BUGSY & MEYER'S

STEAKHOUSE

PREMIUM SEAFOOD TOWER

Maine Lobster, Alaskan King Crab
Poached Shrimp
East & West Coast Oyster Selections*
Cocktail Sauce, Dijon Mayonnaise
Champagne Mignonette
2 Guests | 115.95 - 4 Guests | 215.95

GRAND TOWER

Maine Lobster, Alaskan King Crab
Poached Shrimp
East & West Coast Oyster Selections*
Caribbean Ceviche
Cocktail Sauce, Dijon Mayonnaise
Champagne Mignonette
4-6 Guests | 315.95

SHELLFISH COCKTAILS

Shrimp Cocktail | 30.95

The Cadillac | 45.95
Poached Maine Lobster, Shrimp
King Crab Cocktail Sauce, Dijon Mayonnaise

Oysters*
Half Dozen | 30.95 - One Dozen | 55.95
East & West Varieties, Champagne Mignonette

APPETIZERS

Coconut Shrimp | 33.95
Coconut Sambal, Thai Basil, Lychee Crème, Mango

Hand Cut Prime Beef Tartare* | 30.95
Truffle Crème Fraîche, Sous Vide Egg Yolk
Pan Toasted Country Bread

Crab Cake | 33.95
Jumbo Lump Crab, Meyer Lemon Emulsion
Piquillo Pepper Aïoli, Crispy Shallots

Fresh Baked Bread Board | 15.95
Fresh Baked Italian Sourdough Loaf, Maldon Sea Salt
Black Garlic Truffle Butter, Smoked Sea Salt Honey Butter
Garlic Herb Butter

SOUPS

17th Century Onion Soup | 20.95
Toasted Sourdough, Gruyère Gratin

Lobster Bisque | 21.95
Lobster Relish, Crème Fraîche

SALADS 23.95

Caesar Salad
Romaine Hearts, Aged Parmesan, Garlic Croutons
Cracked Pepper

Hearts of Romaine
Romaine Wedge, Heirloom Baby Tomatoes, Radish
Crispy Shallots, Pickled Onion, Fried Bacon
Point Reyes Blue Cheese, Smoked Onion Ranch
Red Wine Vinaigrette

The Chopped
Mixed Greens, Heart of Palm, Avocado
Tomatoes, French Beans, Apples, Carrots, Radishes
Cucumbers, Fire-Roasted Corn, Dijon Vinaigrette

*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.

BUGSY & MEYER'S

STEAKHOUSE

B&M PRIVATE RESERVE

A Curated Collection of Dry and Wet Aged Premium Steaks

WET AGED

Aged for a minimum of 21 days

Steaks are seasoned with our signature house rub and slightly charred in our 1200-degree broiler to seal in all the juices and flavors

Filet Mignon 10 oz.* | 78.95

Bone-In Filet Mignon 16 oz.* | 100.95

Prime Ribeye 16 oz.* | 85.95

DRY AGED

60 Days in Our Dry Age Cooler

Steaks are seasoned with our signature house rub and slightly charred in our 1200-degree broiler to seal in all the juices and flavors

Bone-In Ribeye 20 oz.* | 90.95

Bone-In New York 18 oz.* | 85.95

BUTCHER'S CUT

Tomahawk Ribeye 32 oz.* | 174.95

Rib Cap 12 oz.* | 89.95

STEAK & ENTRÉE ENHANCEMENTS

Single Lobster Tail | 60.95

Alaskan King Crab Leg | 80.95

B&M Scampi | 25.95

King Crab Oscar* | 28.95

Seared Scallops* | 31.95

Foie Gras | 32.95

Bleu Cheese Fondue | 15.95

STEAK SAUCES 6.95

Béarnaise*

Hollandaise*

Creamy Horseradish

Traditional Sauce

Bordelaise

Bourbon Peppercorn

Truffle Butter | 10.95

Flight of Sauces | 16.95

SIGNATURES

Jidori Roasted Chicken | 45.95
Polenta Cake, Vegetables, Madeira Jus

Wagyu Braised Short Ribs | 64.95
Parmesan Pappardelle Pasta, Truffle Butter Mushrooms
Grated Fresh Horseradish

Colorado Lamb Chops* | 77.95
Fondant Potatoes, Marsala Demi Jus
Sweet Onion Purée

Pan Seared Scottish Salmon* | 53.95
Haricots Verts, Yellow Pepper Coulis, Sweet Onion Purée

Seared Diver Scallops* | 54.95
Fire-Roasted Corn, White Bean Purée
Enoki Mushrooms, Crispy Prosciutto

Chilean Sea Bass* | 63.95
Cauliflower Espuma, Sautéed Garlic Broccolini
Fried Leeks, Aleppo Pepper Oil

Tomahawk Pork Chop* | 74.95
16 oz. Berkshire Chop, Bourbon Maple
Sweet Yam Purée, Balsamic Glaze

SIDES 17.95

Baked Potato

Yukon Gold Potato Purée

Potato Gratin

Mac & Cheese

Asparagus

Seasonal Mushrooms

Brussels Sprouts

Blistered Shishito Peppers

SIGNATURE SIDES & EXTRAS

Truffle Potato Purée | 24.95

Lobster Mac & Cheese | 26.95

Truffle Parmesan Fries | 21.95

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