



Buglers
Dining Room & Lounge



for reservations call

893-3811

Executive Chef:
Justin Paakkunainen

Fresh Air
Fresh Food
Fresh Ideas

Asiago Spinach Dip 8
 Warm creamy spinach dip laced with Asiago cheese served with made to order pan bread

*Sonora Ranch Pinot Grigio
 Okanagan Valley, Canada
 Glass - \$5 | Bottle - \$21*

Warm Potato Salad 8
 Baby Yukons fried with bacon, pine nuts, spinach and a malt vinaigrette

*Sonora Ranch Chardonnay
 Okanagan Valley, Canada
 Glass - \$5 | Bottle - \$21*

Braised Pork Drumsticks 12
 Slow braised Pork shank served with 3 dips. Szechwan, honey mustard, mojo lime

*Sonora Ranch Pinot Noir
 Okanagan Valley, Canada
 Glass - \$5 | Bottle - \$21*

Sun dried Tomato and Goats Cheese Ravioli 12
 From scratch, Sun dried tomato striped ravioli filled with goat cheese with New Zealand lamb ragout and a port butter sauce

*2005 Bonizio Sangiovese
 Maremma, Italy
 Bottle - \$34*

Saskatoon Berry Spinach Salad start 6 | meal 10
 Sweet baby greens and fresh saskatoon berries sprinkled with toasted almond slivers and tossed in our Chambord saskatoon vinaigrette dressing

Sonora Ranch Pinot Grigio Okanagan Valley, Canada Glass - \$5 | Bottle - \$21 *2006 St Hallet Poachers Blend Marlborough, New Zealand Bottle - \$25*

New York Strip		Rib-eye	
eight ounce	\$22	eight ounce	\$24
ten ounce	\$24	ten ounce	\$26

Add a skewer of shrimp for \$6.00 or sauteed mushrooms for \$3.00

Steaks served with Choice of Roast Baby Potatoes, Baked Potato or Fries and seasonal vegetables

5-course chef's tasting menu starting at \$75/person
 group of 6 minimum includes wine pairing
 3 days advance reservations required

Rivervalley Bison Tenderloin Tower 31
 Medium Rare Bison medallions layered with goats cheese and roasted pumpkin accompanied with baby roasted potatoes, seasonal vegetables and drizzled with honey jus

2005 Piping Shiraz Barossa Valley, Australia Bottle - \$46 *2004 Dutschke Willow Blend Barossa Valley, Australia Bottle - \$51*

Roasted Garlic Stuffed Chicken 19
 Char grilled chicken breast stuffed with roasted garlic on roasted red pepper risotto and seasonal vegetables

Sonora Ranch Pinot Grigio Okanagan Valley, Canada Glass - \$5 | Bottle - \$21 *Hermit Crab Viognier Marsanne McLaren Vale, Australia Bottle - \$37*

Pan Seared Seabass 25
 Chilean sea bass rubbed with chef's spice blend, quick seared and rested on a warm citrus Lentil salad. Topped with spaghetti squash

Sonora Ranch Chardonnay Okanagan Valley, Canada Glass - \$5 | Bottle - \$21 *2005 Radford Dale Chardonnay South Africa Bottle - \$56*

Homestyle Pork Stew with a twist 18
 Pork stew with saskatoons and winter vegetables served with homemade onion focaccia

The Stump Jump McLaren Vale, Australia Bottle - \$31 *2003 Pikes Shiraz Clare Valley, Australia Bottle - \$53*

White Tail Venison 28
 Locally farmed at Deerview Meats this Venison Loin is pan seared and served medium rare with raspberry reduction, grilled sweet potatoes and seasonal vegetables

The Stump Jump Shiraz McLaren Vale, Australia Bottle - \$31 *2003 Pikes Shiraz Clare Valley, Australia Bottle - \$53*

Mustard Glazed Rabbit 28
 Mustard glazed rabbit quick braised served on homemade spinach fettuccini served with ciabatta garlic toast and baby carrots.

2005 Marques Cabernet Sauvignon Chile Bottle - \$46 *Larkmead Cabernet Sauvignon Napa Valley, California Bottle - \$94*

Five cheese Baked Penne 15
 Penne tossed with a blend of hearty tomato sauce, Mozzarella, Provolone, Cheddar and Asiago cheese. Topped off with Parmesan and then baked to perfection.

2005 Bonizio Sangiovese Maremma, Italy Bottle - \$23 *2005 Panzanetto Chianti Classico Italy Bottle - \$54*

Fresh Linguini 23
 Fresh garlic and herb linguini tossed with lime, artichoke hearts, green olives, red onions, sun dried tomatoes, shrimp, and venison sausage. Served with sourdough garlic toast

Sonora Ranch Pinot Grigio Okanagan Valley, Canada Glass - \$5 | Bottle - \$21 *The Hermit Crab Viognier McLaren Vale, Australia Bottle - \$37*