

RESTAURANT WEEK

FEBRUARY 26 - MARCH 2, 2024

STARTER

BRUSSELS SPROUT ARTICHOKE DIP

shaved brussels sprout, artichoke heart, arugula, roasted garlic, white wine, cream cheese, mascarpone, provolone, parmesan, grilled ciabatta, tortilla chips 13.99

MAIN COURSES

ADD a side salad or cup of soup +3

BRAISED BISON CHEEK

pepper seasoned & slow braised, pearl onion, carrot, celery heart, mushroom, fresh herb, sauce bordelaise, mushroom barley risotto 31.99

ELK TORTELLINI

elk bolognese, three cheese tortellini, arugula, roasted tomato, parmesan 23.99

CHICKEN MADEIRA

chicken breast medallion, red grape, mushroom, garlic, shallot, fresh herb, madeira wine, chicken jus, roasted garlic-parship mashed, bacon-brussels sprout 20.99

DESSERT

TIRAMISU

mascarpone crème, lady finger, brandy, coffee liquor, espresso, cocoa, chocolate sauce 7.99



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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.