



evening menu

ETHICAL. SUSTAINABLE. NATURAL.

to begin

lodge bread - 16

house-made molasses sourdough,
storm butter

soup kettle - 21

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

scallop - 27

pan seared scallop, pork belly, apple sage
sauce, roasted carrot puree, rhubarb (*GF)

bison tartare - 29

pickled shallots, capers, chives, watercress,
grana padano, onion soubise, lodge crisps(*GF)

meat & cheese - 44

air dried bison, smoked duck, elk salami,
smoked salmon, gouda, chevre, aged cheddar,
brie, fresh & dried fruit, house sauces &
compotes, lodge crisps (*GF)

burgers

game burger - 31

bison & elk burger, aged cheddar, double
smoked bacon, caramelized onions, greenleaf,
tomato, 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

sablefish - 47

roasted west coast fillet, maple,
miso & orange glaze,
basil pesto (GF)

beef - 56

braised AB beef short ribs, sauce
braisage, horseradish creme fraiche,
rhubarb & cranberry chutney (GF)

duck - 52

roasted QC breast & leg confit, cherry-red
wine sauce, poached BC apple (GF)

arctic char- 44

pan grilled NU fillet, maple-dijon &
pumpkin seed crust, charred tomato
relish

butcher block - m/p

chef's featured AB steak cut (GF)

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

risotto - 39

arborio rice, wild BC mushrooms,
parmesan, summer vegetables (GF)
add west coast scallops 29

vegan (V), vegetarian (VG), gluten free (GF) can be made gluten free (*GF)

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