

Starters

Onion Garlic Soup \$8.95

Au Gratin with a rich, flavourful beef broth – a classic.

Soup of the Day \$8.95

Chef's inspiration

House Salad #1 \$8.95

Alberta goat feta, red and green leaf lettuce, pecans and lots of crisp apple from the Okanagan valley. Dressed with red wine vinegar and safflower oil.

Tekarra Salad \$8.95

This is a replica of a salad served in a local lodge years ago. Leaf lettuce, red pepper, fresh mushrooms and heart of palm. Dressed lightly with salt, olive oil and organic red wine vinegar.

Fireside Pastry Pockets \$11.95

Golden pastry filled with wild mushrooms and cream cheese with a roasted garlic cream sauce.

Coconut Shrimp \$11.95

Lightly fried coconut battered prawns with grilled pineapple and a sweet and spicy Thai sauce.

British Columbia Smoked Fish Plate \$14.95

Canadian West Coast Cold Smoked Salmon and Hot Smoked Rainbow Trout with Fresh Lemon and Capers.

Rocky Mountain Game Plate \$15.95

Smoked air dried buffalo, Valbella (Canmore's European style butcher shop) game pâté and venison salami. Fresh slices of cantaloupe and mustard melon relish.

Comfort Food for the Traveller

Spaghetti with Buffalo Meat Balls \$19.95

Prairie harvest organic spaghetti and Canadian Rocky Mountain ranch buffalo meat balls. The tomato sauce is made with garlic, olive oil, salt, pepper and herbs.

Home style ½ Roast Chicken \$19.95

Served with buttery mashed potatoes with giblet gravy, cranberry sauce and vegetables.

Alberta Beef Steak Sandwich \$22.95

Traditional 6oz steak with garlic toast and French fries. Simple food is always the best.

Our Best Rocky Mountain Dishes

Wapiti (elk) Ragout \$29.95

Slowly braised elk and wild Saskatoon berries rolled in golden pastry and served with fresh rosemary and roasted onion sauce.

Black Angus Steak \$32.95

We buy the best Black Angus Alberta Beef, the highest grade possible, and have it aged for a full 40 days at our request. 8oz New York cut.

Free Range Chicken Breast \$28.95

Stuffed with creamy goat feta, rosemary and white wine sauce. Topped with asparagus.

Black Bean & Tomato Concasse \$21.95

A crisp tortilla shell filled with black beans and sautéed mushrooms, served with tomato concasse seasonal vegetables and couscous. A vegetarian delight!

Duck Confit \$29.95

Slow cooked duck leg with orange scented couscous, pear and apricot chutney and toasted pine nuts.

Tenderloin Duo \$41.99

Two four ounce tenderloins; Canadian Rocky Mountain Ranch Buffalo and Alberta Elk topped with house butter.

Salmon Fillet \$26.95

Fillet of Atlantic salmon with lemon and basil oil.

Sunwapta Pork Tenderloin \$24.95

A favourite since 2005. Char-grilled pork tenderloin with a caramelized garlic and herb sauce, served with roast potatoes and seasonal vegetables.

Arctic Char \$29.95

Canada's best cold water fish. Dusted with flour, flash-seared and then finished in the oven. Topped with citrus and caper butter.