



FIRST

Charcuterie Board serves two	30
Elk Salami, Air Dried Buffalo, Prosciutto, Smoked Duck Breast, Game Pâté, Aged Sylvan Star Gouda, Mustard Melons, Cranberry Relish, Pickles	
Cod Cheeks	20
Crisp Tostados, Pickled Onions, Fennel Slaw, Avocado & Chili Aioli	
Mountain Minestrone	14
Basil Pesto, Three Cheese Sacchettini	
Caesar Salad	17
Baby Romaine, Caesar Dressing, Anchovy Fritters, Double Smoked Bacon, Padano	
Endive Salad	17
Radicchio & Endive, Seasonal Fruit, Goat Cheese, Red Onion Vinaigrette	
Duck Confit	21
Crisp Warm Leg, Sour Cherry Relish, Apple Arugula Salad	
Seared Scallops	22
Chilled Buttermilk Cucumber Soup, Radish Salad, Micro Greens	
Tomato Trio	20
Heirloom Salad, Fried Green Tomatoes, Tomato Bisque, Halloumi Croutons	

MAIN

Roasted Halibut	40
Castelvantrano Olive & Preserved Lemon Relish, Herb Couscous, Arugula Salad	
Free Range Chicken	35
Seared Breast, Mushrooms, Prosciutto, Pearl Onions, Gnocchi, White Wine Sauce	
CRMR Ranch Elk	45
Grilled Ribeye Steak, Potato Roesti, Spinach, Blackberry Conserve	
Alberta Beef	43
Grilled Tenderloin, Portabella Ravioli, Herb Butter, Red Wine Shallot Confit	
CRMR Ranch Bison	45
Grilled Striploin Steak, Yukon Gold Mash, Wild Mushroom Reduction	
Lamb Rack	44
Fresh Herb Crust, Grilled Summer Vegetables, Red Pepper Jus	
Skuna Bay Salmon	40
Seared Fillet, Roasted Eggplant, Heirloom Tomatoes, Fregola Pasta, Pistachio Basil Pesto	
Wild Boar Tenderloin	42
Seared Medallions, Cherry Miso Mostarda, Sweet Potato Goat Cheese Terrine	
Soufflé Roll	32
Spinach, Red Peppers, Mascarpone, Fine Ratatouille, Herbs	

Freshly Baked Bread will be served upon request