



## FIRST

<b>Charcuterie Board</b> serves two	29
Elk Salami, Air Dried Buffalo, Prosciutto, Smoked Duck Breast, Wild Boar Pâté, Aged Sylvan Star Gouda, Mustard Melons, Olives, Pickles	
<b>Buffalo, Vegetable &amp; Barley Broth</b>	14
CRMR Bison, Root Vegetables, Fresh Herbs	
<b>Artisan Lettuce</b>	15
Port Poached Pear, Benedict Blue Cheese, Toasted Filberts, Fig Balsamic Vinaigrette	
<b>House Cured Salmon</b>	18
Vodka & Dill, Sesame Snap, Cucumber, Arugula, Goat Cheese Crème Fraiche, Caviar	
<b>Warm Duck Confit</b>	18
Crisp Leg, Roasted Candied Beets, Walnuts, Frisée & Belgium Endive, Blood Orange Glaze	
<b>Grilled Prawns</b>	17
Prosciutto Wrapped, Citrus Black Thai Rice, Wasabi Cream	
<b>Wild Boar Sausage</b>	17
Braised Swiss Chard, Scallions, Wild Mushrooms, Grainy Mustard	
<b>CRMR Elk Shank</b>	19
Braised Pulled Osso Buco, Chanterelles, Spinach, Pearl Onions, Potato Gnocchi, Game Glaze	

## MAIN

<b>Free Range Chicken</b>	30
Herb Roasted Breast, Spinach Gnocchi, Morel Mushroom, Cherry Tomatoes, Veal Glaze	
<b>Butternut Squash Ravioli</b>	26
Broccolini, Hazelnut & Arugula Pesto, Shitake Mushrooms, Shaved Padano	
<b>Alberta Beef</b>	39
Grilled Ribeye, Yam & Lancashire Cheese Puree, Green Beans, Shallot Red Wine Reduction	
<b>Sterling Salmon</b>	34
Grilled Fillet, Angel Hair Pasta, Clams & Heirloom Tomatoes, Salsa Verde	
<b>CRMR Buffalo Duo</b>	39
Grilled Striploin, Braised Short Rib, Celery Root & Mushroom Hash, Rosehip Game Glaze	
<b>St. Canut Suckling Pig</b>	36
Slow Roasted Shoulder Porchetta, Apple Beignet, Mustard Spaetzli, Cranberry Maple Jus	
<b>Rack of Lamb</b>	38
Sundried Tomato Pesto Crusted, Olive Oil Mashed Potato, Pearl Onion Rosemary Glaze	
<b>Brome Lake Duck</b>	34
Seared Breast, Pistachio Risotto, Balsamic Port Glaze, Cherry Relish	
<b>Northern Caribou</b>	40
Seared Medallions, Goat Cheese Potato Gratin, Shallot Purée, Raspberry Black Pepper Jus	

**Freshly Baked Bread will be served upon request**