

STARTERS

FRIED GREEN TOMATOES \$13

Cornmeal crust, pimento creamed feta, smoked bacon and white balsamic glazed scallion curls.

FRIED CALAMARI \$15

Pickled pepper vinaigrette and marinara.

CRAB CAKES \$15

Jumbo lump crab, tarragon remoulade and sweet corn relish.

LAMB MEATBALLS \$15

Tzatziki sauce, Yuzu cucumber and grilled ciabatta.

SHRIMP COCKTAIL \$18

Jumbo prawns, cocktail sauce and grilled lemon.

CHARCUTERIE (2) \$18 (4) \$24

Three meats, four cheeses and accoutrements.

LOBSTER MAC & CHEESE \$24

Orecchiette, four cheeses mornay and lobster butter breadcrumbs.

FIRE & ICE SEAFOOD TOWER MP

Scallops, mussels and clams on a sizzling tray. One-pound king crab legs, six jumbo shrimp, six Gulf oysters and accoutrements.

OYSTERS ON THE HALF SHELL

1/2 Dozen \$16 Dozen \$28

SOUPS & SALADS

FRENCH ONION \$9

LOBSTER BISQUE \$13

HOUSE SALAD \$8

Iceberg and romaine lettuce, Campari tomatoes, cucumbers, grilled cheese croutons and house dressing.

ICEBERG WEDGE \$11

Maytag blue cheese, bacon, vine-ripened tomatoes and smoked cornbread crumbles.

CAESAR SALAD \$12

Artisan baby romaine, shaved parmesan, Bugler Caesar dressing, crispy anchovies, grilled flatbread and cracked black pepper.

BURRATA CAPRESE \$15

Olive oil, aged balsamic, basil and vine-ripened tomatoes.

PASTA

RICOTTA HERB TORTELLINI & LAMB MEATBALLS \$21

Spicy Moroccan lamb meatballs, roasted tomato sauce, shaved Parmigiano Reggiano, lavender thyme and cured egg yolk.

PAPPARDELLE WITH BRAISED WAGYU BEEF \$31

Braised Wagyu beef, pappardelle, pomodoro sauce, citrus sour cream and grilled ciabatta.

ENTRÉES

THE BUGLER BURGER \$18

Ground Wagyu beef, horseradish bbq, white cheddar and pickled onion straws on a brioche bun. Served with seasoned steak cut fries.

MUSHROOM RISOTTO \$24

Ralston Family Farms rice, Wye Mountain mushrooms, shaved Parmesan Reggiano and fine herbs.

SHRIMP & GRITS \$27

Jumbo shrimp, cured pork belly, Ralston Family Farms grits, roasted garlic, poblanos and fried eggs.

SEARED CHICKEN BREAST \$28

Chicken breast, roasted chicken jus and mashed potatoes.

CHILEAN SEA BASS \$37

Miso-marinated Chilean sea bass, shiitake soy glaze, braised bok choy, jasmine rice and scallion curls.

SMOKED DOUBLE BONE PORK CHOP \$35

Jack Daniels honey-glazed pork chop, grilled broccolini and smoked cornbread dressing.

PRIME CUTS

6 oz. FILET \$37

8 oz. FILET \$42

NY STRIP \$42

BONE-IN RIBEYE \$58

Bugler steak sauce, béarnaise sauce or cognac cracked pepper sauce

SHRIMP \$13

KING CRAB LEGS MP

LOBSTER TAIL MP

SIDES

GRILLED BROCCOLINI \$6

GRILLED VEGETABLES \$6

MASHED POTATOES \$6

JAPANESE OKINAWA SWEET POTATO \$7

BAKED POTATO \$7

CREAMED SPINACH \$7

FOUR CHEESE MAC \$7

SWEET & SMOKY CREAMED CORN \$7

SAUTÉED WYE MT. MUSHROOMS \$8

TRUFFLE FRIES \$8

MUSHROOM RISOTTO \$9

Manager/Sommelier: Robert Vincent
Specialty Chef de Cuisine: Craig DeMars

*The consumption of raw or under cooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

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BUGGLER