



BULL & BEAR
PRIME STEAKHOUSE

Show Menu

APPETIZER

Waldorf Salad

Candied Walnuts, Sweet & Sour Apples, Celeriac, Truffle

ENTRÉE

Chateaubriand

Carved Tenderloin of Black Angus Beef, Caramelized Pearl Onions, Mushrooms, Red Wine & Béarnaise Sauce

20 Ounces

OR

The Porterhouse

46 Ounces

Supplement \$25

OR

Market Fish of The Day

SIDES

Mashed Potatoes

Broccolini or Creamed Spinach

DESSERT

Bull & Bear Brioche Bread Pudding

Vanilla Bean Ice Cream

\$149 Per Two

Iced Shellfish

Shellfish Platter

Gulf Shrimp, Oysters, Maine Lobster, Jumbo

Lump Crab & Snow Crab Legs

Small - THIRTY NINE

Large - SEVENTY EIGHT

Tower - ONE HUNDRED SEVENTEEN

East Coast Oysters

Blue Island Oyster Co. South Bay Long Island

Half Dozen - TWENTY FOUR

One Dozen - FORTY FOUR

Gulf Shrimp Cocktail

Classic Horseradish Cocktail Sauce

TWENTY NINE

Chilled Maine Lobster Cocktail

Half Lobster, Fines Herbs Aioli

THIRTY ONE

APPETIZERS

Waldorf Salad

Candied Walnuts, Sweet & Sour Apples, Celeriac, Truffle

NINETEEN

Bull & Bear Wedge

Baby Iceberg Lettuce, Bacon, Egg, Tomato, Red Onion, Maytag Blue Cheese

NINETEEN

Burrata Mozzarella Cheese

Tomato, Basil, Extra Virgin Olive Oil

TWENTY THREE

Caesar Salad

Romaine Hearts, Shaved Parmesan, Focaccia Croutons, Garlic Ficelle

EIGHTEEN

Add Herb Grilled Chicken - TEN

Add Shrimp - SIXTEEN

Onion Soup Gratinee

Gruyere Brioche Croutons

NINETEEN

The Other Soup

NINETEEN

Oysters Waldorf

Creamed Spinach, Bacon, Lemon Zest

TWENTY FIVE

Jumbo Lump Crab Cake

Red Chili Aioli, Remoulade

TWENTY FIVE

Sizzling Thick Cut House Cured Bacon

SIXTEEN

Classic Beef Tartare

Shallot, Dijon, Capers, Toast Points, Quail Egg

TWENTY TWO

SEA

Market Fish
 Chef's Selection
FORTY SIX

Grilled Rare Sesame Tuna
 Soba Noodles, Soy Ginger Glaze
FORTY EIGHT

Jumbo Shrimp Scampi
 Sautéed with Garlic & White Wine
FORTY SIX

New Zealand Salmon
 Capers, Lemon Butter
THIRTY NINE

Whole Maine Lobster
 Steamed or Broiled
SIXTY EIGHT

LAND

Japanese Wagyu New York Steak

Grade A-5, 8 Ounces
 "600" Day Grain Fed, Aged 35 Days
ONE HUNDRED FORTY

PRIME STEAKS

Beef Tournedos
 Crusted With Blue Cheese,
 Béarnaise & Bordelaise
 5 Ounces - **FORTY SIX**

Chateaubriand For Two
 Carved Tenderloin of Black Angus Beef, Caramelized Pearl
 Onions, Mushrooms, Red Wine & Béarnaise Sauces
 20 Ounces - **ONE HUNDRED TEN**

Filet Mignon
 10 Ounces - **SIXTY**

The Porterhouse
 46 Ounces - **ONE HUNDRED TWENTY EIGHT**

Bone In Rib Eye
 20 Ounces - **SIXTY EIGHT**

The New York Strip
 14 Ounces - **FIFTY SEVEN**

For the Steaks : **Crab Cake \$13, Blue Cheese \$5**

OTHER MEATS

Chicken Milanese
 Crispy Chicken Breast,
 Arugula, Balsamic Glaze
THIRTY SIX

Double Cut Lamb Rack
 Colorado Pasture Raised
FIFTY SIX

SIDES

Broccolini
Steamed Spinach
Mashed Potatoes
Pommes Frites
TWELVE

Asparagus
Creamed Spinach
Brussels Sprouts
Au Gratin Potatoes
Parmesan Truffle Fries
FOURTEEN

Lobster Mac & Cheese
Sautéed Mushrooms
SIXTEEN
Pick Any Three
FOR \$38

Some foods may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness. Tax is not included. An 18% gratuity will be added to all checks other than bar patrons.