

# IN ROOM DINING

## BREAKFAST

<b>MOUNTAIN BREAKFAST GFO</b>	<b>24</b>
Two free-range eggs any style, farmer's sausages, applewood smoked bacon served with toast, berry compote, whipped butter & Tuscan Parmesan potatoes	
<b>HASS AVOCADO BAGEL</b>	<b>19</b>
Two free-range eggs, hass avocado, arugula, sundried tomato aioli, served on a toasted bagel	
<b>BUTTERMILK PANCAKES</b>	<b>19</b>
Quebec maple syrup, fresh whipped cream & seasonal berries	
<b>CINNAMON FRENCH TOAST</b>	<b>18</b>
Quebec Maple Syrup, Madagascar vanilla beans custard, fresh whipped cream & seasonal berries	
<b>BUILD YOUR OWN OMELET</b>	<b>22</b>
Made with two free-run eggs, served with potato wedges and your choice of toast your choice of 3 ingredients: additional ingredients \$1 each Ham, bacon, chorizo, monterey jack & cheddar cheese, bell peppers, green onions, mushrooms, tomatoes	
<b>CHIA PARFAIT BOWL GF + V</b>	<b>16</b>
Seasonal berries, yogurt, chia, organic nuts, seeds & granola	
<b>COTTAGE CHEESE WITH FRUIT</b>	<b>17</b>
Cottage cheese, Quebec maple syrup, fresh seasonal fruit & toasted seeds	
<b>BAKERY BASKET</b>	<b>18</b>
Chef's selection of warm morning pastries - croissant, muffin, danish & banana bread Served with fruit salad, butter & fruit preserves	
<b>BERRY BOOST SMOOTHIE</b>	<b>10</b>
Seasonal berries, banana & dairy free milk blend	

coffee .....	4.5/cup - 40/pot	individual chocolate milk .....	4.5
tea .....	4.5	assorted juices.....	4.5
herbal tea .....	4.5	pop .....	4.5
hot chocolate with mini marshmallows.....	7	mineral water .....	4.5



**AVAILABLE DAILY**  
**7AM - 11AM**



**REACH US ON EXTENSION 2410**

cash or room charge only. 5% provincial tax, 18% gratuity + \$4 delivery fee added to all orders

# IN ROOM DINING

## DINNER

<b>STARTERS</b>	
CRAVE CAESAR    GFO Romaine hearts, focaccia crisp, double smoked bacon, Parmigiano Reggiano & lodge-made caesar dressing	14
ROASTED BEET & CITRUS    GFO,V,N Goat cheese mousse, pickled Saskatoon berries, candied pecans & wildflower honey vinaigrette	14
KOREAN STYLE MEATBALLS    GF Gochujang aioli & toasted sesame	14
CURRIED ELK SPRING ROLLS Lodge-made sambal & garlic crema	14
<b>HAND HELDS</b>	
Served with your choice of fries, tater tots, sweet potato fries, or artisan greens Upgrade to caesar salad or feature soup .....	3
CRAVE SMASH BURGER    GFO 6 oz AAA Alberta beef, aged cheddar, bacon jam, lettuce & Crave burger sauce	24
KARAAGE CHICKEN BURGER Crispy karaage chicken, coleslaw, togarashi aioli, furikake & sweet-ginger sauce	25
AAA ALBERTA BEEF CHEESESTEAK Sautéed AAA Alberta beef, caramelized onions, peppers, tomato-cheddar sauce	25
QUESADILLAS AL PASTOR Marinated pork with pineapple and onions, crisp tortilla, salsa, sour cream & garlic crema	24
PERI-PERI CHEESE PANINI    V Lodge made peri-peri spiced paneer, peppers, sweet corn & Green Goddess spread	24
<b>MAINS</b>	
FISH & CHIPS Beer-battered Icelandic haddock served with coleslaw, classic tartar sauce & fries	29
KANSAS BBQ GLAZED PORK RIBS    GF Lodge-smoked ribs served with locally sourced vegetables & tater tots	32
BUTTER CHICKEN    GFO, N Grilled tandoori chicken in creamy tomato-cashew sauce served with saffron pulao, naan, raita & papadums (V) Available with paneer for a vegetarian option	28
STEAK FRITES    GF 8 oz AAA beef striploin, Parmesan potato fries & peppercorn sauce	39
<b>DESSERTS</b>	
ROCKSLIDE BROWNIE    N Stracciatella ice cream, crispy feuilletine & warm chocolate sauce	14
BASQUE CHEESECAKE    GF Vanilla streusel, meringue cups, raspberry and passion fruit coulis	14



AVAILABLE DAILY  
4PM - 9PM



REACH US ON EXTENSION 2410

cash or room charge only. 5% provincial tax, 18% gratuity + \$4 delivery fee added to