



DINNER MENU

APPETIZERS

- Hearty Goulash Soup ... \$10**
Beef, onions & potatoes, red pepper tomato beef broth
- GF V Apple & Swiss Green Salad ... \$12**
Fresh romaine hearts, granny smith apples & swiss cheese, poppy seed apple cider & dijon vinaigrette
- GF V Organic Roasted Beets ... \$13**
Candied pecans & chevre goat cheese, maple thyme vinaigrette
- GF Seared Jumbo Scallops ... \$16**
Cauliflower puree with rhess speck lardons & a herbed salad

MAINS

- GF V Canmore Pasta Co. Gnocchi ... \$25**
Sweet peas, tomato, sage, brown butter
- Chianti Braised Beef Pappardelle ... \$28**
Pulled short rib, Demi-Glace, foraged mushrooms & fresh Canmore pasta Co. pappardelle
- GF Seared Atlantic Salmon ... \$28**
Lemon chive buerre blanc, spinach spatzle, asparagus salad
- GF Maple Thyme Rendered Duck Breast ... \$30**
Rosti potato, roasted root vegetable medley, cherry port reduction
- GF 100z Dry Aged Wild Rose Rib Eye Steak ... \$40**
Buttermilk whipped potato , roasted root vegetable medley, McMannis Cabernet demi glaze

CLASSIC FONDUES

Order all 3 courses for \$40.00 per person

- Swiss Cheese Fondue ... \$15 pp**
Gruyere & Emmenthal Cheese Riesling , Garlic & fresh cracked pepper ,Kirsch ,Baguette & assorted pickles
/ Add a valbella charcuterie platter \$8 per person /
- GF Beef Fondue ... \$20 pp**
Shaved AAA Alberta Striplion, House made beef broth, Baby potatoes & mixed vegetables, Assorted fondue dipping sauces, Horseradish, Djion, Spicy herb
- Toberlone Chocolate Fondue ... \$12 pp**
Banana bread, Strawberries, Pineapple, Melon
/ Contains nuts /

DESSERTS

Black Forest Trifle ... \$9

Chocolate cake, sour cherries, sweet whipped cream, shaved dark chocolate, mint

Cheesecake ... \$11

Strawberry compote, whipped sweet cream, fresh berries, mint

SPECIALTY COFFEES

Coffee & Baileys ... \$7.50

Freshly brewed coffee and 1oz baileys

Irish Coffee ... \$10

1oz Irish whisky, coffee, whipped cream

Peppermint Hot Chocolate ... \$10

1oz Peppermint schnapps, hot chocolate, whipped cream

Monte Cristo ... \$10

1oz Kahlua, .5oz Grand Marnier , coffee, whipped cream