



## FIRST

	<b>CHARCUTERIE BOARD</b> serves two Elk Salami, Air Dried Bison, Prosciutto, Smoked Duck Breast, Wild Boar Pâté, Aged Sylvan Star Gouda, Mustard Melons, Pickles, Rye Bread	30
	<b>DAILY MADE SOUP</b>	12
	<b>SQUASH, BEAN &amp; BARLEY SOUP</b> Crisp Sage, Buttered Croutons	14
	<b>ENDIVE SALAD</b> Belgian & Curly Endive, Radicchio, Medjool Dates, Pecorino, Citrus Vinaigrette	17
	<b>WALNUT PATÉ</b> Pickled Pears, Brussel Sprout Kimchi, Pain D'Épice	17
	<b>ELK SHORT RIBS</b> Crisp Gougères, Parmesan Mousse, Pan Jus	20
	<b>SEARED SCALLOPS</b> Potato Risotto, Crisp Wild Boar Bacon, Chive Oil	22

## MAIN

	<b>FREE RANGE CHICKEN</b> Roasted Supreme, Mushrooms, Prosciutto, Pearl Onions, Gnocchi, White Wine Sauce	36
	<b>SKUNA BAY SALMON</b> Seared Fillet, Heirloom Beets, Savoury Oats, Labneh	39
	<b>GINDARA SABLEFISH</b> Seared Fillet, Roasted Citrus Relish, Charred Scallions, Herb Risotto	40
	<b>ELK STRIPLOIN</b> Grilled Striploin, Crushed Fingerling Yams, Feta Butter, Cranberry Mostarda	45
	<b>LAMB RACK</b> Roasted Rack, Chickpea Purée, Oven Roasted Cauliflower, Crispy Garbanzo Beans, Almond Chili Sauce	44
	<b>WILD BOAR CHOP</b> Grilled Chop, Crisp Chorizo Sausage, Creamer Potatoes, Clam & Heirloom Tomato Ragout	44
	<b>ALBERTA BEEF</b> Grilled Tenderloin, Bone Marrow Gremolata, Yukon Gold Celeriac Mash, Roasted Shallot Reduction	43
	<b>BUCKWHEAT RISOTTO</b> Forest Mushrooms, Leek, Chestnut, Confit Grape Tomatoes, Toasted Hazelnut	32
	<b>DUCK BREAST</b> Seared Duck, Dried Fruit & Duck Confit Phyllo, Brown Sugar Orange Glaze	38

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

