

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, Frisée, 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, Tomatoes, 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	<i>serves 2</i>	325	<i>serves 4</i>
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 Mashed Potatoes, Gravy	
THE SCAMPI	68
Key West Shrimp, Diver Scallop, Agnolotti, Guajillo Scampi 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 Pavé, 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	
RIBEYE	115
16oz Creekstone Prime	
FEATURED WAGYU	MP
12oz Chef's Selection	
FILET MIGNON	72
8oz Certified Angus Beef®	
NY STRIP	88
15oz Creekstone Prime	

CHATEAUBRIAND FOR TWO	150
18oz Certified Black Angus, Potato Pavé	
TOMAHAWK FOR TWO	185
38oz Allen Brothers Prime 32 Days Dry-Aged	
APPLE BRANDY DRY AGED CÔTE 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	18
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
Antonious Caviar, Jamón 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** • Scallops **36** • Fresh Shaved Truffles **MP** • Sauce Flight **20**

Maximum 4 split checks per table. A 20% operations charge is applied to parties of 6 or more.
An 18% operations charge is applied to all unsigned checks. 100% of these charges are distributed directly to the service staff.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.