

# BUGSY & MEYER'S

## STEAKHOUSE

### PREMIUM CHILLED SEAFOOD TOWER

**Maine Lobster, Alaskan King Crab  
Poached Shrimp**

**East & West Coast Oyster Selections\***

Cocktail Sauce, Dijon Mayonnaise

Champagne Mignonette

**Suggested Pairing:** Weihenstephaner Weissbier

**2 Guests | 90<sup>.95</sup> 4 Guests | 175<sup>.95</sup>**

### SHELLFISH COCKTAILS

**Shrimp Cocktail | 25<sup>.95</sup>**

**Suggested Pairing:** Firestone Walker 805

**The Cadillac | 42<sup>.95</sup>**

Poached Maine Lobster, Shrimp, King Crab

Cocktail Sauce, Dijon Mayonnaise

**Suggested Pairing:** Peroni Pale Lager

**Half Dozen Oysters\* | 25<sup>.95</sup>**

East & West Varieties, Champagne Mignonette

**Suggested Pairing:** Saint Archer Peach Gose

### APPETIZERS

**Coconut Shrimp | 25<sup>.95</sup>**

Coconut Sambal, Honeydew Slaw

**Hand Cut Prime Beef Tartare\* | 26<sup>.95</sup>**

Truffle Crème Fraiche, Pan Toasted Country Bread

**Crab Cake | 28<sup>.95</sup>**

Jumbo Lump Crab, Meyer Lemon Remoulade

Mango Emulsion

### SOUPS

**17th Century Onion Soup | 17<sup>.95</sup>**

Toasted Sourdough, Gruyère Gratin

**Lobster Bisque | 19<sup>.95</sup>**

Lobster Relish, Crème Fraîche

### SALADS

**Caesar Salad\* | 17<sup>.95</sup>**

Romaine Hearts, Aged Parmesan, Garlic Croutons

Cracked Pepper

**Heirloom Beet & Squash | 20<sup>.95</sup>**

Honey Yogurt Goat Cheese, Candied Pecans,  
Toasted Pumpkin Seeds

**B&M Chopped | 18<sup>.95</sup>**

Mixed Greens, Heart of Palm, Avocado Tomato,  
French Beans, Apple, Carrots Radish, Cucumber,  
Roasted Corn Dijon Vinaigrette

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## STEAKHOUSE

### B&M PRIVATE RESERVE

*A Curated Collection of  
Dry and Wet Aged Premium Steaks*

#### WET AGED

*Aged for a minimum of 21 Days*

**Filet Mignon 8oz\* | 58.<sup>95</sup>**

**Filet Mignon 10oz\* | 65.<sup>95</sup>**

**Prime Rib Eye 16oz\* | 70.<sup>95</sup>**

**Prime New York 14oz\* | 60.<sup>95</sup>**

#### DRY AGED FEATURES

*60 Days in Our Dry Age Cooler*

**Prime Bone-In Rib Eye 20oz\* | 78.<sup>95</sup>**

**Prime Bone-In New York 18oz\* | 72.<sup>95</sup>**

#### BUTCHERS CUT

**Prime Tomahawk Rib Eye 32oz\* | 150.<sup>95</sup>**

**Prime Rib Cap 8oz\* | 78.<sup>95</sup>**

#### ENTRÉE ENHANCEMENTS

**Alaskan King Crab Leg | Mrkt Price**

**King Crab Oscar\* | 26.<sup>95</sup>**

**Single Lobster Tail | Mrkt Price**

**B&M Scampi | 22.<sup>95</sup>**

**Seared Scallops\* | 25.<sup>95</sup>**

**Foie Gras | 28.<sup>95</sup>**

#### SAUCES | 5.<sup>95</sup>

Choose from: Béarnaise\*, Hollandaise\*,  
Bordelaise, Traditional Sauces, or  
Bourbon Peppercorn

**Truffle Butter | 9.<sup>95</sup>**

### SIGNATURES

**Free Range Roasted Chicken | 38.<sup>95</sup>**

Haricot Verts, Cipollini Onions, Chicken Jus

**Wagyu Braised Short Ribs | 55.<sup>95</sup>**

Parmesan Pappardelle Pasta, Mushrooms,  
Truffle Butter, Grated Fresh Horseradish

**Lamb Chops\* | 65.<sup>95</sup>**

Seasonal Vegetables  
Charred Leek, Romesco

**Pan Seared Scottish Salmon\* | 45.<sup>95</sup>**

Zucchini Mouseline, Fava Bean, Fennel  
Citrus Beurre Blanc

**Seared Diver Scallops\* | 48.<sup>95</sup>**

Celeriac Mouseline, Porcini Mushrooms  
Porcini Vinaigrette

#### SIDES | 16.<sup>95</sup>

**Sea Salt Baked Potato**

**Potato Gratin**

**Yukon Gold Potato Purée**

**Mac & Cheese**

**Asparagus**

**Seasonal Mushrooms**

**Brussels Sprouts**

#### SIGNATURE SIDES

**Truffle Potato Purée | 20.<sup>95</sup>**

**Lobster Mac & Cheese | 25.<sup>95</sup>**

**Truffle Parmesan Fries | 18.<sup>95</sup>**

**Baked Sourdough Bread | 8.<sup>95</sup>**

\*Consuming raw or undercooked meat,  
poultry, seafood or eggs may increase your  
risk of foodborne illness, especially in cases  
of certain medical conditions or  
pregnancies.