

BUFFALO MOUNTAIN LODGE

DINNER



SOUP OF THE DAY	12
Daily Made Soup, Freshly Baked Bread	
CHARCUTERIE PLATE	18
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	
ARTISAN LEAF SALAD	15
Roasted Beets, Pecans, Goat Cheese, Fig Balsamic Vinaigrette	
Add Grilled Chicken Breast 5	
GRILLED CHICKEN FLATBREAD	16
Grilled Chicken, Shallots, Roasted Peppers, Feta, Basil Pumpkin Seed Pesto	
WILD MUSHROOM FLATBREAD	17
Roasted Mushrooms, Mozzarella, Truffle Oil, Fresh Herbs, Confit Garlic Crust	
BISON BURGER	24
Aged White Cheddar, Caramelized Onions, Mustard Aioli, Lettuce, Tomato	
Served with Soup, French Fries or Salad	
ROASTED CHICKEN SUPREME	32
Oven Dried Tomatoes, Potato Fricassee, Braised Leek, Red Pepper Broth	
SMOKED PORK LOIN CHOP	32
Apple Compote, Roast Potato & Beets, Whiskey Bacon Brussel Sprouts, Veal Reduction	
SEARED DUCK BREAST	38
Warm Black Lentil, Squash & Hazelnut Salad, Maple Thyme Gastrique, Broccolini	
GRILLED BEEF TENDERLOIN	39
Smoked Potato Purée, Asparagus, Buttered Carrots, Salsa Verde	





**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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