

DINNER

by Chef D'Cuisine Juan Suarez

BEGINNINGS

COLOSSAL CHILLED SHRIMP

Cocktail Sauce, Lemon Thyme Relish

PASTA EXPLOSION

Pata Negra de Bellota, Parmigiano Reggiano

TUNA TARTARE NICOISE*

Egg Fudge, Tomato Gelée, Kalamata, Espelette Vinaigrette

WAGYU CARPACCIO*

Shaved Truffles, 18 Month Shaved Parmigiano Reggiano, Pushed Egg Yolk

OYSTER ROCKEFELLER

Peak Season Boutique Oyster, Pernod, Baby Spinach, Cheesecrumb

DUCK FOIE GRAS TERRINE

Seasonal Accoutrement, Frisée, Vinaigrette, Truffle Salt

DRY-AGED YELLOWTAIL CRUDO*

Leche de Tigre

STEAK TARTARE AU POIVRE*

Beef Tenderloin, Brined Egg, Shallots, Capers, Fine Herbs, Peppercorn Aioli, Crostini
Enhance with Beef Tallow Frites 8

SALADS

CLASSIC TABLESIDE CAESAR SALAD FOR TWO

THE WEDGE

Smoked Bacon, Chopped Egg, Red Onion, Russian Dressing

THE TOMATO

Confit Heirloom Cherry Tomato, Burrata Mozzarella, Pumpernickel, Arugula, White Balsamic Caviar, Basil Foam

SOUPS

FLORIDA FARMS CORN SOUP

Truffle & Robiola Sandwich

LOBSTER BISQUE

Butter Poached Lobster Medallion, Dry Sherry

GRANDE SEAFOOD TOWER*

Oysters, Jumbo Shrimp, Seasonal Crab Selection, Crab Cocktail, Chilled Maine Lobster

ANTONIOUS OSCIETRA 6-STAR CAVIAR SERVICE

House-Made Blinis & Traditional Accoutrements

MAIN DISHES

BULL AND BEAR FRIED CHICKEN

Yukon Gold Mashed Potatoes, Gravy

THE SCAMPI

Skull Island Shrimp, Diver Scallop, Agnolotti, Guajillo Scampi Butter

PAN SEARED SEA BASS

Seasonal Wild Mushrooms, Squash, Champagne Beurre Blanc, Caviar

ESCARGOT & GNOCCHI

Shimeji Mushroom, Black Garlic, Basil Fed Fresh Snails

SPANISH IBERICO CHOP

Double Cut Spanish Iberico Pork Chop, Potato Pavé, Veal Demi-Glace, Madeira Reduction

COLORADO LAMB

House-Spiced Rack of Lamb, Pepita Crust, Bull & Bear Mole, White Bean Purée, Seasonal Garnish

VEAL OSCAR

14oz Bone-In, Served with Fresh Lump Crab, Preserved Lemon, Asparagus Spears

STEAKS

DELMONICO

18oz Allen Brothers Prime 28 Days Dry-Aged

RIBEYE

16oz Creekstone Prime

FEATURED WAGYU

12oz Chef's Selection

FILET MIGNON

8oz Certified Angus Beef®

NY STRIP

15oz Creekstone Prime

CHATEAUBRIAND FOR TWO

18oz Certified Black Angus, Potato Pavé

TOMAHAWK FOR TWO

38oz Allen Brothers Prime 32 Days Dry-Aged

APPLE BRANDY DRY AGED CÔTE DE BOEUF

32 Days House-Aged, Bone Marrow, Orange Smoked Fingerling Potatoes

BULL AND BEAR CARVING BOARD

Tomahawk Steak, Fried Chicken, Maine Lobster Tail, Choice of Two Sides

PLANT-BASED STEAK

8oz Filet, Non-GMO Textured Soy Based

SIDES

Asparagus

Bull & Bear Frites

Bull & Bear Creamed Spinach

Creamed Corn

Lobster Mac & Cheese

Applewood Smoked

Bacon Mac & Cheese

Mashed Potatoes

Seasonal Wild Mushroom

Sauteed Spinach

The Baked Potato

Antonious Caviar, Jamón Iberico de Bellota, Sour Cream, Gold Leaf

ENHANCEMENTS

Oscar Style • Blue Cheese Crust • Truffle Butter • Lobster Tail • Seared Foie Gras
Jumbo Lump Crab • Scallops • Fresh Shaved Truffles • Sauce Flight

*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. Maximum 4 split checks per table. Prices do not include tax.

At Bull & Bear we take the utmost time and care in preparing each dish, allowing our larger cuts of meat the time that they deserve. Select entrees require an extended cooking time to ensure proper preparation and optimal flavor. To provide a seamless dining experience, we kindly encourage guests to place their full order at once. This allows our team to deliver your meal with the level of care, pacing, and attention that defines our commitment to culinary excellence.