



Evening Menu

• Sustainable • Ethical • Natural •

Executive Chef: Corey James Fraser

Appetizers

Lodge Bread

Organic Olive Oil, White Balsamic Vinaigrette, 9.

Seafood Cake

Halibut, Salmon, Capers, Pickled Onions, Basil
Creme Fraiche, Kale & Quinoa, 16. (Gf)

Gruyere & Cider Fondue -to share

Apples, Roasted Potatoes, Lodge Pickled
Vegetables, House Bread, 42. (VG)

Late Harvest Bisque

Parsnip, Apple & Butternut Squash, Smoked
Croutons, Maple Walnuts, 12. (VG), (Gf)

Roots & Leaves

Winter Greens, Watercress, Poached Pear,
Pickled Beets, Goat Cheese,
Preserved Rhubarb & Orange Dressing ,14. (VG)
Add Smoked Salmon -\$9

Charcuterie & Cheese Board -to share

Locally Cured Meats, Smoked Salmon, Game
Pate, Canadian Artisan Cheeses, Lodge Crackers
& Preserves, 37.

Entrées

Broek Farms Pork

Spice Rubbed, Thick-Cut Bone-In Pork Chop, Cranberry Pear Relish, Pan Jus,
Rosemary Potatoes, Winter Vegetables, 37. (Gf)

West Coast Halibut

Basil-Kale Crème Fraiche, Maple-Walnut Chutney, Brown Butter Gnocchi,
Chefs Vegetables, 42. (Gf)

Carmen Creek Farms Bison

Spice Rubbed Alberta Bison Tenderloin, Saskatoon Berry-Merlot Sauce,
Parsnip- Potato Mousse, Maple Carrots and Roasted Beetroot 56. (Gf)
+\$10 for cuisine packages

Ewe Nique Farms Lamb

Carrot Top - Pumpkin Seed Crusted Rack of Lamb, Merlot Jus,
Braised Red Lentils, Basil Mint Pistou, 46. (Gf)

Winter Risotto

Roasted Beets, Carrot, Squash, Parmesan, Chefs Vegetables, 36. (Gf), (VG)

Wild Mushroom Wellington

Foraged Mushrooms, Lentils, Barley, Quinoa, Walnut, Puff Pastry, Red Ruby Chard,
Wild Mushroom-Green Peppercorn Consommé, Yam-Cauliflower Mousse, 36. (VG)

A gratuity of 18% will be added to tables of six or more

VG=Vegetarian, GF= Gluten Free