





## FIRST

 <b>CHARCUTERIE BOARD</b> serves two	30
Landjäger, Air Dried Beef, Prosciutto, Smoked Duck Breast, Wild Boar Pâté, Aged Sylvan Star Gouda, Mustard Melons, Olives, Gherkins, Rye Bread	
<b>DAILY MADE FRESH SOUP</b>	12
<b>SQUASH BISQUE</b>	15
Roasted Seasonal Squash, Ginger, Sweet Garlic, Red Pepper Coulis, Pumpkin Seed Oil	
<b>HEIRLOOM TOMATO SALAD</b>	18
Burrata Cheese, Arugula, Aged Balsamic, Basil Olive Oil Vinaigrette	
<b>ARTISAN SALAD</b>	15
Grilled Orchard Fruit, Spiced Pecans, Manchego Cheese, Citrus Balsamic Vinaigrette	
<b>AHI TUNA</b>	21
Rare Seared Loin, Daikon, Cucumber & Carrot Slaw, Fried Wontons, Pickled Ginger, Wasabi Foam	
<b>ARCTIC CHAR</b>	21
Crisp Skin, Sesame Rice Cake, Cherry Tomato Jam, Enoki Mushrooms, Saffron Oil	

## HOUSEMADE PIZZA & PASTA

<b>FUSILLI PASTA</b>	23
Snap Peas, Asparagus, Spinach, Tomatoes, Herb Olive Oil Pesto, Pecorino Cheese	
 <b>LINGUINE PASTA</b>	25
Game Chorizo, Roasted Pepper, Zucchini, Scallions, Red Wine Marinara, Parmesan	
<b>TOMATO FLATBREAD</b>	22
Roasted Heirloom Tomatoes, Basil, Fresh Mozzarella, Parmesan	
<b>DUCK FLATBREAD</b>	25
Confit Leg, Pancetta, Walnut Pesto Crust, Grilled Zucchini, Portabella, Fontina	

## MAIN

<b>FREE RANGE CHICKEN</b>	34
Roasted Supreme, Vegetable Risotto, Wild Mushroom Medley, Green Asparagus, Pan Jus	
 <b>GAME BURGER</b>	28
Ground Bison, Braised Pulled Beef, Brioche Bun, Smoked Gouda, Tomato Jam, House Frites, Cole Slaw	
<b>ATLANTIC COD</b>	37
Pan Seared Loin, Cannellini Bean Vegetable Stew, Citrus & Cucumber Salad, Herb Vinaigrette	
 <b>ELK STRIPLOIN</b>	44
Roasted Loin, Corn & Scallion Fritters, Honey Roasted Carrots, BBQ Whiskey Veal Glaze	
<b>ALBERTA BEEF</b>	38
Grilled Tenderloin, Crushed Red Potatoes, Spinach & Bell Peppers, Green Beans, Pearl Onion Glaze	
<b>WILD BOAR</b>	39
Braised Belly & Grilled Chop, Sweet Potato Purée, Apple Relish, Broccolini, Calvados Jus	

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

