



FIRST

Rocky Mountain Game Platter, Serves Two

Smoked Dried Buffalo, Venison Ham, Duck Breast, Elk Salami, Game Pâté, Mustard Melon & Cranberry Relish 26

Chicken Consommé

Tender Morsels, Spring Peas, & Morels 13

Lodge Soup

Daily Crafted Soup 10

Grilled Heart of Romaine Salad

Parmesan Vinaigrette, Crisp Wild Boar Bacon, Chic Pea Flatbread 13

Lobster & Scallop Cake

White Balsamic, Jicama & Cucumber Slaw, Lemon & Smoked Paprika Aioli 16

Elk Carpaccio

Fennel, Orange & Sun Dried Cranberry Salad 15

Artisan Lettuce

Caramelized Vine Ripe Tomatoes & Torched Goat Cheese Parfait, Vincotto & Extra Virgin Olive Oil 14

Seared Prawns

Red Thai Curry & Coconut Sauce, Asian Noodle & Vegetable Salad 15

Lodge Made Gravlax

Pickled Onions, Preserved Lemon, Capers & Salmon Caviar 14

SECOND

Pan Seared Pacific Halibut

Roasted Ratatouille & Saffron Aioli 29

Grilled Buffalo Striploin Steak

Black Garlic Butter, Double Smoked Bacon, Baby Potato & Asparagus Sauté 35

Brome Lake Duck Breast

Pan Roasted, Sage Corn Cake, Cherry Black Pepper Sauce 32

Alberta Lamb

Double Chop & Spiced Lamb Samosa, Charred Red Onion Chutney, Sautéed Green Beans 39

Prairie Heritage Natural Beef

Feature of Naturally Raised Alberta Beef

Wild Northern Caribou Medallions

Potato & Fennel Gratin, Saskatoon Berry Relish, Shiraz Game Glaze 39

Oven Roasted Game Hen

Warm Arugula-Hazelnut Pesto, Morel Risotto & Grilled Asparagus 33

Grilled Elk Ribeye

Huckleberry Game Glaze, Summer Squash, Corn, Green Onion & Cherry Tomato Hash 37

Qualicum Bay Scallops

Sauce Verte, Roasted Baby Vegetables, Tomato Syrup, Citrus Couscous 32

Vine Tomato, Roasted Eggplant & Tofu Napoleon

Warm Spelt & Wild Rice Salad, Walnut & Raisin Vinaigrette, 27