

EMERALD LAKE LODGE

LUNCH



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	
CHEF'S CHOICE CHEESE PLATE	16
Fresh Grapes, Dried Fruit, Baguette	
ARTISAN LEAFS & SHOOTS	17
Orchard Fruit, Manchego Cheese, Roasted Beet Vinaigrette	
GRILLED CHEESE SANDWICH	17
Havarti Cheese, Caramelized Onion, Kale, Roasted Red Peppers Served with Soup, Fries or Salad	
BBQ CHICKEN THIGH FLATBREAD	18
Banana Peppers, Pineapple, Red Onions & Jalapeno Jack	
SCALLOP & BOAR BELLY TOSTADO	21
Avocado Cream, Jalapeno, Radish & Pea Shoot Slaw	
RANCH BURGER	24
Seeded Bun, Lettuce, Tomato, Red Onion, Cheddar Cheese, Country Bacon, Sweet Garlic Chili Ketchup Served with Soup, Fries or Salad	





**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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