



LOUNGE MENU

DAILY MADE SOUP 7 / 12

 **CHARCUTERIE BOARD 18 / 30**

A Selection of Regionally & House Made Charcuterie, Assorted Accompaniments, Rye Bread

CAESAR SALAD 9 / 16

Romaine, Parmesan, Bacon Lardons, Crostini, Oven Roasted Tomatoes, Sweet Garlic Caesar Dressing
Add Chicken Breast 4

TOMATO FLATBREAD 16

Tomato Sauce, Onions, Olives, Mozzarella, Feta, Fresh Tomatoes, Arugula
Add Wild Boar Bacon 4

KIMCHI NOODLES 12

Soba Noodle, Ginger Mushroom Broth, House Made Cucumber Kimchi, Cashews

 **BRAISED GAME MEAT POUTINE 14**

Assorted Pulled BBQ Style Game Meat, Country Bacon Gravy, Cheese Curds, Sea Salt Fries

ICELANDIC COD TACO 15

Potato Crusted Loins, Soft Tortillas, Coleslaw, Tomato Salsa, Lime Sour Cream

BEEF BURGER 15

Black Sesame Bun, Cheddar Cheese, Caramelized Onions, Mustard Aioli, Lettuce, Tomato

SIDES 6

MIXED GREEN SALAD, Sun Dried Tomato Vinaigrette

FRENCH FRIES, Sea Salt & Parmesan Cheese

ROASTED SQUASH, Honey Garlic Dipping Sauce

SOURDOUGH BREAD CHIPS, Tomato Cilantro Salsa



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

