



S M A L L P L A T E S

SMOKED SALMON 3 WAYS 16

classic smoked / citrus gravlax / pastrami cured / capers / herb cream cheese / pumpernickel bread / ciabatta wafer / pickled red onions

FRIED CHICKEN 16

crispy buttermilk chicken tenders / hand cut fries / bed of kale / peanuts / carrot purée

WILD MUSHROOM TART 14

puff pastry / arugula / caramelized onions / pesto / double cream Brie cheese / balsamic drizzle

GRILLED VEGETABLE QUESADILLA 13

bell peppers / red onions / tomato / cheddar mozzarella / pico de gallo salsa / sour cream

HANDCUT BACON + GRILLED SHRIMP 14

celeriac apple purée / charred Brussels sprouts / crispy fried onions / dried cranberry jus

S T R E E T T A C O S

all tacos are served on grilled flour tortillas

SINGLE TACO 7 TRIO OF TACOS 19

SHRIMP

fried shrimp / daikon radish / savoy cabbage / mango / roasted peanuts / sriracha mayo

CRISPY CHICKEN

fried chicken / mayonnaise / shredded cabbage / banana peppers / teriyaki drizzle

BEEF

grilled Alberta sirloin / sautéed peppers / crispy onions / goat cheese / pea shoots / chipotle aioli

S O U P & S A L A D

CHEF'S FEATURE SOUP 9

ask server for today's creation

SEAFOOD CHOWDER 14

king salmon / shrimps / scallops / surf clams / mussels / potatoes and vegetables simmered in rich creamy broth / char grilled baguette

KALE CAESAR 11

signature dressing / crisp romaine / fried kale chips / ciabatta wafers / shredded parmesan

QUINOA + BEET SALAD 14

goat cheese / artisan greens / grape tomatoes / dried cranberries / toasted pumpkin seeds / tossed in a white balsamic citrus dressing

upgrade your salad / cajun chicken 7 / garlic prawns 7

GRILLED THAI BEEF SALAD 18

grilled sirloin / artisan greens / basil / mint / cilantro / roasted peanuts / bell peppers / carrots / crispy noodle / Thai chili + lime vinaigrette

BURGERS & SANDWICHES

all burgers & sandwiches are served with a choice of hand cut fries,

Chefs feature soup or house salad.

substitute onion rings, caesar salad or yam fries 2

substitute gluten free bun 3

THE LOCAL BURGER 18

6oz Top Grass beef burger / red onion / lettuce / tomato /
mayo / toasted artisan bun

add aged cheddar 1 / Canadian back bacon 1

FALAFAL BURGER 16

chick pea patty / Swiss cheese / sundried tomato ketchup /
pickled red onions / tomato /

on a honey wholegrain Kaiser

ELK BURGER 19

Oka cheese / pickled red onions / grainy mustard /
on a honey wholegrain Kaiser

ALBERTA BEEF DIP 18

shaved prime rib / Swiss cheese / onion jam /
garlic aioli / on a garlic French baguette

GRILLED CHICKEN QUESADILLA 18

bell peppers / red onion / tomato / mozzarella /
pico de gallo salsa / sour cream

THE BPL CLUB SANDWICH 17

grilled chicken breast / Canadian back bacon /
sliced tomatoes / lettuce / Swiss cheese / garlic aioli /
on an Italian ciabatta bun

FROM THE GRILL

*we hand cut "AAA" certified steaks, aged 28 days and
selected from the best Alberta beef*

8 oz TOP SIRLOIN 26

house seasoning / hand cut fries /
locally sourced grilled vegetables

10 oz NEW YORK 32

king of steaks / house seasoning /
hand cut fries / locally sourced grilled vegetables

*accessories / blue cheese crumble 4 / green peppercorn sauce 2 /
wild BC mushrooms 6 / garlic prawns 6 / garlic toast 4 / café de Paris 2*

GRILLED ORGANIC KING SALMON 27

served medium / sautéed BC wild mushrooms /
wild rice pilaf / locally sourced grilled vegetables

CRAVE MIXED GRILL 26

half rack of baby back pork ribs / grilled beef sirloin
kebab / grilled garlic shrimps / potato gratin /
locally sourced grilled vegetables / tzatziki

BABY BACK RIBS HALF 19 FULL 30

baby back pork ribs / braised & glazed
with zesty BBQ sauce / honey mustard slaw /
buttermilk mashed potatoes /
locally sourced grilled vegetables

WEEKEND PRIME RIB 29

FRIDAY AND SATURDAYS ONLY

slow roasted hand cut Alberta prime rib / buttermilk
mashed potatoes / locally sourced grilled vegetables /
Yorkshire pudding / merlot jus

BIG PLATES

FISH & CHIPS 20

Big Rock Traditional Ale tempura battered Pacific cod / honey mustard slaw / pink ginger tartar sauce / hand cut fries

WEST COAST SEAFOOD LINGUINI 22

mussels / shrimps / scallops / king salmon / linguini / fresh herb broth / grilled garlic baguette

BUTTER CHICKEN 21

tender chicken thighs / rich tomato butter sauce / Jasmine rice / grilled flat bread / locally sourced grilled vegetables

BISON MEAT LOAF 20

North Fork bison / red wine demi / buttermilk mashed potatoes / locally sourced grilled vegetables

DESSERT

*All our desserts are created in-house
by our talented pastry team*

CHOCOLATE SACHER CAKE 10

vanilla crème anglaise

CARROT CAKE 10

saffron crèmeux / pineapple compote / caramel sauce

BAKED COOKIES + CREAM CHEESE CAKE 10

raspberry coulis

VANILLA ICE CREAM 2SC 6 3SC 8

seasonal berries / choice of strawberry sauce / caramel sauce / chocolate sauce

SORBET TRIO 9

seasonal berries / ginger snap tuile

DRINKS

please ask your server for a full drink list

We source all our products from local, organic vendors where possible

All beef used in the Crave restaurant comes from Alberta.

Fairwinds Farm - Alberta - organic, only natural fertilizers used on farm. No additives or colours to products.

Calgary Italian Bakery - Alberta - our wholegrain honey kaiser and ciabatta all comes from Calgary Italian Bakery.

Creative Salmon - British Columbia - organic, no use of genetically modified organism, growth-promoting hormones or antibiotics.

Heritage Farms - British Columbia - raised on family farms in the Fraser Valley. No use of antibiotics. On a 100% vegetable diet.



BRUNCH

available until 2pm

CRAVE BREAKFAST 16

*two eggs any style / pan seared fingerling potatoes /
choice of applewood smoked bacon / Black Forest ham /
gourmet breakfast sausage / choice of toast*

EGGS BENEDICT CLASSIC ONE 14 TWO 18

*poached eggs / gourmet back bacon / English muffin /
hollandaise sauce / pan seared fingerling potatoes / paprika*

BREAKFAST POUTINE 16

*crispy potato cakes / applewood smoked bacon pieces /
green onions / cheese curds / gravy / topped with a poached
egg*

add two beef & pork sausages 3

*At the Banff Park Lodge we use Burnbrae free run eggs
locally sourced from Mennonite colonies in
Alberta and Saskatchewan*

*Crave Mountain Grill offers stunning views
of the surrounding Rockies, while you enjoy a casual,
relaxed dining experience that caters to all ages,
most budgets and practically all tastes.*

BANFF'S BEST SUNDAY BRUNCH

*If you are in the hotel or in Banff on Sunday,
don't miss Banff's Best Sunday Brunch.*

VOTED BEST BRUNCH IN BANFF - 2 YEARS RUNNING

*The brunch features a wide selection of hot and cold entrees,
salads, seafood, full breakfast selection including an
omelet station, carving station and a wide variety of desserts,
fruit and cheeses. Indulge your chocolate cravings
with our spectacular chocolate fountain.*

Senior prices are available.

Reservations are always recommended.

*Please be advised that Sunday Brunch on holidays and
special days like, Mother's Day and Easter Sunday
reserve quickly. Please call early to avoid disappointment.*

CHILDREN'S MENU

Children menus are available for all meals.

*Age 5 and under eat free for Sunday Brunch buffet and
breakfast buffets with paying adult buffets.*

Please ask for details