



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.



DINNER

APPETIZERS

AUTUMN SQUASH SOUP | 15

Puffed Harvest Grains, Crisp Brussels Sprout Leaves, Pomegranate Arils

TOSSED ARTISAN GREENS (V,GF) | 18

Goat Cheese, Pickled Onions, Chives, Parsley, Fennel, Olive Oil

ROASTED PEAR & ARUGULA SALAD (V) | 19

Peppered Ricotta, Hazelnut Vinaigrette

BUTTERNUT PURÉE & BURRATA CHEESE (V) | 21

Shallot Garlic Chili Crunch, Wonton Chips

EGGPLANT BRÛLÉE (VG) | 22

Olive Tapenade, Lavosh, Sesame Grissini

DUCK CONFIT | 25

Three Bean Cassoulet, Duck Sausage, Sourdough Garlic Crumbs

SEARED SCALLOPS (GF) | 27

Celery & Apple Salad, Bacon Aioli, Rhubarb Syrup

HOUSE BAKED BREAD FOR TWO | 12

Cultured Sea Salt & Herb Butters

MAINS

RAW HERB MARINATED ZUCCHINI NOODLES (V, GF) | 40

Quinoa, Wild Mushroom Tomato Sauce, Goat Cheese

OVEN CHARRED BROCCOLI (VG, GF) | 42

Buckwheat & Chickpea Pilaf, Crisp Shallots, Cashew Harissa

ATLANTIC SALMON | 52

Apple Potato Hash, Salmon Roe, Sesame Crisps, Almond Herb Broth

ROASTED FREE RANGE TURKEY | 52

Cornbread Sweet Potato Dressing, Buttermilk Mash, Cranberry Sauce, Pan Gravy

PORK CHOP (GF) | 54

Nduja Sausage, Savoy Cabbage Wedge, Yukon Gold Mash, Pepperoncini Butter

DRY AGED CRMR BUFFALO STRIPLOIN | 66

Onion Potato Fondue, Asparagus, Mushroom Tempura, Veal Jus

FREE RANGE CHICKEN BREAST (GF) | 54

Roasted Shallots, Button Mushrooms, Pancetta, Potato Dumplings, Herb Butter Sauce

BEEF TENDERLOIN (GF) | 62

Snap Peas & Shoots, Heirloom Carrots & Tops, Warm Fingerling Potato Salad, Bone Marrow Snow

(GF) gluten free | (VG) vegan | (V) vegetarian

An 18% gratuity will be added to parties of six or more.

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.



EMERALD
LAKE
LODGE

