

Soup

HOUSE SMOKED CAULIFLOWER SOUP 13
Cauliflower, pancetta, snipped chives

Starters

- PAN SEARED SCALLOP 25**
Green pea pureé, crispy bacon, pea shoot sprouts
- ALBERTA GRASS FED BEEF TARTARE 18**
Clipped chives, pickle, whole grain stone mustard, cured egg yolk
- CRAB CAKE 20**
BC crab, corn salsa, smoked paprika chipotle aioli
- TUNA STACK 20**
Tuna, sesame, avocado, wonton crisp, ponzu citrus dressing
- JUMBO SHRIMP COCKTAIL 28**
Brandy cocktail sauce, arugula
- MAPLE ROAST CARROTS 14**
Tahini sauce, pomegranate, cumin, pistachios

Mains

- PAN SEARED HALIBUT 42**
Carrot ginger puree, baby beets, fennel & arugula salad
- PAN SEARED SALMON 34**
Creamy goat cheese polenta, baby vegetables, maple & mustard sauce
- GRILLED ALBERTA PORK CHOP 36**
Bacon & bourbon marmalade, sweet potato, mushrooms, french green beans
- WILD MUSHROOM RAVIOLI 24**
Marscapone cream sauce, crisp wild mushrooms
- ASIAN STYLE STIR FRY WITH TOFU 22**
Fresh vegetables, mushrooms, coconut milk curry sauce

Salads

- GARDEN GREENS 17**
Cucumber, cherry tomato, radish, berries, balsamic vinaigrette
- CLASSIC CAESAR 17**
Romaine lettuce, fresh lime, shaved parmesan, bacon, focaccia croutons
- GOLDEN BEET & FENNEL SALAD 17**
Orange, grapefruit supreme, arugula, frisée lettuce, goat cheese, grapefruit & lemon vinaigrette
- COBB 22**
Wood grilled chicken, pancetta, hard-boiled egg, avocado, aged cheddar, maple Dijon dressing
- TOP WITH**
Grilled chicken **10** Five garlic prawns **12**
Pan seared salmon **12**

The Grill

ALBERTAN CUTS

- 10 OZ RANGELAND FARMS BISON RIBEYE 59**
- 14 OZ DRY AGED 45 DAYS ALBERTA RIB EYE 89**
- 7 OZ AAA ALBERTA BEEF TENDERLOIN 49**
- 10 OZ 45 DAY DRY-AGED NEW YORK 59**
- 20 OZ CHATEAUBRIAND STEAK 119**
- 10 OZ RANGELAND FARMS ELK STRIPLOIN 59**

32 OZ TOMAHAWK BEEF CHOP

Aspen Ridge Farms
hormone/antibiotic/steroid free
serves two
189

Sides

- MAPLE GLAZED BACON WRAPPED CARROTS 11**
- DUCK FAT ROASTED FINGERLING POTATOES 11**
- GRILLED ASPARAGUS WITH GOAT CHEESE 11**
- BUTTERMILK MASHED POTATO 11**
- CREAMY MAC & CHEESE 11**
Crispy pancetta, parsley bread crumbs
- SAUTÉED WILD MUSHROOMS 12**

Sauces

- REDUCED RED WINE PAN GRAVY**
- CREAMY WHISKEY**
Wild and tame mushrooms
- FLAMBÉ BRANDY**
Green peppercorn jus





SWEETS

S'mores Bar | \$10

Strawberry Marshmallow, Peanut Butter

White Peach Mascarpone Mousse | \$10

Exotic Caramel, Madeline Cake, White Chocolate Snow

Chocolate Forest | \$10

Tonka Bean Crémux, Sacher Cake, Cherry Kirsch Coulis

Banana Bread Pudding | \$10

Dark Rum Toffee Sauce, Vanilla Ice Cream

COFFEE, TEA & ESPRESSO

Coffee

\$4

Espresso

\$2.75

Cappuccino

\$5.50

Latte

\$5.50

Crème Brulee Latte

\$6.50

Assortment of Tazo Teas

\$3.50



Children's Menu

Appetizers | \$5

GREEN SALAD with black berries and raspberry dressing

VEGETABLE CRUDITÉ WITH RANCH DIP - carrots, celery sticks, cucumbers and broccoli

Mains | \$9

CHICKEN STRIPS - choice of salad or French fries

MAC & CHEESE - elbow pasta with cream sauce

SPAGHETTI BOLOGNESE - Tomato and meat sauce (or plain)

ALBERTA MINI BEEF BURGER – Lettuce and tomatoes (add cheese \$2) - Choice of salad or French Fries

Desserts | \$4

COOKIES

CHOCLOATE FUDGE BROWNIE

Kananaskis Mountain Lodge | 403-591-6272



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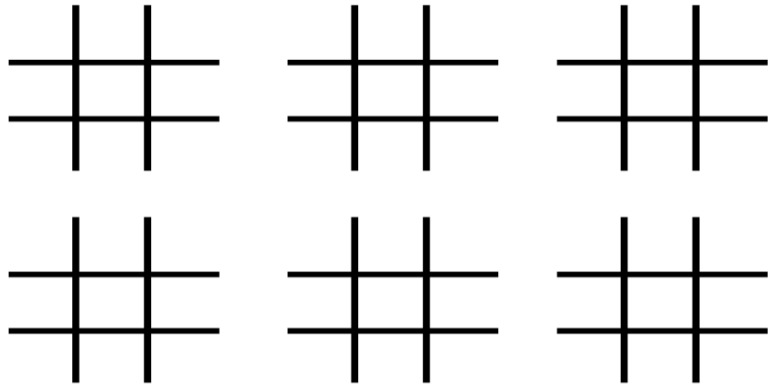
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TIC TAC TOE



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