

DEER LODGE LUNCH



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

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

ATLANTIC SALMON

23

Tomato Arugula Salad, Basil Coleslaw, Grilled Citrus Tartar Sauce





**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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