



## FIRST

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

## HOUSEMADE PIZZA & PASTA

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

## MAIN

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

