

# EMERALD LAKE LODGE

## DINNER



**SOUP OF THE DAY** 12

Daily Made Soup, Freshly Baked Bread

**CHARCUTERIE PLATE** 18

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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