

THE **terrace**
LOUNGE & DINING

SMALL BITES

Saffron Arancini 17

mozzarella, parmesan and porcini mushroom stuffed, with Nduja salami marinara sauce, arugula, aged white balsamic, cold pressed extra virgin olive oil, micro basil

Grilled Calamari 17

lemon & garlic marinated calamari tubes & tentacles, lodge pickled red jalapeno, cerignola olive tapenade, Italian flat leaf parsley, lemon dressing, grilled garlic focaccia, chili oil

Lobster Bisque 18

Atlantic lobster pieces, tomato, fennel, brandy, whipped basil cream, chili oil, micro herbs

Insalata Caprese 16

local Alberta tomatoes, fior di latte Italian mozzarella, 12year aged balsamic vinegar fresh basil, cold pressed extra virgin olive oil, Maldon sea salt, basil oil

Insalata di Funghi 16

sweet white balsamic marinated gourmet mushrooms, roasted spaghetti squash, lodge pickled mustard seeds, fresh arugula, micro greens, served with an herb vinaigrette, cold pressed extra virgin olive oil, crispy baked parmesan

Gourmet Chicken Wings 19

Crispy fried chicken wings tossed with your choice of; rosemary & tomato salt, truffle & parmesan or hot pepperoni, served with vegetable sticks & creamy gorgonzola dressing

Bruschetta Tart 15

puff pastry, sundried tomato purée, local San Marzano tomatoes, fior di latte Italian mozzarella, basil purée, creamed Fairwinds Farms goat cheese, 12year aged balsamic vinegar, basil oil, cold pressed extra virgin olive oil, shaved parmesan, fresh basil

Bison Carpaccio 23

Alberta Bison tenderloin, pear purée, fried capers, arugula, shaved Parmigiano-Reggiano, 12year aged balsamic vinegar, cold pressed extra virgin olive oil, Maldon sea salt

Warm Sicilian Olives 8

SANDWICHES & SUCH

*All below are served with your choice of green salad, fries or soup.
substitute yam fries or onion rings for 2*

Chicken Fingers 18

*Lodge-made juicy chicken fingers, breaded & fried,
served with honey mustard sauce or plum sauce*

The Terrace Lounge burger

single patty 18, double patty 21

*4oz ground chuck burger, cheddar cheese, bacon, fresh lettuce, red onion, sliced tomato, dill pickles,
mayonnaise in toasted burger bun*

Chicken Parmesan Sandwich 21

*lodge breaded chicken breast with Prosciutto cotto, provolone cheese, parmesan
served with lodge made tomato basil sauce on filone bun*

Fish & Chips 21

6oz Big Rock Traditional Ale battered haddock filets served with lodge-made tartar sauce, lemon wedge & coleslaw

Confit Duck 34

*confit Brome lake duck leg, baby kale, arugula, raspberry & pomegranate molasses
vinaigrette, orange segments, Fairwinds Farm goat cheese,
toasted pistachios, watermelon radish, filone crostini*

TO SHARE

Charcuterie 30

*Chef's choice of gourmet cured Italian & Alberta meats (3), artisan Italian & Canadian cheeses (3),
fresh fruit, filone crostini, white balsamic pepperonata*

Cheese Board 27

*Chef's choice of artisan Italian & Canadian cheeses (4), fresh fruit,
filone crostini, white balsamic pepperonata*