

DINNER

by Chef D'Cuisine Juan Suarez

BEGINNINGS

- COLOSSAL CHILLED SHRIMP** **23**
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*** **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** **48**
- 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** **21**
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

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** **68**
8oz Certified Angus Beef®
- NY STRIP** **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
- 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.