



FIRST

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

HOUSEMADE PIZZA & PASTA

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

MAIN

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

