



SMALL PLATES

SMOKED SALMON 3 WAYS 16

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

FRIED CHICKEN 15

crispy buttermilk chicken tenders / hand cut fries / bed of kale / carrot purée / choice of honey mustard aioli or plum sauce

WILD BOAR GYOZA 14

green onions / garlic / teriyaki ponzu

GRILLED VEGETABLE QUESADILLA 13

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

FRIED PICKLES 12

crispy battered dill pickle spears / choice of chipotle aioli or tarragon aioli

STREET TACOS

all tacos are served on grilled flour tortillas

SINGLE TACO 7 TRIO OF TACOS 19

SHRIMP

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

CRISPY CHICKEN

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

BEEF

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

TUNA POKE

ahi tuna / avocado / cabbage / pineapple / puffed rice / sriracha mayo

SOUP & SALAD

CHEF'S FEATURE SOUP 9

ask server for today's creation

PACIFIC CLAM CHOWDER 11

surf clams / potatoes and vegetables simmered in rich creamy broth

KALE CAESAR 11

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

WARM TURKEY & SPINACH SALAD 16

paprika spiced turkey simmered in cream reduction / crispy pancetta / orange segments / dried cranberries / orange vinaigrette

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 6

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 /
house dressing / 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*

8oz TOP SIRLOIN 26

house seasoning / hand cut fries /
locally sourced grilled vegetables

10oz 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

EUROPEAN SAUSAGE BOARD 22

spicy Hungarian & bratwurst sausage made in house /
cheesy baked spätzle / locally sourced grilled vegetables

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

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 / shrimp / 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 CARAMEL PARFAIT 10

hazelnut caramel / chocolate sauce

MANGO CHERRY MOUSSE CAKE 10

passionfruit coulis

STRAWBERRY CHEESECAKE 10

vanilla Chantili / strawberry compote

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,

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*

UKRAINIAN BREAKFAST 17

*one poached egg / hand pinched spinach & feta perogies /
crisp bacon / caramelized onions / shredded cheese /
chive & sour cream*

add two beef & pork sausages 3

BREAKFAST POUTINE 16

*crispy potato cakes / applewood smoked bacon pieces /
green onions / cheese curds / gravy / topped with 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.
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 EAT FREE

*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 call for details
