




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 SOUP	12
SWEET POTATO CHOWDER	15
Root Vegetables, Spiced Crème Fraîche, Basil Oil	
BELUGA LENTIL & RED QUINOA SALAD	16
Pickled Beetroot, Marinated Zucchini, Seared Tofu, Orange Thyme Vinaigrette	
SPINACH & ROCKET SALAD	15
Watermelon Radish, English Cucumbers, Goat Feta, Aged White Balsamic Vinaigrette	
PEI MUSSELS	18
Roasted Fennel, Chorizo Sausage, Tomato Red Pepper Broth, Grilled Baguette	
DUCK CONFIT	19
Confit, Marinated Artichokes, Saffron Risotto, Roasted Tomato Coulis	

HOUSEMADE PIZZA & PASTA

ROASTED VEGETABLE PASTA	23
Penne, Zucchini, Tomatoes, Fennel, Bell Pepper, Basil Pesto, Grana Padano Cheese Add Chicken \$4	
 BISON BOLOGNESE	25
Spaghetti, Game Meat Sauce, Red Pepper, Zucchini, Tomatoes, Asiago Cheese	
PEAR FLATBREAD	22
Roasted Pear, Tomatoes, Sweet Onion, Gorgonzola, Pine Nut Pesto	
ITALIAN FLATBREAD	25
Tuscan Salami, Pancetta, Grilled Artichoke Hearts, Portabella, Tomatoes, Fontina	

MAIN

 GAME BURGER	28
Ground Bison, Braised Pulled Beef, White Cheddar Cheese, Onion Marmalade, Multigrain Bun Served with Fries, Spinach Salad or Soup	
FREE RANGE CHICKEN	36
Roasted Supreme, Grilled Fennel & Broccoli, Double Smoked Bacon Barley Risotto, Thyme Cream Sauce	
SPICE RUBBED SALMON	36
Seared Fillet, Pickled Carrot & Cucumber Slaw, Fried Shrimp Dumplings, Tomato Ginger & Chili Chutney	
LAMB SHANK	39
Braised Shank, Grilled Acorn Squash & Zucchini, Forest Mushrooms, Chickpea & Shallot Ragout	
ANGUS BEEF STRIPLOIN	38
Grilled Striploin, Citrus Black Garlic Prawns, Pancetta Brussel Sprouts, Roasted Squash Purée, Veal Reduction	
WILD BOAR CHOP	39
Roasted Boar, Heirloom Cherry Tomato Confit, Yam & Sweet Shallot Hash, Red Wine Glaze	

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

