

FIRST

Rocky Mountain Game Platter, Serves Two <i>Smoked Dried Buffalo, Elk Ham, Duck Breast, Elk Salami, Game Pâté, Mustard Melon & Cranberry Relish</i>	26
Mushroom Ragout Fettuccine <i>Fresh Fettuccine & Woodland Mushrooms, Cream, Brandy, Shallots, Garlic, Shaved Padano & Veal Reduction</i>	14
Lodge Soup <i>Daily Crafted Soup</i>	10
Grilled Heart of Romaine Salad <i>Parmesan Vinaigrette, Crisp Wild Boar Bacon, Almond Focaccia</i>	13
Seared Prawns <i>Squash Risotto, Red Thai Curry & Coconut Sauce</i>	14
Elk Carpaccio <i>Pickled Mushroom Salad, Smoked Cheddar Tuile, Saskatoon & White Balsamic Reduction</i>	15
Artisan Lettuce <i>Roasted Beets, Walnut Vinaigrette, Gorgonzola Cheese</i>	14

SECOND

Grilled Buffalo Flank Steak <i>Rosehip Game Reduction, Double Smoked Bacon, Brussel Sprout and Baby Potato Sauté</i>	33
Alberta Lamb <i>Double Chop & Pulled Braised Lamb Shank, Orange Gremolata, White Bean Purée</i>	37
Prairie Heritage Natural Beef <i>Feature of Naturally Raised Alberta Beef</i>	
Arctic Char <i>Smoked Salmon Ravioli, Dill, White Wine & Cream, Swiss Chard, Parsley Pesto Butter</i>	29
Wild Northern Caribou Medallions <i>Potato and Fennel Gratin, Pink Lady Apple Compote, Shiraz Game Glaze</i>	39
Roasted Game Hen <i>Smoked Cheddar & Herb Risotto, Saskatoon Berry Veal Reduction</i>	32
Duo of Elk <i>Grilled Tenderloin & Smoked Short Rib, Root Vegetable Hash & Rose Petal Port Glaze</i>	39
Winter Tagine <i>Moroccan Spiced Yam, Apricot, & Lentil Stew, Whole Wheat couscous, Toasted Pine Nuts</i>	26