

# EMERALD LAKE LODGE

## CILANTRO ON THE LAKE



Our menu is thoughtfully crafted for sharing, allowing you to savour the full spectrum of Rocky Mountain flavours. We suggest sharing 2-3 dishes per couple, or indulging in 5-7 dishes when dining in a group of four.

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| <b>BREADS &amp; SPREADS (v)</b>   | 12 |
| Assorted Breads, Butters & Spreads  |    |
| <b>FRENCH ONION SOUP</b>  | 14 |
| <b>CHARCUTERIE BOARD</b>  | 36 |
| A Selection of Regionally Produced Charcuterie & Cheese, House Made Accompaniments, Crostini                      |    |
| <b>FISH SMÖRGÅSBORD</b>   | 32 |
| Assorted Smoked & Cured Fish, Dill Mustard, Horseradish, Capers Berries, Pickled Vegetables, Rye Bread            |    |
| <b>BAKED BRIE (v)</b>   | 24 |
| Hot Honey, Roasted Almonds, Poached Pear, Grilled Sourdough   |    |
| <b>ROASTED SQUASH &amp; KALE SALAD (v)</b>  | 18 |
| Red Onion, Toasted Pepitas, Mustard Herb Vinaigrette  |    |
| <b>GAME KEEPER'S PIE</b>  | 24 |
| Buffalo & Elk Bourguignonne, Forest Mushrooms, Pearl Onions, Puff Pastry, Cracked Pepper                          |    |
| <b>12oz BERETTA ALBERTA BEEF RIBEYE</b>   | 68 |
| Organic Grass Fed Beef Ribeye, Shallot Compound Butter, Matchstick Potatoes, Roasted Brussels Sprouts, Demi Glaze |    |
| <b>½ ROAST CHICKEN</b>  | 34 |
| Lemon Thyme Potatoes, Glazed Baby Carrots, Basil Mayo, Sweet Garlic Aioli   |    |
| <b>BRAISED LAMB SHANK</b>   | 36 |
| Soft Polenta, Grana Padano, Asparagus, Tomato, Chianti  |    |
| <b>SALT ROASTED CELERY ROOT (vg)</b>  | 30 |
| Herb Pasta, Peperonata, Fennel, Garlic Oil  |    |

v=Vegetarian, vg=Vegan | An 18% gratuity will be added to parties of six or more.  
Please refer to the back of the menu for information regarding common allergens.



**Curated by CRMR, enjoy our Rocky Mountain Cuisine that pairs game meats, sustainable seafood, and local vegetables.**

Each of our restaurants offer a unique experience, but are unified in the promise of a sublime dining experience complete with excellent service, and carefully chosen boutique wines.



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Please note that our restaurant kitchen contains common allergens, including but not limited to: dairy, wheat, soy, sesame, fish, shellfish, mollusks, mustards, tree nuts, peanuts, eggs, and egg products.

If you have any food allergies or special dietary requirements, we kindly request that you inform a member of our service staff at the time of ordering. Our team is committed to providing a safe and enjoyable dining experience, and we are happy to provide additional information and accommodations upon request.