



MENU

 CHARCUTERIE BOARD serves two	30
Air Dried Buffalo, Prosciutto, Game Pâté, Sylvan Star Gouda, Smoked Duck Breast, Elk Salami, Mustard Melons, Cranberry Relish, Pickles	
SEAFOOD CHOWDER	
Salmon, Halibut, Clams & Potato, Fish Velouté, Herb Oil	14
WINTER GREENS	
Endives, Fennel, Radish & Orange Salad, Pickled Red Onion, Sherry Vinaigrette	17
DAILY MADE SOUP	12
 RANCH BURGER	
Elk & Bison, Country Bacon, Roasted Tomatoes, Manchego Cheese, Brioche Bun	24
FRITTATA	
Free Range Eggs, Wild Mushrooms, Potatoes, Spinach, Roasted Red Pepper, Goat Cheese, House Salad	19
 PIZZA	
Bison Pepperoni, Grilled Chicken, Banana Peppers, Mushrooms, Roasted Tomato Crust, Havarti	23
LINGUINI PASTA	
Steamed Clams, Boar Bacon, Scallions, Garlic, Cherry Tomato Broth, Crisp Herbs	24
VEGETARIAN BURGER	
Sweet Potato, Sunflower Seeds & Halloumi, Chili Aioli, Cucumber & Apple, Multigrain Bun	24
CHEF'S CHEESE SELECTION	
Dried Fruit & Fresh Grapes, Honeycomb, Baguette	19

FRESHLY 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

