

EMERALD LAKE LODGE

DINNER



SOUP OF THE DAY 12

Daily Made Soup, Freshly Baked Bread

CHARCUTERIE PLATE 16

Elk Salami, Air Dried Bison, Prosciutto, Smoked Duck Breast, Wild Boar Pâté, Aged Sylvan Star Gouda, Mustard Melons, Pickles, Rye Bread

ARTISAN LEAFS & SHOOTS 17

Orchard Fruit, Manchego Cheese, Roasted Beet Vinaigrette

HERB BAKED RICOTTA 18

Heirloom Tomato Salad, Arugula, Asparagus Pesto, Cold Pressed Canola Oil

SCALLOP & BOAR BELLY TOSTADO 21

Avocado Cream, Jalapeno, Radish & Pea Shoot Slaw



MARINATED ZUCCHINI 32

Quinoa, Mushroom & Tomato Ragout, Arugula, Goat Cheese

SEARED SKUNA BAY SALMON 39

Mascarpone & Heirloom Carrot Risotto, Carrot Top Pesto, Herb Salad, Broccolini

FREE RANGE CHICKEN BREAST 38

Potato Gnocchi, Grilled Oyster Mushrooms, Roasted Shallot, Chive Butter Sauce

GRILLED ELK STRIPLOIN 46

Yam Leek Goat Cheese Terrine, Green Beans, Port Wine Reduction

BEEF TENDERLOIN 43

Potato Roesti, Sweet & Sour Cherry Preserve, Asparagus, Veal Jus

“Due to current BC legislation regarding COVID restrictions, all liquor service must cease at 10PM.

Thank you for your understanding”



**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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