



## MENU

 <b>CHARCUTERIE BOARD</b> serves two	30	
Elk Salami, Air Dried Buffalo, Prosciutto, Smoked Duck Breast, Wild Boar Pâté, Aged Sylvan Star Gouda, Mustard Melons, Cranberry Relish, Olives, Pickles		
<b>DAILY FRESH SOUP</b>	12	
<b>LODGE SALAD</b>		
Baby Artisanal Lettuce, Seasonal Orchard Fruit, Raspberry Vinaigrette, Goat Cheese		15
<b>CAESAR SALAD</b>		
Baby Gem Romaine, Herb Croutons, Padano, Pancetta		17
<b>HEIRLOOM TOMATOES</b>		
Olive Crostini, Burrata Cheese, Arugula, Olive Oil, Balsamic Reduction		18
 <b>CRMR RANCH BURGER</b>	24	
Bacon Jam, Oka Cheese, Spiced Aioli, Brioche Bun		
<b>FLATBREAD</b>		
Peppered Pears, Duck Confit, Caramelized Onions, Cambozola Cheese		23
<b>AHI TUNA POKE</b>		
Sesame Won Ton, Edamame, Avocado, Macadamia Nuts, Grilled Pineapple Salsa		22
<b>PAPPARDELLE PASTA</b>		
Clams, Chorizo, Spinach, Cherry Tomatoes, White Wine, Padano		23
<b>ENGLISH STYLE BATTERED HADDOCK</b>		
Malt Vinegar & Sea Salt Fries, Traditional Cole Slaw, Tartar Sauce		24



## Canadian Rocky Mountain Resorts

presents

## ROCKY MOUNTAIN CUISINE

It was in the kitchens of **Buffalo Mountain Lodge** in Banff, **Deer Lodge** in Lake Louise, and **Emerald Lake Lodge** in Yoho National Park that “**Rocky Mountain Cuisine**” was created. This dining style is the artful assemblage of Canadian ingredients such as game meats, sustainable seafood, prairie-grown grains and locally sourced 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.

Today we are proud to source game meat from our own ranch on 540 acres located in the rolling foothills of Calgary. **The Canadian Rocky Mountain Ranch** provides all of the CRMR Properties and Restaurants with high quality Elk and Buffalo products, raised in a natural, humane and sustainable manner without added hormones or antibiotics.



Game meat raised at the Canadian Rocky Mountain Ranch

