

DINNER MENU

Our menu is thoughtfully crafted for sharing, allowing you to savour the full spectrum of Rocky Mountain flavours. We suggest sharing 2 or more starters per couple, or indulging in 1-2 mains per couple.

S T A R T E R S **BREADS & SPREADS** \$12

Various Bread, Assorted Butters & Spreads

R **FRENCH ONION SOUP** \$14

T **CHARCUTERIE BOARD** \$36

A Selection of Regionally Produced Charcuterie & Cheese, House Made Accompaniments, Crostini

S **FISH SMÖRGÅSBORD** \$32

Assorted Smoked & Cured Fish, Dill Mustard, Horseradish, Caper Berries, Pickled Vegetables, Rye Bread

BAKED BRIE \$24

Hot Honey, Roasted Almonds, Poached Pears, Grilled Sourdough

ROASTED SQUASH & KALE SALAD \$18

Red Onions, Toasted Pepitas, Mustard Herb Vinaigrette

M **GAME KEEPER'S PIE** \$24

Buffalo & Elk Bourguignonne, Forest Mushrooms, Pearl Onions, Puff Pastry, Cracked Pepper

A **12oz BERETTA ALBERTA BEEF RIBEYE** \$68

Organic Grass Fed Beef Ribeye, Shallot Compound Butter, Matchstick Potatoes, Roasted Brussels Sprouts, Demi Glaze

1/2 ROAST CHICKEN \$34

Lemon Thyme Potatoes, Glazed Baby Carrots, Basil Mayo, Sweet Garlic Aioli

BRAISED LAMB SHANK \$36

Soft Polenta, Grana Padano, Asparagus, Tomato, Chianti

SALT ROASTED CELERY ROOT \$30

Herb Pasta, Peperonata, Fennel, Garlic Oil

 Vegan  Vegetarian

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.

Cilantro
ON THE LAKE