

THE **terrace**
LOUNGE & DINING

SMALL BITES

Saffron Arancini 18

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

Lobster Bisque 19

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

Insalata Caprese 17

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

Gourmet Chicken Wings 20

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

Bison Carpaccio 24

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 9

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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 19

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

**The Terrace Lounge burger
single patty 19, double patty 22**

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

Chicken Parmesan Sandwich 22

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

Fish & Chips 22

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

TO SHARE

Charcuterie 31

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