



L O D G E

## 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, Pickles		
<b>DAILY MADE SOUP</b>	12	
<b>SEAFOOD CHOWDER</b>		
Halibut, Salmon, Clams & Potato, Fish Velouté, Herb Oil		14
<b>WINTER GREENS</b>		
Endives, Fennel, Radish & Orange Salad, Pickled Red Onion,, Sherry Vinaigrette		17
<b>TWICE BAKED SOUFFLÉ</b>		
Goat Cheese, Pear Chutney, Roasted Grapes, Arugula		17
<b>DUCK CONFIT</b>		
Gnocchi, Roasted Squash, Cherry Tomatoes, Herb Pesto, Manchego		20
<b>SEARED SCALLOPS</b>		
Braised Boar Belly, Caramelized Apple & Hazelnuts, Micro Greens, Calvados Jus		22
 <b>ELK TENDERLOIN</b>		
Seared Fillet, Celeriac Purée, Wild Mushroom Ragout & Crisp Sage Leaves, Maple Balsamic		22

## MAIN

<b>FREE RANGE CHICKEN</b>		
Seared Breast, Mushrooms, Prosciutto, Pearl Onions, Gnocchi, White Wine Sauce		34
<b>ALBERTA BEEF</b>		
Grilled Ribeye, Crushed Baby Potatoes, Chanterelle Mushroom Red Wine Sauce, Onion Frites		43
 <b>GAME DUO</b>		
Grilled Striploin, Braised Elk Pave, Yukon Gold & Leek Mash, Huckleberry Game Glaze		44
<b>LAMB RACK</b>		
Feta & Thyme Crust, Pine Nut Couscous, Mint & Pomegranate Relish		43
<b>SKUNA BAY SALMON</b>		
Seared Fillet, Beet Risotto, Whiskey Beurre Blanc, Pea Shoot Salad		36
<b>DUCK BREAST</b>		
Crisp Skin, Winter Squash, Tomato & Scallion Hash, Orange Vanilla Jus		35
<b>SHAKSHUKA</b>		
Peppers, Red Onion, Flageolet Beans, Tomato Sauce, Poached Eggs, Feta & Crostini		32

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

