</b>	<b>SPANISH IBERICO CHOP</b> .....	<b>62</b>
Haricot Vert, Mushroom, Asparagus, Tarragon Caper Lemon Cream Sauce		Double Cut Spanish Iberico Pork Chop, Potato Pave, Veal Demi-glace, Maderira Reduction	
<b>CARABINEROS SHRIMP</b> .....	<b>95</b>	<b>PAN ROASTED COLORADO LAMB</b> .....	<b>58</b>
Seafod Paella, Chorizo, Espelette Butter		Ras Al Hanout Tagine, Beluga Lentils, Jamon Serrano	
<b>PAN SEARED SEA BASS</b> .....	<b>68</b>	<b>VEAL OSCAR</b> .....	<b>78</b>
Black Rice Risotto, Broccolini, Piquillo Pepper, Marcona Almonds, Soubise Sauce		14oz Bone-In, Served with Fresh Lump Crab, Preserved Lemon and Asparagus Spears	

## STEAKS

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

## SIDES

Asparagus .....	<b>16</b>	Applewood Smoked Bacon Mac & Cheese .....	<b>18</b>
Bull & Bear Frites .....	<b>20</b>	Mashed Potatoes .....	<b>15</b>
Bull & Bear Creamed Spinach .....	<b>18</b>	Seasonal Wild Mushroom .....	<b>18</b>
Creamed Corn .....	<b>18</b>	Sauteed Spinach .....	<b>15</b>
Lobster Mac & Cheese .....	<b>28</b>		

The Baked Potato **100**  
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 15**  
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.**