

Dinner



STARTERS

AAA BEEF TARTARE <small>NF, DF</small>	25
Truffle mayo, mustard, cornichon, capers, tabasco, shallots, cured egg yolk	
SALMON CARPACCIO <small>GF, NF, DF</small>	25
Beetroot-cured salmon, sweet potato, orange oil, pickled fennel, lime	
SCALLOPS <small>GF, NF</small>	34
Crispy prosciutto, cauliflower relish, pickled mustard seeds, cauliflower puree	
EGGPLANT <small>V, NF</small>	22
Herb aioli, celeriac puree, tomato sauce, dried olives	

SOUP & SALAD

CAESAR SALAD <small>NF, GFP</small>	21
Maple-glazed bacon, house croutons, gem tomatoes, parmesan	
CRIMSON SALAD <small>VEG, GF</small>	21
Beets, orange segments, candied pecans, blueberries, smoked feta	
WINTER MOSAIC <small>VEG, GF</small>	24
Butternut squash, arugula, candied walnuts, apple, dried cranberries, burrata	
BUTTERNUT SOUP <small>VEG, GF</small>	21
Served with sourdough bread Upgrade to smashed grilled cheese 5	
FRENCH ONION SOUP <small>NF</small>	23
Crouton, gruyère, onions, beef stock, local beer, thyme	
ADD TO YOUR BOWL	—
Chicken Breast 13	
Grilled Salmon 14	
Crispy Tofu 11	
Garlic Shrimp 13	

FESTIVE SPECIALS		
MAIN	TURKEY ROULADE <small>NF</small>	48
	Brined turkey, gravy, mashed potatoes, cranberries, bread stuffing, seasonal vegetables	
DESSERT	YULE LOG <small>NF</small>	17
	White chocolate, vanilla, sponge cake, berries	

HANDHELDS

<i>All handhelds served with fries or salad.</i>	
STANLEYS BURGER <small>NF, GFP</small>	34
Caramelized onions, bacon, oka cheese, pickles, tomato, salad, mayo	
VEGAN BURGER <small>V, NF, DF</small>	30
Beans, tofu, chickpeas, quinoa, arugula, maple chipotle sauce	
SHORT RIB SANDWICH <small>GFP</small>	33
Braised short rib, radicchio, arugula, gruyère, onion mayonnaise	
MOUNTAIN ELK BURGER <small>NF, GFP</small>	40
Smoked gouda, bacon jam, lettuce, smoked aioli	
FISH BURGER <small>NF</small>	33
Haddock, garlic mayo, zesty slaw, onion, tomato	

LODGE FAVOURITES

VEGETABLE SQUASH RISOTTO <small>V, GF</small>	36
Butternut squash puree, charred squash, hazelnuts, lemon, beet purée	
SHORT RIB BOURGUIGNON <small>GF, NF</small>	38
Mashed potato, bacon, mushroom, onion, herbs	
SLOW-COOKED CHICKEN <small>GF, NF</small>	42
Grainy mustard-marinated chicken, porcini purée, smoked mashed potatoes, truffle butter	
SABLEFISH <small>GF, NF</small>	54
Tamarind glaze, pumpkin quinoa, tomato, roasted pumpkin	
STEAK & FRIES <small>NF, DF, GFP</small>	64
10 oz AAA striploin, grilled broccolini, fries, pepper maple bourbon sauce	
UPGRADE TO PRIME ALBERTA CUTS:	
12 oz AAA Alberta ribeye 70	
8 oz beef tenderloin 89	
AAA cowboy tomahawk 199	

SIDES

PARMESAN FRIES	6
SWEET POTATO FRIES	6
ONION RINGS	6
CAESAR SALAD	6
POTATO PURÉE	12
SAUTÉED MUSHROOMS	12
MAC & CHEESE	12
GRILLED MARKET VEGETABLES	12
CHARRED BROCCOLI	12

DESSERT

BROWNIE CARAMEL MOUSSE	18
Caramel mousse, whipped chocolate, ganache, walnuts	
THIN APPLE PIE <small>NF</small>	17
Apple, creamy caramel, vanilla ice cream	
STICKY DATE PUDDING	16
Vanilla ice cream, toffee nut, caramel sauce	
LEMON DUO <small>V, GF</small>	15
Lime, lemon, vegan meringue	