



## 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
- TUSCAN BEAN SOUP** 14  
Cannellini White Beans, Game Chorizo, Herb Crostini, Black Garlic Aioli
- DAILY MADE SOUP** 12
- ARITISAN SALAD** 16  
Baby Lettuce, Confit Shallots, Grilled Pear, Pumpkin Seeds, Dried Cranberries, White Balsamic Vinaigrette
- FENNEL SALAD** 17  
Grilled Fennel, Radicchio, Arugula, Orange & Scallion Vinaigrette, Pecorino
- SEARED SCALLOPS** 22  
Crisp Pork Belly, Chanterelles, Maple Chili Reduction, Chive Oil
- ELK SHANK** 22  
Slow Braised, Bone Marrow Crumble, Wild Mushroom Risotto, Rosehip Jus, Rainbow Carrot Chips

## MAIN

- ARCTIC CHAR** 37  
Pan Seared, Baked Lentil Cake, Sautéed Spinach, Golden Beet Broth, Beet Chips
- FREE RANGE CHICKEN** 32  
Fontina Cheese & Prosciutto Filled Breast, Olive Oil Mashed Potato, Chimichurri Sauce
- CAULIFLOWER STEAK** 27  
Lemon Garlic Marinade, Fingerling Potatoes, Wild Mushroom & Pearl Onion Ragout, Red Pepper Chutney
- ALBERTA BEEF** 42  
Grilled Striploin, Potato & Blue Cheese Soufflé, Red Wine Glaze, Horseradish, Onion Rings
- RANCH BISON** 48  
Grilled Tenderloin, Yam & Goat Cheese Gratin, Haskap Berry & Whiskey Glaze
- LAMB RACK** 43  
Pistachio Crust, Merquez Sausage, Celeriac Purée, Oyster Mushroom Glaze
- BROME LAKE DUCK** 37  
Seared Breast, Apricot Purée, Raspberry Port Jus, Duck Confit & Yukon Gold Mash

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

