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## ICED SHELLFISH

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### CHILLED GULF SHRIMP COCKTAIL

TWENTY-FOUR

### NORTH AMERICA'S FINEST OYSTERS

HALF DOZEN  
TWENTY-FOUR

### LITTLE NECK CLAMS ON THE HALF SHELL

HALF DOZEN  
NINETEEN

### JUMBO LUMP CRAB COCKTAIL

TWENTY-FOUR

### ICED SHELLFISH PLATTER

GULF SHRIMP, OYSTERS, MAINE LOBSTER,  
JUMBO LUMP CRAB, LITTLE NECK CLAMS

SIXTY-THREE

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## APPETIZERS

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### ONION SOUP GRATINÉE

GRUYERE, CROUTON  
FOURTEEN

### CAESAR SALAD

FOCACCIA CROUTONS  
SIXTEEN

### MARKET GREENS

TOMATOES, SHREDDED CARROTS, CUCUMBERS  
CHOICE OF DRESSING  
SIXTEEN

### WALDORF SALAD

APPLES, SPICED WALNUTS, CORIANDER SYRUP  
SEVENTEEN

### BULL & BEAR WEDGE

BABY ICEBERG LETTUCE, TOMATO, RED ONION,  
CRUMBLed STILTON, BACON, EGG  
SEVENTEEN

### BEEFSTEAK TOMATO & MOZZARELLA

BASIL, RED ONION, AGED BALSAMIC, EXTRA VIRGIN OLIVE OIL  
TWENTY-THREE

### OYSTERS WALDORF

BAKED LEMON  
TWENTY-TWO

### YELLOWFIN TUNA TARTARE

PONZU  
TWENTY-FOUR

### JUMBO LUMP CRAB CAKE

CUCUMBER SALAD, HORSERADISH SAUCE  
TWENTY-FIVE

### STEAK ON 'STEAKS

PETIT FILET MIGNON, BEEFSTEAK TOMATOES, STILTON CHEESE  
THIRTY-FIVE

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## BEEF STEAKS

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BULL & BEAR IS PROUD TO OFFER OUR GUESTS A CHOICE OF USDA PRIME 28-DAY DRY-AGED BEEF OR CREEKSTONE FARMS NATURAL RAISED BEEF

### CENTER CUT VEAL CHOP

20 OZ.  
FIFTY-TWO

### PRIME BONE-IN RIB EYE

22 OZ.  
FIFTY-FIVE

### NATURAL NEW YORK STRIP

14 OZ.  
FIFTY-TWO

### PRIME NEW YORK STRIP

14 OZ.  
FIFTY-SEVEN

### NATURAL FILET MIGNON

10 OZ.  
FIFTY

### PRIME PORTERHOUSE FOR ONE OR TWO

24OZ / 36 OZ.  
FIFTY-SIX / NINETY-FOUR

### SURF AND TURF

PETIT FILET MIGNON, 1.5 LB MAINE LOBSTER

SIXTY-FIVE

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## SAUCES

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THREE

PEPPERCORN • COGNAC • BORDELAISE • STILTON

BÉARNAISE • ROSEMARY JUS • BULL & BEAR

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## PASTURE

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### GRILLED DOUBLE BREAST OF CHICKEN

BROCCOLINI, SHALLOT CONFIT  
THIRTY-FOUR

### DOUBLE CUT RACK OF LAMB

VEGETABLE GRATIN  
ROSEMARY JUS  
FIFTY-THREE

### TOURNEDO OF BEEF CRUSTED WITH BLUE CHEESE

BEARNAISE AND BORDELAISE  
FORTY-EIGHT

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## OCEAN

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### SEARED TUNA AU POIVRE

SAUTÉED SPINACH, COGNAC CREAM  
FORTY-SIX

### SCOTTISH SALMON

SAUTÉED MUSHROOMS, SPINACH  
RED WINE SAUCE  
THIRTY-FOUR

### PAN ROASTED SHELLFISH

DIVER SCALLOPS, SHRIMP  
LITTLE NECK CLAMS, FENNEL  
FORTY-SIX

### DOVER SOLE MEUNIÈRE

ASPARAGUS, LEMON BROWN BUTTER

FIFTY-FOUR

## SIDES

TWELVE

ASPARAGUS • CREAMED BABY SPINACH • BROCCOLINI

SEASONAL MUSHROOMS • VEGETABLE GRATIN

BUTTERMILK BATTERED ONION RINGS

BUTTERED MASHED POTATOES • SALT BAKED POTATO

HASHED BROWNS • AU GRATIN POTATOES

BULL & BEAR FRENCH FRIES

SOME FOODS MAY BE RAW OR UNDERCOOKED, OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

TAX AND GRATUITY ARE NOT INCLUDED. A GRATUITY IS ADDED TO PARTIES OF SIX OR MORE.