



**Buglers**  
Dining Room & Lounge



## BREAKFAST

### Signature Breakfast

**\$14**

Try our hearty breakfast, which includes two eggs cooked the way you like, served with ham, bacon and sausage, breakfast potatoes and toast

### Buglers Steak & Eggs

**\$18**

6 oz locally raised AAA top sirloin steak cooked to perfection, served with two eggs, grilled tomatoes & zucchini and toast

### Cypress Omelette

**\$12**

Three egg omelette with your choice of three fillings: ham, bacon, cheese, peppers, onions, mushrooms or tomatoes, served with breakfast potatoes and toast. Additional fillings \$1 each. Egg white omelette for additional \$1 ½

### Denver Sandwich

**\$11**

A classic Denver sandwich with diced ham, green peppers and onions, served with breakfast potatoes. Add cheese for additional \$1

### French Toast

**\$10**

Texas style French toast grilled and dusted with icing sugar, served with butter and syrup

### Pancakes

**\$10**

Three medium sized pancakes dusted with icing sugar and served with butter and syrup

### Kid's Breakfast

**\$6**

Choice of either two Texas style French toast or two medium sized pancakes, served with butter and syrup

### Sides

Bacon, ham or sausage	\$3 ½	Breakfast potatoes	\$3
Fresh seasonal fruit	\$3 ½	Toast	\$3

**Toast:** White, Brown, Rye or Gluten Free

**Eggs:** Sunny side up | over easy, medium or hard | scrambled | poached soft, medium or hard | basted soft, medium or hard

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## APPETIZERS

<b>Spinach Dip</b>	<b>\$12</b>
Fresh spinach and artichokes blended with 3 cheeses and served with tortilla chips	
<b>Cozze al Vino Bianco</b>	<b>\$14</b>
Steamed Mussels simmered in white wine lemon garlic sauce, served with garlic toast	
<b>Coconut Shrimp</b>	<b>\$14</b>
Succulent shrimp complemented with flaky sweet coconut and homemade caramelized pineapple sauce	
<b>Gamberi E Capesante</b>	<b>\$15</b>
Pan seared shrimp and scallops in white wine citrus sauce, served with garlic toast	
<b>Bocconcini All'Interno</b>	<b>\$15</b>
Baked Bocconcini cheese wrapped in prosciutto ham & fresh basil, drizzled with mustard & shallot vinaigrette	

## SALADS

<b>Caesar Salad</b>	
Romaine hearts tossed in classic Caesar dressing with croutons, bacon bits and parmesan cheese	
<b>Starter Size</b>	<b>\$7</b>
<b>Meal Size</b>	<b>\$14</b>
<b>Garden Salad</b>	
Spring mixed greens with fresh vegetables, cheddar cheese and choice of salad dressing	
<b>Starter Size</b>	<b>\$7</b>
<b>Meal Size</b>	<b>\$14</b>
<b>Chef's Salad</b>	<b>\$16</b>
Spring mixed greens with fresh vegetables, cheddar cheese, hard-boiled egg and two varieties of meats, served with garlic toast and choice of salad dressing	
<b>Salad Accessories</b>	
Grilled Chicken Breast	\$4 ½
Grilled Shrimp	\$6

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## STEAKS

### 10 oz New York

**\$29 <sup>3</sup>/<sub>4</sub>**

The king of steaks. 10 oz locally raised AAA tender New York striploin

### 12 oz Rib Eye

**\$40 <sup>3</sup>/<sub>4</sub>**

Boneless and hand cut 12 oz locally raised AAA Rib Eye

Steaks served with today's vegetables, garlic toast and a choice of rice, creamy mashed potatoes, loaded baked potato or fries

### Steak Sides & Sauces

Sautéed mushrooms and onions

\$3

Gourmet Peppercorn Sauce

\$3 <sup>1</sup>/<sub>2</sub>

Skewer Garlic Shrimp

\$6

Homemade Gravy

\$2

## ENTRÉES

### Pasta Primavera

**\$16**

Fettuccini and seasonal vegetables simmered in creamy Alfredo sauce, served with garlic toast

Add Grilled Chicken Breast

\$4 <sup>1</sup>/<sub>2</sub>

Add Grilled Shrimp

\$6

### Spaghetti All'Arrabbiata

**\$20**

Spaghetti in gourmet tomato garlic sauce with basil, rosemary, parsley and signature Italian sausage, topped with parmesan and served with garlic toast

### Linguine Pescatore

**\$25**

Linguine, mussels, shrimps and scallops tossed in our lemon butter sauce and served with garlic toast

### Stuffed Pork Tenderloin

**\$24**

Stuffed with apples, pears and carrots, wrapped in bacon, drizzled with cranberry red wine sauce. Served with today's vegetables and a choice of rice, creamy mashed potatoes, loaded baked potato or fries

### Entrée Accompaniments

Rice, Mashed Potatoes, Baked Potato or Fries

\$4

Grilled or Garlic Shrimp

\$6

Seasonal Vegetables

\$3

Garlic Toast

\$2

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## HANDCRAFTED BURGERS & SANDWICHES

Opt for salad, onion rings or sweet potato fries \$3. Homemade Gravy \$2

### **Cypress Burger**

**\$14**

7 oz beef burger with BBQ glaze and cheddar, topped with lettuce, onion and tomatoes, served with fries

### **Bison Burger**

**\$18**

7 oz bison burger made with locally raised bison meat, BBQ glaze, cheddar and bacon, topped with sautéed mushrooms and onions, lettuce, tomatoes, and served with fries

### **Clubhouse Sandwich**

**\$14**

Chicken breast and bacon layered with mayonnaise, cheddar cheese, tomatoes, lettuce, onions and served with fries

### **Buffalo Chicken Sandwich**

**\$12**

Chicken breast either grilled or crispy, tossed in spicy buffalo sauce, drizzled with ranch dressing, topped with Swiss cheese, lettuce, tomatoes and onions, served with fries

### **Steak Sandwich**

**\$21**

6 oz locally raised AAA top sirloin steak on garlic toast, topped with sautéed mushrooms and onions, served with today's vegetables and fries

### **Chicken Wings**

**1 lb - \$12**

**2 lb - \$20**

Dusted and fried chicken wings, your choice of flavour: salt & pepper, lemon pepper, honey garlic, hot, Thai, BBQ or teriyaki

### **Chicken Strips**

**\$12**

Breaded chicken filets served with fries and plum sauce

### **Fish and Chips**

**\$14**

Two pieces of battered Cod served with fries and tartar sauce

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## KID'S MENU

<b>Cypress Burger</b>	<b>\$9 <sup>3</sup>/<sub>4</sub></b>
4 oz beef burger with BBQ glaze and cheddar, topped with lettuce, onion and tomatoes, served with fries	
<b>Chicken Strips</b>	<b>\$7</b>
Breaded chicken filets served with fries and plum sauce	
<b>Fish and Chips</b>	<b>\$7</b>
One pieces of battered Cod served with fries and tartar sauce	
<b>BLT Sandwich</b>	<b>\$8</b>
Classic bacon, lettuce and tomato sandwich with cheddar cheese, served with fries	
<b>Grilled Cheese Sandwich</b>	<b>\$6</b>
Swiss & Cheddar grilled cheese sandwich, served with fries	
<b>Cheese Sticks</b>	<b>\$12</b>
Traditionally breaded mozzarella cheese sticks, served with classic marinara sauce	
<b>Home style Mac &amp; Cheese</b>	<b>\$9</b>
Classic, hearty mac & cheese served with garlic toast	

## KID'S BEVERAGES

<b>Pop</b>	<b>\$2 <sup>1</sup>/<sub>2</sub></b>
Coke®, Diet Coke®, Root Beer®, Ginger Ale®, Orange®, Iced Tea®	
<b>Juice</b>	<b>\$2 <sup>3</sup>/<sub>4</sub></b>
Orange, Apple, Pineapple	
<b>White Milk 2%</b>	<b>\$2 <sup>3</sup>/<sub>4</sub></b>
<b>Chocolate Milk</b>	<b>\$2 <sup>3</sup>/<sub>4</sub></b>

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## BEVERAGES

<b>Pop</b> Coke®, Diet Coke®, Root Beer®, Ginger Ale®, Orange®, Iced Tea®	<b>\$3</b>
<b>Juice</b> Orange, Apple, Pineapple, Cranberry	<b>\$3 ½</b>
<b>White Milk 2%</b>	<b>\$3 ½</b>
<b>Chocolate Milk</b>	<b>\$3 ½</b>
<b>Coffee</b>	<b>\$3</b>
<b>Decaf Coffee</b>	<b>\$3</b>
<b>Herbal Teas</b> Orange Pekoe, Earl Grey, Chamomile, Green, Honey Lemon, Apple Cinnamon, Peppermint, Chai	<b>\$3</b>
<b>Hot Chocolate</b>	<b>\$3 ½</b>
<b>Bailey's Coffee</b>	<b>\$6 ½</b>
<b>Fruit Smoothies</b> Summer Berry, All Wild Berries, Mango Peach Magic	<b>\$5</b>
<b>Gourmet Milk Shakes</b> Chocolate Truffle, Oreo® Delight, Mocha Cream, Strawberry Pretzel	<b>\$6</b>

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## BEER & COOLERS

### Domestic Bottles

\$6

Molson Canadian, Bud Light, Coors Light, Labatt Lite, Budweiser, Pilsner, Kokanee

### Premium and Imported Bottles

\$6 <sup>3</sup>/<sub>4</sub>

Sleeman Honey Brown, Alexander Keith's, Miller Genuine Draft, Big Rock Traditional, Big Rock Grasshopper, Big Rock IPA, Rickard's Red, Rickard's White, Stella Artois, Corona, Heineken, Guinness

### Non-Alcoholic Beer

\$4 <sup>1</sup>/<sub>2</sub>

Beck's, Budweiser

### Coolers

\$6

Smirnoff Ice Citrus, Twisted Tea, Mikes Hard Lemonade, Cranberry Lemonade, Black Cherry Lemonade

## HIGHBALLS & COCKTAILS

### Regular Highballs

\$5 <sup>3</sup>/<sub>4</sub>

### Premium Highballs

\$6 <sup>3</sup>/<sub>4</sub>

### Cocktails

\$6 <sup>3</sup>/<sub>4</sub>

## CHAMPAGNE & SPARKLING WINE

### Taittinger Reims – Champagne, France

\$90

### Luna Argenta Prosecco – Italy

\$30

### Dibon Cava – Spain

\$30

## ROSÉ WINE

### Domaine De Nizas – France

\$49

The bouquet releases intense aromas of fresh strawberry, raspberry, anise and sweet violet. The palate is smooth, round and well-balanced with a pleasant, lingering finish.

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## WHITE WINE

**House White – Frontera, Chardonnay – Chile**

**Glass \$8    Bottle \$30**

Fruity character, with apple and papaya aromas; refreshing, well balanced with a slight touch of sweetness. Excellent pairing for shellfish, fish with creamy sauces, salads and white meat dishes.

**Gallo Family Vineyards, White Zinfandel – California, USA**

**Glass \$7    Bottle \$25**

This wine highlights flavours of scrumptious cherry and watermelon with hints of raspberry.

**Mission Hill Reserve, Chardonnay – BC VQA Okanagan Valley, Canada**

**Glass \$8    Bottle \$30**

This Reserve Chardonnay highlights the myriad of flavours; pineapple, peach, coconut, orange, jasmine and hazelnut flavours balanced with crisp acidity and roundness.

**CedarCreek, Pinot Gris – BC VQA Okanagan Valley, Canada**

**Glass \$12    Bottle \$45**

Crisp white with lovely texture and flavours of green apple, riper pineapple and stone fruit with aromas of pear and raw honey with nuts. Balanced acidity and citrus, patio fare and seafood are a must with this wine.

**St Hallett Poacher's Blend, Semillon and Sauvignon Blanc – Australia**

**Bottle \$40**

A daringly fun and light hearted white blend made to be enjoyed young. Showing balanced tropical fruit flavours matched with lemon pith and a lingering acidity that gives the wine an elegant finish.

**Cave Spring, Riesling – VQA Beamsville Bench, Niagara Peninsula, Canada**

**Bottle \$45**

Delicious wine with flavours of peach and nectarine with a tangy grapefruit finish for freshness. The nose is complex with notes of lime peel, mint candy, apricot and minerals.

**Clos Du Val, Chardonnay – Napa Valley, USA**

**Bottle \$60**

The nose offers essences of baked apple and pear with ripe, expressive flavours of peach and apricot. The mouth feel is full and rich with a long finish, accented by bright citrus and a hint of oak.

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## RED WINE

### **House Red – Frontera, Merlot – Chile**

**Glass \$8    Bottle \$30**

Violet red, bright in colour, with aromas of cherries and a slight touch of cacao. Elegant, round and with a good body. A delightful accompaniment for pasta, cheeses, red meat and grilled chicken.

### **La Chamiza, Malbec – Argentina**

**Glass \$8    Bottle \$30**

Medium-bodied with a delicate and balanced blend of forest fruit, marmalades of plum and cherry. This Malbec, spontaneous and vivacious, is generous, equilibrated and passionate at the same time.

### **Wolf Blass, Yellow Label, Shiraz – Australia**

**Glass \$8    Bottle \$30**

A full flavoured Shiraz from selected vineyards in Langhorne Creek and McLaren Vale, South Australia. Plum, spice and pepper marry well with subtle oak, creating a rich, structured wine with length and flavour.

### **Jackson-Triggs, Cabernet Sauvignon – BC VQA Okanagan Valley, Canada**

**Glass \$8    Bottle \$30**

Robust red fruit and black currant notes on the nose and palate, it's a full-bodied wine of exceptional aroma. Aged in French and American Oak for complexity.

### **Nieto Senetiner, Malbec – Argentina**

**Bottle \$35**

A deeply coloured, full bodied red with great concentration of blackberry fruit, complex flavours of plums and fig compote, supported by a spicy mocha filled finish.

### **Cline, Zinfandel – California, USA**

**Bottle \$39**

A delightful wine with smooth complexity of supple tannins that mingle with flavours of dark berry, black cherry, strawberry, spice notes and a lasting vanilla finish.

### **Saint Gregory, Pinotage – California, USA**

**Bottle \$55**

This wine displays classic aromas and flavours of ripe wild berries, cherries and beautiful earthy tones. This wine has soft tannins and a long lingering finish.

### **Amayna, Pinot Noir – Chile**

**Bottle \$75**

The influence of the sea and soil combined with slow ripening make for a deep ruby-red wine with a touch of violet and great aromatic complexity. The nose evokes ripe fruits with elegant notes of vanilla and spice.

### **Clos Du Val, Cabernet Sauvignon – Napa Valley, USA**

**Bottle \$85**

The palate displays a seamless integration of fruit flavours that include blackberry and currant with a hint of carob. A rich yet powerful mouth-feel marked by focused, silky tannins gives way to a long, lingering finish.

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