



## FIRST

<b>Charcuterie Platter</b> , Serves Two A Selection of Regionally Produced Cured & Smoked Meat, Sylvan Star Gouda & French Camembert Mustard Melons, & Sundried Fruit Relish	28
<b>Mountain Minestrone</b> Winter Squash, Heirloom Beans, Parmesan Crisp, Basil & Garlic	11
<b>Lodge Made Gnocchi</b> Duck Confit, Woodland Mushrooms, Sundried Cherries, Kale, Brown Butter & Padano	16
<b>Lobster &amp; Scallop Cake</b> Apple & Root Vegetable Slaw, Smoked Paprika Aioli	15
<b>Artisan Lettuce</b> Okanagan Red Pear, Candied Walnuts, Gorgonzola & Red Clover Blossom Vinaigrette	13
<b>Mustard Braised Rabbit</b> Spaghetti Squash & Potato Rösti, Pecan & Cranberry Crumble	14
<b>Flat Bread Pizza</b> Double Smoked Bacon, Pears, Roasted Squash Crust, & Goat Cheese	15
<b>Crab Ravioli</b> Tomato, Fennel, & Apricot, Garlic, Cream, & Saffron	15

## MAIN

<b>Grilled CRMR Ranch Buffalo Striploin</b> Semolina Gnocchi and Port Sundried Fig Butter	37
<b>Braised Free Range Chicken Ragout</b> Root Vegetables and a Chanterelle Mushroom & Goat Cheese Bread Pudding	30
<b>King Salmon</b> Persillade Crust, Spinach Risotto and Lemon Vinaigrette	30
<b>Free Range Alberta Berkshire Pork</b> Spirit View Ranch Brined Loin & BBQ Rib, Gratin Potato & Apple-Shallot Compote	32
<b>Prairie Heritage Angus Beef Flat Iron</b> Roast Potato & Winter Vegetable Hash and Horseradish Veal Reduction Sauce	33
<b>Wild Northern Caribou Medallions</b> Crushed Red Potato Cake, Whole Roasted Crab Apple & Game Reduction	39
<b>Lamb Rack</b> Gorgonzola Crust, Poplar Bluff Mashed Potatoes, Thyme Veal Glaze	38
<b>Pumpkin Jambalaya</b> Heirloom Beans, Bell Pepper, Tomato & Farro	28

## For the Table

<b>Sautéed Broccolini-Lemon &amp; Garlic</b>	8
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