



FIRST

 ROCKY MOUNTAIN CHARCUTERIE BOARD serves two	30
A Selection of Regionally & House Made Charcuterie, Assorted Accompaniments, Rye Bread	
DAILY MADE SOUP	12
CAESAR SALAD	16
Romaine, Parmesan, Bacon Lardons, Crostini, Oven Roasted Tomatoes, Sweet Garlic Caesar Dressing Add BBQ Grilled Chicken Breast \$4	
WARM LOCAL BEET SALAD	17
Assorted Heirloom Beets, Candied Pecan, Fairwinds Goat Feta, Saffron Gastrique, Sun Dried Tomato Vinaigrette	
COD & CRAB CAKES	21
Ancho Aioli, Grilled Lemon, Arugula Fennel Salad, Herb Oil	
 CHEEKY TAILS	20
Braised Beef Cheek, Beef Oxtail Croquettes, Cherry Tomato Relish, Rosehip Jus	
 BISON CARPACCIO	22
Herbed Loin, Pickled Red Onions, Sweet Garlic Baguette, Saskatoon Berry Mostarda	

MAIN

DAILY PASTA	MP
Please Inquire With Your Server About Today's Pasta	
 LODGE GAME BURGER	28
Ground Bison, Pulled BBQ Pork, Mustard Aioli, Aged White Cheddar, Caramelized Onion, Pepper Bacon, Black Sesame Bun, Served with Sea Salt Fries, Soup or Artisan Lettuce	
RAINBOW TROUT	33
Seared Trout, Crispy Bacon, Green Beans, Barley Asparagus Risotto, Maple Dijon Vinaigrette	
ICELANDIC COD	37
Potato Crusted Loin, Cabbage & Carrot Slaw, Warm Potato Basil Salad, Grilled Citrus Tartar Sauce	
FREE RANGE CHICKEN	35
Spice Rubbed Supreme, Cauliflower Relish, Grilled Squash, Tomato Couscous, Pan Jus	
 BISON RIBEYE	42
Dry Aged, Grilled Ribeye, Honey Roasted Heirloom Carrots, Brown Butter Yukon Gold Mash, Huckleberry Jus	
 ELK TRIO	44
Braised Ribs, Grilled Striploin, Arugula Salami Salad, Potato Parmesan Gratin, Dark Ale Reduction	
MOROCCAN VEGETABLE & BEAN STEW	27
Mediterranean Spiced Cassoulet, Goat Cheese Crumble, Pie Crust, Roasted Fingerling Potatoes	

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



