



Starters

CRAB PRETZEL

Giant Bavarian pretzel topped with cheddar jack cheese lump crab meat and our Old Bay remoulade
\$15

AHI TUNA SASHIMI

Thinly sliced seared blackened ahi tuna over a seaweed salad topped with a cusabi aioli and soy sauce reduction
\$17

TIN CUP CHILI NACHOS

Tri-color corn tortillas, with queso, jalapeños, and chili, served with a side of sour cream
\$12

add chicken \$5 | add braised beef \$7
add crab \$10

SPINACH ARTICHOKE DIP

Spinach, artichoke hearts & asiago cheese, served with crostinis
\$11

BRAISED BEEF TACOS

Three braised beef tacos in flour tortillas topped with pickled radish, cilantro, and a green apple slaw
\$14

FARMER JOHN'S POPCORN

Bowl of Farmer John popcorn available in butter, Old Bay, or caramel
\$5

SHRIMP BRUSCHETTA

Chopped gulf shrimp with diced tomato, spring mix, and chiffonade basil on toasted crostinis drizzled with balsamic reduction
\$14

KOREAN BBQ BRUSSEL SPROUTS

Chopped gulf shrimp with diced tomato, spring mix, and chiffonade basil on toasted crostinis drizzled with balsamic reduction
\$14

WINGS

Eight jumbo wings tossed in your choice of sauce with Ranch or Blue cheese dressing and celery
\$12

Hot | Lemon Pepper
Mild | Old Bay®

Caribbean Honey | Kansas City BBQ

Soups

CLUBHOUSE CHILI	\$7
CORN & CRAB CHOWDER	\$7

Pizzas

BOURBON BBQ CHICKEN

Shredded chicken, crispy chopped bacon, red onion, cheddar cheese, with bourbon BBQ sauce
\$18

THE TRIPLE BOGEY

House tomato sauce, provolone, and mozzarella cheese topped with pepperoni, bacon, and fennel sausage
\$20

PEPPERONI

House tomato sauce, provolone, mozzarella, and parmesan Romano cheese topped with pepperoni
\$18

BRUSCHETTA

House tomato sauce, mozzarella cheese, blistered cherry tomatoes, red onions, and basil finished with a balsamic reduction
\$17

Entrées

BEEF BOLOGNESE RAVIOLI

Braised beef Bolognese over porcini stuffed ravioli topped with parmesan Reggiano cheese
\$24

CRANBERRY-APPLE MAHI

Grilled mahi mahi topped with a warm cranberry-apple chutney served with honey glazed sweet potato wedges and crispy brussel sprouts
\$25

FILET AU POIVRE

Grilled 8oz. center cut filet topped with peppercorn cream sauce served with mashed potatoes and green beans
\$30

CHICKEN & CRAB ROCKEFELLER

Grilled chicken breast topped spinach, melted cream cheese and lump crab meat finished with a lemon beurre blanc served with jasmine rice and broccoli rabe
\$23

MARYLAND CRAB CAKES

Broiled Maryland Lump crab cakes served with Old Bay® aioli and choice of two sides
Single \$18 | Double \$29

WASABI TUNA

Wasabi encrusted ahi tuna seared rare topped with a soy-ginger reduction served with jasmine rice and green beans
\$25

SIDES:

Fries | Mac & Cheese | Mashed Potato | Bulle Rock Pub Chips
Spinach | Crispy Brussel Sprouts | Broccoli Rabe | Sweet Potato Wedges | Green Beans

Handhelds

All handhelds may also be made on a gluten-free bun, a flour tortilla wrap, bed of spring mix, white, or wheat
All handhelds automatically come with our seasoned pub chips. Substitute fries for \$1.50

STEAK SANDWICH

Sliced filet mignon medallion topped with caramelized onion, provolone cheese, and horseradish aioli on grilled ciabatta
\$16

AHI TUNA POKÉ'RITO

Sesame-ginger marinated diced ahi tuna, jasmine rice, cucumber straws, avocado, shredded carrot, and sriracha aioli wrapped in a flour tortilla
\$17

CHICKEN MELT

Grilled chicken breast topped with melted cheddar cheese, topped with an apple slaw served on a ciabatta
\$15

SPICY MAHI

Blackened or grilled mahi mahi topped with red chili aioli, shredded lettuce and tomato served on a brioche bun
\$16

AUTUMN TURKEY CLUB

Sliced roasted turkey, bacon, apple cranberry chutney, shredded romaine, and tomato between Texas toast
\$14

CRAB CAKE SANDWICH

5 oz. broiled crab cake with lettuce, tomato served with Old Bay® aioli on a brioche bun
\$18

BULLE ROCK BURGER

Grilled or blackened 8 oz. burger or turkey burger, with lettuce, tomato, and red onion with choice of provolone, cheddar, Swiss, American, pepper jack, or blue cheese on a brioche bun
\$14

HANDHELD ADD-ONS:

Sautéed Mushrooms +\$0.50 | Jalapeños +\$0.50 | Fried Egg +\$1 | Bacon +\$1 | Avocado +\$1

Salads

STEAKHOUSE

Sliced filet mignon medallion, Monterey Jack cheese, chopped bacon, diced hard-boiled egg, cherry tomatoes, and crispy onion straws over a bed of spinach. Served with dressing of choice
\$17

THE "BIG GREEK"

Spinach, cherry tomatoes, red onion, cucumber, and olives served with a Greek-feta dressing
\$12

CHICKEN COBB

Grilled or blackened chicken breast, blue cheese crumbles, chopped bacon, diced hardboiled egg, cherry tomatoes, and red onion over a bed of spring mix served with blue cheese dressing
\$15

SALAD ADD-ONS:

Chicken +\$6
Mahi Mahi +\$9
Steak +\$10
Crab Cake +\$11

DRESSINGS:

Blue Cheese
Ranch
Honey Mustard
Italian
Balsamic Vinaigrette
Raspberry Vinaigrette

HOUSE

Spring mix, cherry tomatoes, carrots, red onion, cucumber & croutons
\$10

CAESAR

Romaine lettuce with crumbled parmesan cheese, garlic croutons, and creamy Caesar dressing
\$12

* Substitutions for proteins may have an additional charge



Weekly Special Schedule

HAPPY HOUR

Monday through Thursday
3:30pm - 6:30pm

\$5 Brussels
\$10 wings
\$10 Cheese Pizza

\$1 Off Draft Beer
\$4 House Wine
\$6 Orange Crushes
\$6 Maryland Mules

MULE MONDAY

4pm - Close
\$5 off Any Pizza or Entrée
\$5 Classic and Maryland Mules

TACO TUESDAY

4pm - Close
\$2 Chicken, Beef, or Veggie Tacos (min of 3)
\$5 House Margaritas

WINE AND CRAB WEDNESDAY

4pm - Close
Half Price on all Bottles of Wine
\$14 Crab Cake Sandwich with Pub Chips
\$14 Single Crab Cake Dinner with Two Sides

THURSDAY BURGER NIGHT

4pm - Close
\$10 Bulle Rock Burger with choice of cheese served with chips
\$2 Off All Drafts

FRIDAY - SATURDAY

Chef Dinner Specials

SUNDAY BRUNCH

11:30am - 3pm
All you can drink Bloody Marys or Mimosas for \$15

Seasonal Cocktails

AUTUMN MULE

Southern Tier pumpkin spiced whiskey, ginger beer, and fresh squeezed lime juice
\$8

BOURBON BARREL AGED OLD FASHION'D

Bourbon barrel aged Journeyman Silver Cross whiskey old fashion'd smoked to the order
\$11

CARAMEL WHITE CHOCOLATE MARTINI

Godiva white chocolate liqueur and Van Gough caramel vodka with caramel drizzle
\$9

MULLED CIDER MARTINI

Cranberry Deep Eddy Vodka, apple cider, and orange juice with a burnt orange peel
\$8

Smoke any spirit or cocktail for +\$1.50

Mules

MEMBER #1 MULE

Titos Vodka, lime juice, ginger beer, & garnished with a slice of lime
\$8

*Substitute Ketel One or Belvedere +\$2

CRANBERRY MULE

Cranberry Deep Eddy vodka, white cranberry juice, lime juice, ginger beer
\$8

MARYLAND MULE

Sagamore Rye, blackberry simple syrup, lime juice, and ginger beer
\$9

PEACH MULE

Crown Royal Peach whiskey, lime juice, and ginger beer
\$9

Classic Cocktails

ACAI & BLACKBERRY SANGRIA

Van Gogh Acai Vodka, red wine blend, blackberry simple syrup, lime, and cherry
\$9

POMEGRANATE MARTINI

Van Gogh Pomegranate vodka, pomegranate and mango simple syrup, cranberry juice, and a splash of prosecco
\$9

DOUBLE ESPRESSO MARTINI

Van Gogh Double Espresso Vodka, Kahlua, and vanilla-espreso simple syrup
\$9

TEE TIME COFFEE

Crown Royal Vanilla, Baileys Irish Cream, fresh brewed coffee, whipped cream
\$9

Wines

WHITES, BLUSH, BUBBLES

		gl.	btl.
CHARDONNAY			
CANYON ROAD	CALIFORNIA	7	
JOSH CELLARS	CALIFORNIA	9	35
SONOMA CUTRER	CALIFORNIA	14	45
DUCKHORN	CALIFORNIA		55
PINOT GRIGIO			
CANYON ROAD	CALIFORNIA	7	
FRANCIS COPPOLA EMERALD	CALIFORNIA	10	38
SANTA MARGHERITA			46
SAUVIGNON BLANC			
JOSH	CALIFORNIA	9	35
THE CROSSINGS	NEW ZEALAND	10	38
RIESLING			
J. LOHR MIST	CALIFORNIA	8	30
ROSÉ			
BOORDY LANDMARK	MARYLAND	8	30
CHATEAU D'ESCLANS "THE PALM"	FRANCE		45
WHITE ZINFANDEL			
BOORDY BLUSH	MARYLAND	8	29
MOSCATO			
STEMMARI	ITALY	8	29
CHAMPAGNE/SPARKLING WINE/PROSECCO			
WYCLIFFE	CALIFORNIA	7	
VOVETI	ITALY	8	29
MOET & CHANDON IMPERIAL RESERVE	FRANCE		85
VEUVE CLICQUOT BRUT YELLOW LABEL	FRANCE		100

SOMETHING RED

		gl.	btl.
CABERNET SAVIGNON			
CANYON ROAD	CALIFORNIA	7	
JOSH CELLARS	CALIFORNIA	9	35
LOUIS MARTINI	CALIFORNIA	10	38
DUCKHORN	CALIFORNIA		80
OPUS ONE OVERTURE	CALIFORNIA		150
BLENDS			
DARK HORSE	CALIFORNIA	8	30
FRANCIS COPPOLA DIAMOND RED	CALIFORNIA		39
NUMANTHIA	SPAIN		70
MALBEC			
DON MIGUEL GASCON	ARGENTINA	9	35
SYRAH			
STAGS LEAP	CALIFORNIA		58
ZINFANDEL			
DECOY	CALIFORNIA		49
MERLOT			
FRANCIS COPPOLA DIRECTOR'S CUT	CALIFORNIA		45
PINOT NOIR			
GREG NORMAN	CALIFORNIA	9	34
FRANCIS COPPOLA DIRECTOR'S CUT	CALIFORNIA		45
THE CALLING	CALIFORNIA		60

