



## evening menu

ETHICAL. SUSTAINABLE. NATURAL.

### to begin

#### lodge bread - 16

house-made molasses sourdough,  
featured butter

#### soup kettle - 21

chef's seasonal creation (\*GF)  
*lodge-made sourdough & storm butter*

#### roasted pear salad - 19

warmed pear, bacon jam, blue cheese, spinach,  
candied walnuts, cranberry vinaigrette (GF)

#### scallop - 26

seared west coast scallop, bison bresaola,  
apple chutney, parsnip puree, pea shoots (GF)

#### bison Carpaccio- 24

flash seared tenderloin, parsley aioli, pickled  
onion, saskatoon berries, greens, lemon-truffle  
oil, shaved parmesan lodge crackers (\*GF)

### burgers

#### game burger - 31

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

#### plant burger - 28

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

### mains

#### salmon - 42

wild sockeye salmon fillet, sundried tomato and  
dijon seed crust, crème fraiche, pesto,  
parsley (GF)

#### beef - 56

red wine braised alberta short rib, sauce  
braisage, horseradish crème fraiche, cranberry  
chutney, pesto (GF)

#### duck - 44

roasted quebec confit leg, cherry-red wine  
sauce, poached bc apple, cranberry chutney (GF)

#### butcher block - m/p

chef's featured alberta steak cut (GF)

*Add scallops 29*

***above main dishes are accompanied by herb roasted  
potatoes & seasonal vegetables***

#### risotto - 36

oyster & shitake mushroom risotto, roasted root  
vegetables, parmesan, watercress (GF, \*V)

*Add scallops 29*

### **five course a la carte**

includes lodge bread, appetizer,  
palate cleanser, entree & dessert  
from our evening menu for

**\$95**

*(Special features // Butcher Block not included)*

Vegan (V), Vegetarian (VG), Gluten Free (GF) can be made Gluten free (\*GF)

*Round of Beers for the Storm Kitchen Team - \$21*



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ETHICAL. SUSTAINABLE. NATURAL.

*As we change and adapt to current times in the hospitality industry, Storm Mountain Lodge and Chef Corey have created a new ever changing fixed menu for all guests to enjoy.*

*The price per guest is for all five courses. We welcome guests to order each course individually should they choose. The kitchen also creates additional nightly features including vegan and vegetable forward options.*

*Please note that this is a sample menu that is subject to change without notice*

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*Round of Beers for the Storm Kitchen Team - \$21*