



FIRST

 CHARCUTERIE BOARD serves two	30
A Selection of Regionally & House-made Charcuterie, & Accompaniments, Rye Bread	
DAILY MADE SOUP	12
SWEET CORN & VELOUTÉ	15
Peaches & Cream Corn, Wild Boar Bacon Lardons, Herb Crostini, Parsley Oil	
CAESAR SALAD	16
Artisan Romaine, Cherry Tomatoes, Parmesan, Bacon, Crostini, Sweet Garlic Caesar Dressing Add Grilled Chicken Breast \$4	
HEIRLOOM TOMATO SALAD	17
Alberta Tomatoes, Burrata Cheese, Roasted Chickpeas, Basil & Olive Oil Vinaigrette	
ATLANTIC MUSSELS	21
Game Chorizo, Garlic, Onion, Wheat Beer Cream Sauce, Frites	

MAIN

 LODGE GAME BURGER	28
Bison, Pulled BBQ Pork, Blueberry Jam, Aged White Cheddar, Caramelized Onion, Crispy Pepper Bacon, Black Sesame Bun, Served with Sea Salt Fries or Artisan Lettuce	
ATLANTIC SALMON PASTA	26
Tagliatelle, Snap Peas, Cherry Tomato, Asparagus, Citrus Cream Sauce	
 ELK STRIPLOIN	44
Seared Striploin, Sweet Potato & Corn Hash, Cauliflower, Morel Mushroom Game Sauce	
FREE RANGE CHICKEN	34
BBQ Spiced Breast, Pancetta & Olive Oil Yukon Gold Mashed, Broccolini, Whiskey Pan Jus	
ALBERTA BEEF	42
Grilled Tenderloin, Boar Polenta Cake, Honey Roasted Carrots, Saskatoon Berry Veal Glaze	
CAULIFLOWER STEAK	27
Lemon Garlic Marinade, Roasted Fingerling Potatoes, Red Pepper Chutney, Toasted Pistachio, Herb Chimichurri	
ICELANDIC COD	37
Seared Loin, Orange Couscous, Grilled Vegetable Salad, Basil Beurre Blanc	

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

