

## **Bugaboo Creek Steakhouse Sizzles in the Southeast**

Owned and operated by Trimaran Capital Partners, a private asset management group based in New York, Bugaboo Creek Steakhouse operates five locations in Georgia. Bugaboo Creek Steakhouse currently has 30 restaurants in the United States. Primarily in the Northeast, Trimaran Capital is seeking to expand its presence in the Southeast. Trimaran Capital Partners also owns and operates Charlie Brown's and the Office Bar and Grill.

This American-style steakhouse is decorated to resemble a hunting lodge straight out of the Canadian Rockies. The theme is a casual dining experience. According to historical data, millions of years ago, a glacier created a chiseled mountain range that was named the Bugaboo Glacier Provincial Park in British Columbia, Canada. This Canadian Rockies range came to be known as the "Bugaboos."

The outside landscaping resembles a mountain cabin along a stream and on the inside Canadian Rocky paraphernalia decorates the walls. Pictures and old-fashioned skis are scattered around as are various animatronic creatures -- a moose, buffalo, owl and other animals that all have various ranges of motion and activity greet their guests.

Serving both lunch and dinner menu items, selections include seasoned steaks, roasted prime rib, spit-roasted chicken, smoked baby back ribs, and a wide variety of freshwater fish. This concept appeals to both families and the business crowd. Price point ranges from \$10-\$30.

Starters include tasty treats such as: BBQ Chicken Nachos, Quesadillas, Grilled shrimp, Calamari, Canadian Cheese Spinach Dip, Wings, French Onion Soup, and the most favorite -- the Lodge Appetizer Sampler which includes wings, Chicken Tenders, and Spinach Dip.

Main lunch items include a wide array of burgers, sandwiches, salads, soups and Paninis. All lunch sandwiches are served with French fries.

Dinner menu offers steaks of various sizes and cuts, combination platters, salmon, trout, and grilled shrimp. Sides include: baked beans, grilled onions, baked potatoes, sautéed mushrooms, steamed vegetables, sweet potato French fries, and a wild rice medley. Desserts offerings tempt with: Apple Cobbler, Cheesecake, Moose Tracks Mud pie, Chocolate cake and the house specialty -- "the Big Foot Chocolate Cookie."

One of the most popular items on the menu is the savory Smoked Baby Back ribs. This menu item is a full rack of tender meaty, baby back ribs in a sweet hickory-flavored BBQ sauce. Ribs are slow roasted to perfection. This item is offered on both the lunch and dinner menus. The full slab of ribs is priced at \$17.99.

"We strive to provide our guests with quality, made from scratch menu items daily at a tremendous value," Kristi Nyhof, president of Bugaboo Creek Steakhouse, says.

For more information and locations, visit: [www.bugaboocreeksteakhouse.com](http://www.bugaboocreeksteakhouse.com).