

THE **terrace**
LOUNGE & DINING

SMALL BITES

Steamed Mussels - 24

*‘Nduja pork salami marinara sauce, garlic,
basil chiffonade, garlic bread*

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 25

*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