



Buglers

Dining Room & Lounge



Buglers culinary team is proud to offer a wide selection of house-made dishes prepared daily using fresh ingredients and when available, purchased from local producers. We welcome you to the lodge and are confident you will enjoy your dining experience.

tapas / appetizers

- ★ **bison bacon wrapped steak** \$10
skewer of bison wrapped in bacon with crimini, shiitake and champion mushrooms, broiled to perfection and served with house-made bbq sauce
- medley of mini meat balls** \$9
bison, pork and beef meat balls in a house-made tomato sauce, sprinkled with grana padano cheese and served with house-made bread
- warm spinach dip** \$10
spinach, artichoke hearts, cream cheese, served with house-made parmesan bread
- ★ **shrimp scampi** \$11
6 shrimp scampi sautéed in garlic butter sauce served with baguette bread
- buglers crab cakes** \$12
crab blended with mushroom medley (crimini, shiitake and champion) and cream cheese, coated with bread crumbs, grilled golden brown and topped with a creamy red pepper sauce and fresh dill
- ★ **caesar salad** \$6 starter \$9 meal
house-made dressing, crisp romaine lettuce, garlic butter croutons, shredded grana padano cheese and bacon. add chicken \$4 or shrimp \$6
- ★ **signature salad** \$6 starter \$9 meal
try our signature salad consisting of crisp spring mix, fresh seasonal fruits, tossed with a fruit flavoured goat cheese, drizzled with house-made honey mustard vinaigrette and topped with toasted almonds. add chicken \$4 or shrimp \$6

main entrées

all entrees served with seasonal vegetables and choice of roast potatoes, mashed potatoes or rice. does not apply to pastas or stir-fry entrees

- ★ **new york steak** \$25
10oz grilled aaa strip loin served to your liking, topped with sautéed mushrooms, onions, sweet bell peppers
- ★ **rib eye steak** \$28
12oz grilled aaa rib eye steak served to your liking, topped with sautéed mushrooms, onions, sweet bell peppers and chimichurri sauce
- ★ **bison** - ask your server about our bison feature
- creamy bell pepper pasta** \$17
bucatini pasta on a creamy roasted bell pepper sauce, with bacon (carbonara style) sprinkled with grana padano cheese. add chicken \$4 add shrimp \$6
- gnocchi with italian sausage and tomato sauce** \$17
house-made, italian seasoned, yellow potato gnocchi served with italian sausage in a roasted tomato sauce
- classic alfredo** \$17
fettuccini noodles in house-made alfredo sauce with diced mushrooms, served with garlic toast add chicken \$4 add shrimp \$6
- ★ **venison tenderloin** \$26
6oz deer tenderloin grilled to perfection, cut in medallions, served with a roasted red wine garlic sauce
- ★ **green curry chicken** \$20
marinated chicken stir-fry over our house-made green curry sauce with seasonal vegetables, accompanied with basmati rice
- ★ **cranberry chicken and deer sausage** \$27
boneless chicken thighs and deer sausage, broiled to perfection with house-made cranberry sauce

items marked with a star ★ can be made gluten free, please let your server know

side dish

seasonal veggies	\$4	roasted or mashed potatoes	\$3
rice	\$3	sautéed mushrooms	\$4
garlic toast	\$2.5		

please notify your server if you have any food allergy concerns

Why Buglers? We've named our restaurant after the loud vocalization of the Bull Elk, known as bugling, which can be heard for miles during the mating season. Females are attracted to the males that bugle more often and have the loudest call. Bugling is most common early and late in the day, and is one of the most distinctive sounds in nature.