

DEER LODGE

DINNER



SOUP OF THE DAY	12
Daily Made Soup, Freshly Baked Bread	
CHARCUTERIE PLATE	16
A Selection of Regionally & House Made Charcuterie, House Made Accompaniments, Rye Bread Add Canadian Cheese 5	
HEIRLOOM TOMATO SALAD	15
Alberta Tomatoes, Goat Feta Cheese, Fresh Basil, Balsamic Reduction, Extra Virgin Olive Oil	
AUTUMN SQUASH SALAD	17
Assorted Squash & Pumpkins, Candied Pecans, Greens, Grana Padano, Chili Lime Dressing, Bread Crisps Add BBQ Chicken Breast 4	
TOMATO FLATBREAD	17
Tomato Sauce, Onions, Olives, Mozzarella, Feta, Oven Roasted Tomatoes, Arugula Add Duck Confit 6	
BISON BURGER	22
Black Sesame Bun, Cheddar Cheese, Caramelized Onions, Mustard Aioli, Lettuce, Tomato Served with Soup, Fries or Green Salad Add Pulled Pork 5	
ATLANTIC SALMON	32
Warm Potato Basil Salad, Cabbage & Carrot Slaw, Grilled Citrus Tartar Sauce	
FREE RANGE CHICKEN	30
Spice Rubbed Supreme, Cauliflower Relish, Tomato Couscous, Sweet Bell Peppers, Pan Jus	
BEEF STRIPLOIN	39
Crisp Rice Cake, Heirloom Carrots, Ginger Chili Demi Glaze	
MORROCAN BEAN STEW	29
Pie Crust, Roast Potatoes, Glazed Carrots, Goat Feta	





**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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