



Appetizers

- WOOD MUSHROOM SOUP** \$10
A hearty mélange of wild mushrooms (morels, chanterelles, portabella, king boletus, yellow wooly top boletus)
Finished with a dollop of organic pro-biotic yogurt

- ROASTED BUTTERNUT SQUASH SOUP** \$10
Butternut Squash roasted & pureed, with organic granny smith apples & garlic, sweetened with Vancouver Island
Fire Weed honey & finished with organic cream

- VINE RIPENED TOMATO & KALAMATA OLIVE SALAD** \$10
Served on a bed of Earthbound Farms Organic Spring Mix with in house grown fresh basil &
mint vinaigrette, topped with Goat's milk feta cheese

- JAMAICAN SHRIMP WITH GRILLED BANANAS** \$14
Organic Jumbo Shrimp sautéed in banana liqueur finished with a garlic chili organic cream sauce
served with grilled organic bananas.

- SOY & CITRUS MARINATED SCALLOPS** \$14
Digby Scallops marinated in organic lemon and lime juices with fresh ginger
served with a spicy chili sauce and organic Couscous.

Mains

- DIAMOND WILLOW ALBERTA BEEF TENDERLOIN** \$42
Organically raised hormone free 6oz. grilled filet with an Okanagan Shiraz jus infused with
garden fresh oregano and tarragon . Topped with crisped shallots

- LIME GRILLED B.C. KING SALMON** \$29
Naturally raised Canadian salmon with a vine ripened tomato & avocado salsa
accompanied by a crisp Okanagan Chardonnay organic cream sauce and chive oil

- FREE RANGE ALBERTA CHICKEN** \$28
Skin on stuffed with tomato basil havarti cheese and spinach, served with a Roasted red pepper coulis

- FREE RANGE ALBERTA ELK** \$37
Two tender succulent pan fried loin medallions, deglazed with old port & served with a Poivrade sauce
best served medium rare.

- SMOKED PORK CHOP** \$29
Bone in, organic smoked pork chop on a bed of caramelized organic granny smith apples,
flambéed in a Calvados and brown sugar reduction.

- SEAFOOD RISOTTO** \$27
Organic shrimp, naturally raised Canadian salmon & Digby scallops in, creamy organic Arborio rice with a hint
of garlic & lemon basil, topped with shitake mushrooms & baby bell peppers, finished with organic cream

- FETTUCCINI PUTA NESCA** \$24
From a Traditional Italian recipe with extra virgin organic olive oil, garlic, capers, fresh garden herbs,
vine ripened tomatoes, mushrooms and Kalamata olives tossed in our fresh locally made fettuccini
Add grilled organic shrimp or free range chicken. \$5

All main courses (except risotto & pasta) accompanied with a fresh baby vegetable medley and choice of
fingerling potatoes, organic brown rice or fresh locally made fettuccini with garden herbs and organic olive oil
Bread baked fresh daily by WILDFLOWER Banff's Artisan Bakery Cafe

Desserts

- HOUSE MADE ICE CREAM** \$6
Ask your server for today's selection
- TART TATIN WITH CALVADOS WHIPPED CREAM** \$9
Organic Granny Smith apples on puff pastry with caramel sauce and calvados organic whipped cream

The Terrace is proud to present a menu that features locally sourced organic fare. We endeavor to ensure
all items on this menu are organic, sustainable and or environmentally friendly. Due to seasonal
availability some items may be unavailable.

Please Turn over for Beverages

THE TERRACE

Beverages

Beer

MILL STREET BREWERY ORGANIC LAGER \$6.25
Brewed with imported malts and hops, this 4.2% Pilsner offers a light, crisp and refreshing flavour with a clean finish.

CREEMORE SPRINGS PREMIUM LAGER \$6.25
This unique amber lager is direct fire brewed in small batches and delivered fresh weekly. Only four ingredients, — Malted Barley, Hops, Water and Yeast are used. It is also blessed with a natural spring water source that is perfectly suited for making the perfect beer.

Wine

White

	Gls.	½ Litre	Bottle
CANONBAH BRIDGE SEMILLON/SAUVIGNON BLANC	NA	NA	\$38

From the Western Plains of NSW Australia, a refreshingly crisp wine with notes of citrus & passion fruit. Planted in virgin soil in a 2000 year old river bed, the vines are maintained without chemicals.

BONTERRA ORGANIC CHARDONNAY	\$11	\$36	\$52
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Hailing from Mendocino County in California, a hint of oak that complements the freshness of fruit and the evident notes of green apple, pear and citrus. Our wine is aged for several months to develop a rich, creamy texture that gracefully balances its fruit-forward character.

CHAPOUTIER, COTES DU RHONE, BELLERUCHE BLANC	NA	NA	\$43
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This fresh, well balanced Cotes Du Rhone blend comes from the French House Chapoutier who exclusively practice Organic farming methods..

Red

	Gls.	½ Litre	Bottle
CLINE ZINFANDEL	\$9	\$29	\$42

Based in Sonoma California, Cline Cellars farm the Green String way - naturally and sustainably and avoid chemical pesticides, fungicides, and fertilizers that are generally used in everyday farming. This handmade Zin showcases a wide array of dark berry fruit & spice notes, with a lasting finish of vanilla.

CANONBAH BRIDGE SHIRAZ-GRENACHE-MOURVEDRE	\$11	\$36	\$52
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From the Western Plains of NSW Australia, this Rhone style blend displays spice and pepper with hints of stewed fruits & a soft finish. Planted in virgin soil in a 2000 year old river bed, the vines are maintained without chemicals.

CANONBAH BRIDGE DROUGHT RESERVE SHIRAZ	NA	NA	\$78
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From the Western Plains of NSW Australia, a hallmark shiraz with intense character. This one of a kind shiraz is made in the style of an Italian Amarone, rich and velvety with hints of aniseed & sweet tobacco. Planted in virgin soil in a 2000 year old river bed, the vines are maintained without chemicals.

DOMAINE LA BERANGERIE CAHORS JULINE	NA	NA	\$50
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From southwestern France, this organically farmed blend of 90% Cot (a.k.a. Malbec) and 10% Merlot has fresh acidity perfectly balanced by juicy black berry fruit, a hint of spice and even some liquorices.

Coffee

CLUB COFFEE 100% COLUMBIAN DARK ROAST \$2.75
Certified Organic & Fair Trade. A dark, full bodied roast with good acidity and a smooth, clean taste with chocolate overtones.

Tea

MIGHTY LEAF ORGANIC & FAIR TRADE TEA \$2.75
Certified Organic & Presented in a silken bag, a selection of organic teas that are bursting with natural flavor – from lush, juicy fruit to bold, aromatic spices, ask your server for availability.

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