



FIRST

 CHARCUTERIE BOARD serves two	30
Elk Salami, Air Dried Bison, Prosciutto, Smoked Duck Breast, Wild Boar Pâté, Aged Sylvan Star Gouda, Mustard Melons, Pickles & Rye Bread	
DAILY MADE SOUP	12
MOUNTAIN MINISTRONE	14
Basil Pesto, Fregola Pasta, Feta Cheese	
ARTISAN GREENS	17
Seasonal Fruit, Carrots, Toasted Almonds, Goat Cheese, Red Onion Vinaigrette	
BEET SALAD	17
Roasted Heirloom Beets, Whipped Ricotta, Mint Walnut Pesto, Micro Greens	
DUCK CONFIT	20
Herb Risotto, Chanterelle Mushrooms, Poached Egg, Arugula, Pecorino Cheese, Balsamic Reduction	
SEARED SCALLOPS	22
Cucumber, Radish & Herb Salad, Buttermilk Dressing, Extra Virgin Olive Oil	

MAIN

FREE RANGE CHICKEN SUPREME	35
Mushrooms, Prosciutto & Pearl Onion Gnocchi, White Wine Sauce	
SKUNA BAY SALMON	39
Seared Fillet, Crushed Potatoes, Watercress, Snap Peas, Daikon Salad, Orange Vinaigrette	
ATLANTIC HALIBUT	40
Seared Fillet, Saffron Risotto, Clams, Prawns, Pea Shoots, Smoked Paprika Beurre Blanc	
 ELK STRIPLOIN	45
Roasted Striploin, Crisp Potato Pavé, Seared King Oyster Mushroom & Port Reduction	
LAMB RACK	44
Herb Crusted, Goat Cheese Soufflé, Mint & Pomegranate Gastrique	
DUO OF WILD BOAR	44
Tenderloin & Slow Roasted Belly, Yukon Gold Purée, Lemon Gremolata, Red Wine Glaze	
ALBERTA BEEF	43
Grilled Tenderloin, Crisp Semolina Gnocchi, Oven Dried Tomatoes, Basil Veal Reduction	
EGGPLANT & SWEET POTATO ROULADE	32
Sweet Corn, Squash & Edamame Succotash, Pepper Herb Pistou	

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

