



evening menu

ETHICAL. SUSTAINABLE. NATURAL.

to start

salad - 18

charred orange vinaigrette, cider pickled beets, chevre, smoked walnuts, spring greens (VG)

soup - 15

grilled asparagus, spring pea & leek, asparagus chips, maple crème fraiche, house bread (VG or V)

meat & cheese - 39

red wine & fennel salami, air dried beef bresaola, orange soppressata, smoked salmon, chef's selection of fine cheeses, lodge preserves, pickled vegetables, bread chips

add house made GF seed crackers - 6

entrées

risotto - 33

spring pea & parsley mozzarella stuffed risotto cakes, zucchini ribbons, marinara, grilled carrot (VG)

salmon - 29

spice rubbed blackened wild sockeye, lodge made tortilla shells, chevre, grilled peach & corn slaw, smoky crema, spring greens

bison - 42

stout & apple cider braised bison short ribs, saskatoon berry-port sauce, pan roasted rosemary potatoes, honey glazed carrots (GF)

burgers

~ with kettle chips and spring greens ~

plant burger - 22

smokey yam & black bean burger, cashew cheese, butterleaf, saskatoon berry bbq sauce, aioli, sesame seed brioche bun (VG or V)

game burger - 24

bison & elk burger, aged cheddar, caramelized balsamic onions, butterleaf, saskatoon berry bbq sauce, aioli, sesame seed brioche bun

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

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

desserts

crumble - 15

baked apples and berries, cinnamon oat streusel, vanilla bean ice-cream

chocolate - 15

dark chocolate fudge cake, maple caramel, wild blueberry compote, orange chantilly

cheese board - 15

chef's selection of artisan cheese, honey, lodge preserves, fruit, bread crackers

