BIG CYPRESS LODGE

BREAKFAST SERVED 7:30AM - 10:30AM

BREAKFAST ENTRÉES

BIG CYPRESS BREAKFAST Two Eggs Any Style, Skillet Potatoes, Samuel with Chains of Samuel Breakfast Breakfast	16.00
Served with Choice of Sausage, Bacon, or Ham, with Two Buttermilk Pancakes Add an Egg for 1.50	
BUTTERMILK PANCAKES	14.00
Three Large Homemade Pancakes with Maple Syrup, Served with Choice of Sausage, Bacon or Ham	
STEAK & EGGS* 8 oz. Flat Iron, Two Eggs any Style,	23.00

OMELETS

Add an Egg for 1.50

Served with Skillet Potatoes and Choice of White or Wheat Toast

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BUILD YOUR OWN OMELET

16.00

Start your Custom Omelet with Three Eggs, then choose any three ingredients below Served with Skillet Potatoes and choice of White or Wheat Toast Add additional ingredients to your omelet for just .50 more

MEAT:

Bacon, Diced Ham, Sausage

CHEESE:

Cheddar Jack or White Cheddar

TOPPINGS:

Diced Onion, Sautéed Mushroom, House Roasted Tomato, Diced Red Pepper, Jalapeno, Pico De Gallo, Salsa

BREAKFAST CONTINUED

KID'S BREAKFAST ENTRÉES

SILVER DOLLAR PANCAKES Three Mini Pancakes with Maple Syrup, Bacon and half of a Banana	7.00
MINI-MEMPHIS One Egg Any Style, Skillet Potatoes, Choice of Bacon or Sausage, Served with Toast and half of a Banana	9.00
SIDES	
Breakfast Meats Country Sausage Patties, Thick-Cut Bacon, or Ham	6.00
SIDE ORDER OF EGGS (2)	5.00
LIGHT START	
EGG WHITE OMELET House Roasted Tomato, Diced Onion and Spinach, Served with Whole Wheat Toast and a Banana	16.00
HEALTHY START Yogurt, Granola, Seasonal Fruit, Muffin Choice of Cranberry, Apple, or Orange Juice	16.00
BLUEBERRY MAPLE OATMEAL Served with Whole Wheat Toast and a Banana	12.00
BAKERY	
CINNAMON ROLL	6.00
Toast White or Wheat	3.00
ENGLISH MUFFIN	3.00

ALL-DAY DINING MONDAY - SUNDAY 11AM - 10PM

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Crab Cake, Tartar, Lettuce

ALLIGATOR Tenderized, Spicy, Hand-Breaded, Sweet Jalapeño Cream Sauc	e	15.00
CHEESECURDS White Cheddar Cheese Curds, Spicy Aioli		9.00
BONELESS WINGS Bite-size Boneless Chicken Wings, Honey Sriracha Glaze, Ranch		9.00
SOUPS AND SALADS		
New England Clam Chowder	C UP 5.00	B owl 7.00
CLASSIC CAESAR SALAD Fresh Romaine, Traditional Caesar Dressing, Croutons, Parmesa	an Crisps	7.50
Cobb Salad Fresh Greens, Tomato, Cucumber, Hard-Boiled Egg, Bacon, Crumbled Gorgonzola, Green Onion Add Chicken 5.00 Add Shrimp 7.00		10.00
SANDWICHES All Sandwiches and Burgers come with French Fries or Vegetable	es	
TOURNAMENT BURGER* Angus Beef Patty, Smoked Bacon, American Cheese, Lettuce, To	omato, Signatur	13.00 re Sauce
Brisket Sandwich* Sliced Brisket, Sweet Barbecue Sauce		13.00
Sweet & Spicy Chicken Sandwich* Grilled Chicken Breast, Honey Sriracha Glaze, White Cheddar, B Spicy Aioli, Lettuce, Tomato	bacon,	13.00
CRAB CAKE SANDWICH*		16.00

ENTRÉES

Add a Crab Cake to any Entrée 9.00

FRIED SHRIMP Panko Breaded, Cocktail Sauce, French Fries	15.00
ISLAMORADA PORTOFINO Blackened Tilapia, Grilled Shrimp, Lobster Cream Sauce, Fresh Vegetable, Quinoa Rice	18.00
Brown Sugar Glazed Salmon Atlantic Salmon, Brown Sugar Glaze, Mashed Potatoes, Fresh Vegetable	23.00
FLAT IRON* Custom Cut by J&B Group, Mashed Potatoes, Fresh Vegetable Add Shrimp Portofino Topping for 3	18.00
PIZZAS	
Supreme Pizza Italian Sausage, Black Olives, Peppers, Red Onion, Mushrooms, Bacon, Pizza Sauce	21.00
PHILLY CHEESE STEAK PIZZA Flat Iron Steak, Green Peppers, Red Onions, Alfredo Sauce	20.00
GARLIC CHICKEN PIZZA Chicken, Garlic, Roasted Tomatoes, White Alfredo Sauce	20.00
CHEESEBURGER PIZZA Hamburger, American, Red Onion, Pickle Fries, Lettuce, Ketchup, Mustard	18.00
Veggie Pizza Black Olives, Peppers, Red Onion, Mushrooms, Tomatoes, Pizza Sauce	19.00
FOUR CHEESE, PEPPERONI OR SAUSAGE PIZZA	16.00
KID'S ENTRÉES	
KID BURGER Cheese Optional, Served with Fries or Applesauce	7.00
KID BONELESS WINGS Served with Fries or Applesauce	7.00
MINI CHEESE PIZZA Served with Fries or Applesauce	7.00

DESSERTS

FOUR HIGH CARROT CAKE

8.00

Layer upon layer of dark, moist carrot cake all studded with raisins.

walnuts, and pineapple. Finished with smooth cream cheese icing and a drizzle of white chocolate ganache

Crème Brûlée Cheesecake 7.00

The marriage of two great classics...crème brûlée layered with the lightest of cheesecakes to create something unimaginably luscious. Hand-fired and mirrored with burnt caramel

BEVERAGES

COFFEE 12.00

Available by the Pot

HOT TEA CUP 3.00

ICED TEA GLASS 3.00 | CARAFE 9.00

SODA **G**LASS 3.50 | **C**ARAFE 10.00

Coke, Diet Coke, Dr. Pepper, Sprite

Juice Glass 4.00 | Carafe 14.00

Apple, Cranberry, Orange

MILK GLASS 4.00 | CARAFE 14.00

2%, Chocolate

BOTTLED WATER BOTTLE 3.00 | BUCKET OF 6 BOTTLES 14.00

Domestic Beer Bottle 4.00

Bud Light, Budweiser, Coors Light, Michelob ULTRA, Miller Lite

IMPORTED BEER AND MICROBREWS

BOTTLE 5.25

Corona, Dos Equis Lager Especial, Dos Equis Amber, Heineken, Angry Orchard

MIXED DRINKS

LIQUORS	8.00
Absolut, Bacardi Light, Captain Morgan, Crown Royal, Dewar's, Jack Daniel's,	
Jim Beam, Jose Cuervo, Tanqueray	

CORDIALS 10.00

Amaretto Disaronno, Baileys Irish Cream, Grand Marnier

PLEASE CHOOSE ONE OF THE FOLLOWING MIXERS:

Bloody Mary Mix, Club Soda, Coke, Diet Coke, Sprite, Cranberry Juice, Orange Juice, Pineapple Juice, Sweet n' Sour Mix, Tonic Water, Milk

WINE LIST

WHITE

WHITE ZINFANDEL Ask about our current varietal	28.00
PINOT GRIGIO, MEZZACORONA Trentino, Italy	32.00
RIESLING, CHATEAU STE. MICHELLE Columbia Valley, WA	32.00
Sauvignon Blanc, Oyster Bay Marlborough, New Zealand	36.00
CHARDONNAY, WENTE Central Coast, CA	36.00
RED	
PINOT NOIR, KENWOOD Kenwood, CA	36.00
Merlot, 14 Hands Prosser, WA	34.00
CABERNET, JOSH CELLARS California	36.00