



MENU

- 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
- DAILY FRESH SOUP** 12
- TUSCAN BEAN SOUP** 14
Cannellini White Beans, Game Chorizo, Herb Crostini, Black Garlic Aioli
- FENNEL SALAD** 17
Grilled Fennel, Radicchio, Arugula, Orange & Scallion Vinaigrette, Pecorino
- ARITISAN SALAD** 16
Baby Lettuce, Confit Shallots, Grilled Pear, Pumpkin Seeds, Dried Cranberries, White Balsamic Vinaigrette
- RANCH BURGER** 24
Bison & Elk, Bacon Jam, Aged Cheddar, Spiced Aioli, Sesame Bun
- FLATBREAD** 23
Peppered Pears, Duck Confit, Caramelized Onions, Cambozola Cheese, Arugula
- BISON PASTRAMI SANDWICH** 22
Grilled Marble Rye, Sauerkraut, Tomato, Dijonnaise, Gruyère Cheese
- TAGLIATELLE PASTA** 23
Elk Meat Balls, Smoked Tomato, Mushroom & Pablano Pepper Sauce, Padano Cheese
- ENGLISH STYLE BATTERED HADDOCK** 24
Malt Vinegar & Sea Salt Fries, Traditional Cole Slaw, Tartar Sauce



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

