

RESTAURANT WEEK

FEBRUARY 24 - MARCH 1, 2025

STARTER

COCONUT SHRIMP

malibu batter, coconut crusted, piña colada sauce,
sweet chili 14

MAIN COURSES

ADD a cup of soup, side caesar or garden salad +4

SEAFOOD CIOPPINO

shrimp, scallops, crab, cod, mussels, spicy tomato broth,
linguine, charred lemon 31

WAGYU POT ROAST

morgan ranch chuck roast, slow braised, carrot, celery, pearl onion,
sweet peas, roasted garlic polenta, braising jus 27

CHICKEN MARSALA

hutterite airline chicken breast, prosciutto stuffed, parmesan mashed
potato, mushroom-marsala cream, seasonal vegetable 26

DESSERT

LEMON POSSET

a custard-like dessert made from fresh lemon juice & zest, heavy
cream, & sugar, topped with boysenberry-lemon compote 8



 511 Mt. Rushmore Rd., Custer, SD • (605) 673-4477 • buglinbull.com

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.