

# EMERALD LAKE LODGE

## LUNCH



<b>SOUP OF THE DAY</b>	12
Daily Made Soup, Freshly Baked Bread	
<b>CHARCUTERIE PLATE</b>	18
Elk Salami, Air Dried Bison, Prosciutto, Smoked Duck Breast, Wild Boar Pâté, Aged Sylvan Star Gouda, Mustard Melons, Pickles, Rye Bread	
<b>ARTISAN GREENS (V)</b>	17
Crisp Shallots, Heirloom Carrots, Avocado, Candied Walnuts, Pomegranate Vinaigrette	
<b>CHEF'S CHOICE CHEESE PLATE</b>	16
Fresh Grapes, Dried Fruit, Baguette	
<b>CRÈME FRAÎCHE FLATBREAD</b>	18
Butter Braised Leek, Double Smoked Bacon, Chive	
<b>BRAISED ELK SHORTRIBS</b>	19
Cherry Tomatoes, Button Mushrooms, Potato Gnocchi, Game Demi	
<b>MARINATED SWEET POTATO BURGER (V)</b>	20
Manchego Cheese, Caramelized Onions, Arugula, Almond Pesto, Pretzel Bun Served with Soup, Fries or Salad	
<b>BOAR BELLY SLIDERS</b>	21
Corn Meal Biscuits, Creamy Cabbage Slaw, Sweet Garlic & Chili Ketchup	
<b>BISON BURGER</b>	24
Balsamic Roasted Red Onions, Smoked Gouda, Rosemary Bacon, Sunny Side Up Egg, Brioche Bun, Served with Soup, Fries or Salad	

V=Vegetarian VG= Vegan





**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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