

# DINNER



## TO START

**CHEF'S FEATURE SOUP** **11**  
served with ciabatta bun or gluten free crackers

**CRAVE COBB SALAD** **GF** **20**  
artisan greens, grape tomatoes, cucumber, free-range  
hard boiled egg, avocado, goat's cheese, chicken,  
bacon, grainy mustard vinaigrette

**CLASSIC** **10/18**  
**CAESAR SALAD** **GF**  
romaine hearts, herb croutons, bacon, parmigiano  
reggiano, lodge-made caesar dressing

**BABY SPINACH** **18**  
 **& FIELD GREEN SALAD** **GF, V, V+**  
pear, melon, cherry tomatoes, carrot, cucumber,  
organic seed brittle, feta, orange-tarragon dressing

**BYO GREEN SALAD** **GF, V+** **8/15**  
artisan greens, grape tomatoes, cucumber, carrot  
+ your choice of dressing: grainy mustard vinaigrette,  
garlic-tahini, sundried tomato dressing, aged balsamic  
with extra virgin olive oil

**+**

goat's cheese, feta or parmesan.....	3
two free-range hard-boiled eggs.....	4
bacon .....	3
half avocado .....	3
chicken thigh.....	6

**GF** gluten free option available  
**V** vegetarian  
**V+** vegan option available  
**N** contains nuts

*Please notify your server regarding any allergies or dietary requests. 18% gratuity added to all parties of 6 or more.*

DINNER



SNACKS

<b>POTATO &amp; CHEESE CROQUETTES</b> $\nabla$	<b>15</b>
served with parmigiano reggiano & salsa brava	
<b>SALMON CAKES</b>	<b>18</b>
served with harissa aioli & pickled cucumber	
<b>1<sup>LB</sup> GOURMET CHICKEN WINGS</b> $\text{GF}$	<b>22</b>
choose from salt & pepper, sweet chili, bbq or gochujang hot sauce, served with ranch	
<b>NACHOS</b> $\text{GF}, \nabla$	<b>18</b>
tortilla chips, diced peppers & onions, tomato, olives, jalapeño peppers, shredded alberta cheddar, mozzarella, sour cream & salsa	
<b>+</b>	
guacamole.....	3
bbq beef strips.....	10
taco spiced chicken.....	6

## HAND HELDS

<i>served with your choice of fries, sweet potato fries, or artisan greens</i>	
<i>upgrade to caesar salad.....</i>	<i>3</i>
<i>gf bun.....</i>	<i>3</i>

<b>CLASSIC CRAVE BEEF BURGER</b>	<b>24</b>
bacon, aged cheddar, lettuce, tomato, dill pickles & crave burger sauce served on a brioche bun	
<b>ALBERTA BISON BURGER</b>	<b>27</b>
sautéed mushrooms, swiss cheese, lettuce, tomato, dill pickles & harissa aioli served on a brioche bun	
<b>CRISPY CHICKEN BURGER</b>	<b>24</b>
lettuce, sliced tomato, havarti, dill pickles & chipotle mayo served on a brioche bun	
<b>AAA ALBERTA BEEF CHEESESTEAK</b>	<b>24</b>
sautéed AAA alberta beef, onion, peppers, mushrooms, provolone, creamy garlic sauce served on schiacciata bread	
<b>VEGAN FALAFEL WRAP</b> $\nabla\oplus$	<b>24</b>
chickpea falafel, artisan greens, pickled turnip, red onion, sweet peppers & garlic-tahini dressing, served on a whole wheat tortilla	

DINNER



MAINS

<b>FISH &amp; CHIPS</b>	<b>26</b>
6 <sup>oz</sup> beer battered icelandic haddock served with coleslaw, classic tartar sauce & fries	
<b>GRILLED</b>	<b>38</b>
<b>ALBERTA AAA STRIPLOIN</b> GF	
8 <sup>oz</sup> striploin served with locally sourced vegetables, garlic potatoes & mushroom jus	
<b>GRILLED</b>	<b>36</b>
<b>MAPLE SOY GLAZED SALMON</b> GF⓪	
served with garlic rice, locally sourced vegetables, togarashi mayo & furikake	
<b>BBQ PORK RIBS</b> GF⓪	<b>36</b>
lodge-smoked ribs served with locally sourced vegetables & fries or garlic potatoes	
<b>BUTTER CHICKEN</b> GF⓪, N	<b>27</b>
grilled tandoori chicken in creamy tomato-cashew sauce served with garlic rice, naan, raita & papadums	

## DESSERTS

<b>CRÈME BRÛLÉE</b> GF	<b>12</b>
madagascar vanilla, seasonal berries	
<b>DARK CHOCOLATE BROWNIE</b> GF	<b>12</b>
raspberry coulis, vanilla ice cream	
<b>BERRY TART</b>	<b>12</b>
berry compote, crème chantilly	
<b>SORBET OF THE DAY</b> GF, V+	
1 scoop.....	7
2 scoop.....	9
3 scoop.....	11
<b>ICE CREAM</b> GF	
chocolate or vanilla bean	
1 scoop.....	7
2 scoop.....	9
3 scoop.....	11

DINNER



## AFTER DINNER DRINKS

### IRISH COFFEE

coffee, whisky & whipped cream

1 <sup>oz</sup> .....	8
2 <sup>oz</sup> .....	14

### SPANISH COFFEE

coffee, kahlua, tia maria & whipped cream

1 <sup>oz</sup> .....	8
2 <sup>oz</sup> .....	14

### B-52

baileys, kahlua, triple sec & whipped cream

1 <sup>oz</sup> .....	8
2 <sup>oz</sup> .....	14

### DESSERT WINE + PORT

videl ice wine | vineland estates, niagara, ontario

375 <sup>ml</sup> .....	99
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videl ice wine | inniskillin, niagara, ontario

50 <sup>ml</sup> .....	18
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late bottled vintage port | taylor fladgate, portugal

2 <sup>oz</sup> .....	7
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20 year port | taylor fladgate, portugal

2 <sup>oz</sup> .....	16
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DRINKS



**COCKTAILS**

**CAESAR**

vodka, tabasco, worcestershire & salt & pepper

1<sup>oz</sup> ..... **8**  
 2<sup>oz</sup> ..... **12**

**LIME MARGHARITA** 1.50Z **11**

blanco tequila, lime, orange liqueur  
 & organic cane sugar

**LONG ISLAND ICED TEA** 20Z **14**

vodka, gin, white rum, tequila, triple sec  
 & lemon juice

**NEGRONI** 2.50Z **14**

gin, sweet vermouth & campari

**ROSÉ SPRITZER** **11**

rosé, rose petal syrup, lime juice & soda water

**STRAWBERRY SMASH** 1.50Z **11**

gin, clarified strawberry, lemon, mint &  
 organic cane sugar; lightly carbonated

**BEER**

**16<sup>oz</sup> DRAFT**

alberta genuine draft, big rock, calgary, ab **8**

**LOCAL**

grasshopper wheat ale, big rock, calgary, ab **8**

ipa, alexander keiths, ns **7.5**

lager, kokanee, bc **7.5**

lager, molson canadian, qc **7.5**

traditional ale, big rock, calgary, ab **8**

**INTERNATIONAL**

asahi, japan **8.5**

corona, mexico **8.5**

guinness stout, ireland **10**

heineken, netherlands **8.5**

stiegl lager, austria **10**

**KINDA BEER**

rock creek dry cider, big rock, calgary, ab **8.5**

shandy, grizzly paw, canmore, ab **10**

stiegl radler, austria **10**

DRINKS



WINE

**SPARKLING**

champagne, gaudet brut tradition, france  
 375ml .....65  
 750ml ..... 120  
 brut reserva cava, segura viudas, spain  
 200ml ..... 14  
 750ml .....43  
 prosecco, benvolio, italy  
 187ml ..... 16  
 750ml .....49

**WHITE**

**5oz | 9oz | BTL**

house white ..... 9 | 14 | na  
 chardonnay, beringer, california, usa .....10 | 16 | 43  
 sauvignon blanc, te henga, nz ..... 12 | 19 | 51  
  
 gewurtztraminer reserve, willm, france ..... 48  
 pinot grigio, beringer, california, usa .....43  
 riesling, henry of pelham, niagara .....50  
 riesling, urban riesling, mosel, germany ..... 47  
 viogner, yalumba, aus .....49

**ROSÉ**

**5oz | 9oz | BTL**

house rosé ..... 9 | 14 | na  
  
 refosco, igt, rosa dei masi, italy .....49  
 rosé, beringer, california, usa .....43

**RED**

**5oz | 9oz | BTL**

house red ..... 9 | 14 | na  
 malbec, luigi bosca, mendoza, argentina ..... 12 | 19 | 51  
 shiraz, scruffy's, nugan estate, aus .....13 | 21 | 57  
  
 cabernet sauvignon, beringer, usa .....43  
 merlot, gnarled vine, california, usa .....54  
 pinot noir, see ya later, bc, canada .....58  
 chianti, cecchi, italy ..... 46  
 tempranillo, cune, seleccion de fincas, spain .....51  
 zinfandel, ironstone, california, usa ..... 48