



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

pana cotta - 15

coconut custard, preserved peach, honey,
berry compote, lodge cookie (VG)

chocolate duo - 15

chocolate cheesecake, dark chocolate truffle,
tart cherry coulis

cheese board - 15

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

