



evening menu

ETHICAL. SUSTAINABLE. NATURAL.

to begin

daily soup - 14

seasonally inspired ingredients (GF)

lodge-made bread & butter

spring greens - 16

spinach, kale, green leaf, dried raisins, apple, orange, toasted pumpkin seeds, orange vinaigrette (GF)

see side dishes to add protein

scallop & duck - 26

butter poached west coast scallop & braised rougie farms duck leg, onion jam, squash risotto (GF)

bison carpaccio - 22

north fork farms tenderloin, pickled berries, capers, cremini wild mushrooms, horseradish aioli, toasted sunflower seeds, watercress, lodge-made bread crackers

mushrooms on toast - 19

sauteed forest mushrooms, chardonnay & roasted garlic cream, parmesan, watercress, storm sourdough

grazing

flatbread - 19

smoked duck, roasted pear, chevre, basil arugula pesto, petite watercress salad

baked goat cheese - 19

walnut crusted goat cheese medallion, sour cherry jam, bread crackers

meat & cheese - 38

ever changing selection of cured meats, seafood and fine cheeses, lodge preserves, pickled vegetables, storm sourdough

mains

halibut - 44

pan roasted west coast fillet, rhubarb ginger chutney (GF)

duck - 42

spice rubbed quebec duck leg confit, poached pear, aged balsamic red wine sauce (GF)

bison - 56

pepper crusted alberta tenderloin, horseradish cr è me fraiche saskatoon berry & thyme sauce (GF)

beef - 38

syrah braised alberta short rib, bbq maple molasses glaze (GF)

all of the above are accompanied by herb potatoes & spring vegetables

scallop - 47

pan seared west coast scallops, sundried tomato & bacon jam, butternut squash risotto (GF)

risotto - 32

wild mushroom & butternut squash risotto, roasted carrot, broccolini, parmesan, spinach (GF)

trust the chef tasting menu	92
a surprise multiple course journey of food creations using seasonal ingredients	
<i>Whole table participation is required</i>	
~ add wine pairings ~	55

add to any dish:

scallop - 9

featured seafood - 11

petite bison tenderloin - 19

plant medallion - 9

smoked salmon - 12

side risotto - 16

lodge bread & butter - 9

burgers

~with roasted herb potatoes and greens ~

game burger - 26

bison & elk burger, aged cheddar, double smoked bacon, caramelized balsamic onions, greenleaf, saskatoon berry bbq sauce, aioli, brioche bun

plant burger - 24

quinoa, cremini mushroom, lentil, beetroot black bean burger, cashew cheese, greenleaf, saskatoon berry bbq sauce, aioli, brioche bun (VG)

An 18% Service Fee will be Added to all Room Service Orders

V= Vegan, VG=Vegetarian, GF= Gluten Free