



FIRST

 CHARCUTERIE BOARD 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	
ONION SOUP GRATIN	15
Red, Yellow & White Onions, Garlic, Wine, Gruyere & Emmental Cheese	
BEET GNOCCHI	18
Hazelnut & Arugula Pesto, Spinach, Oyster Mushrooms, Butternut Squash, Shaved Pecorino	
SEARED SCALLOPS	21
Crisp Sticky Sesame Rice Cake, Arugula, Enoki Mushrooms & Orange Salad, Mirin Soya Glaze	
ARTISAN SALAD	15
Grilled Pear, Baby Lettuce, Spiced Pecans, Sherry Thyme Vinaigrette, Benedictine Blue Cheese	
DUCK CONFIT	19
Crisp Duck Leg, Apple & Cabbage Slaw, Belgium Endive, Blood Orange Sherry Vinaigrette	
ATLANTIC MUSSELS	21
Coconut Milk, Red Curry, Fresh Ginger, Garlic, Lemongrass, Cilantro, House Frites	

HOUSEMADE PIZZA & PASTA

 ELK MEATBALLS	25
Spaghetti, Tomato & Mushroom Ragout, Roasted Rapini, Grana Padano	
ROASTED CLAMS	25
Pappardelle Pasta, Game Chorizo Sausage, Wine, Garlic, Spinach, Cherry Tomatoes, Parsley	
TOMATO FLATBREAD	23
Roasted Heirloom Tomatoes, Basil, Fresh Mozzarella, Parmesan	
CHICKEN FLATBREAD	24
Grilled Breast, Pancetta, Chili Pesto Crust, Caramelized Onion, Roasted Peppers, Havarti Cheese	

MAIN

FREE RANGE CHICKEN COCOTTE	34
Breast & Thigh, Wild Mushrooms, Cream, White Wine, Polenta Fries, Snap Peas, Carrots	
 LODGE BURGER	28
Ground Bison, Braised Pulled Beef, Brioche Bun, Smoked Gouda, Tomato & Bacon Jam, House Frites, Slaw	
ARCTIC CHAR	34
Seared Crisp Skin, Ancient Grain Risotto, Cherry Tomatoes, Fennel & Saffron Relish, Bok Choy	
 BISON SHORT RIBS	38
Slow Braised, Sweet Potato Mash, Bacon Lardon, Roasted Root Vegetables, Pan Juices	
ALBERTA BEEF	38
Grilled Tenderloin, Red Potato Pancetta Hash, Morel Mushroom Glaze, Sweet Onion Purée, Green Beans	
LAMB SHANK	36
Slow Braised, Tuscan Bean & Merguez Sausage Ragu, Rosemary Jus, Rapini	
WILD BOAR	38
Braised Belly & Grilled Chop, Celery Root Purée, Maple Whisky Glaze, Brussel Sprout Leaves, Beets	

FRESH BAKED BREAD WILL BE SERVED UPON REQUEST



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

