

BUFFALO MOUNTAIN LODGE

DINNER



SOUP OF THE DAY	11
Daily Made Soup, Freshly Baked Bread	
CHARCUTERIE PLATE	16
A Selection of Regionally & House Made Charcuterie, House Made Accompaniments, Rye Bread Add Cheese 5	
CAESAR SALAD	14
Romaine, Shaved Parmesan, Bacon Lardons, Crostini, Sweet Garlic Dressing Add Grilled Chicken Breast 5	
SPINACH & ROASTED BEET SALAD	15
Arugula, Pecans, Goat Cheese, Fig Balsamic Vinaigrette Add Grilled Chicken Breast 5	
WILD MUSHROOM FLATBREAD	17
Roasted Mushrooms, Mozzarella, Truffle Oil, Fresh Herbs, Confit Garlic Crust	
GRILLED CHICKEN FLATBREAD	16
Grilled Chicken, Shallots, Roasted Peppers, Feta, Basil Pumpkin Seed Pesto	
VENISON FLATBREAD	19
Venison Salami, Tomato Sauce, Red Peppers, Arugula, Mozzarella Cheese, Black Olives	
SQUASH RAVIOLI	23
Double Smoked Bacon, Spinach, Parmesan Cheese, White Wine Cream Sauce	
BISON BURGER	24
Aged White Cheddar, Caramelized Onions, Mustard Aioli, Lettuce, Tomato Served with Soup, French Fries or Salad	
ROASTED CHICKEN SUPREME	30
Beef Gnocchi, Wilted Greens, Broccolini, Wild Mushroom Cream Sauce	
BEEF TENDERLOIN	39
Sweet Potato & Corn Hash, Broccolini, Roasted Shallot Demi Glaze	





**Curated by CRMR, enjoy our Rocky Mountain Cuisine
that pairs game meats, sustainable seafood, and local 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.

We are proud to source our game meat from our own Canadian Rocky Mountain Ranch located on 540 acres in the rolling foothills near Calgary.

*Please rest assured we have health and safety at the forefront of everything we do.
For that reason we are now providing single use menus during your stay*



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