


# DINNER



## Appetizers

Fresh Shucked East Coast Oysters 3.50 each  
Daily Mignonette, Grilled Lemon & Horseradish

Rocky Mountain Charcuterie  21 / 31  
A Selection of Regionally & House Made Charcuteries,  
House Made Accompaniments & Rye Bread

Lake House Fish Plank 21 / 31  
Assortment of House Cured & Smoked Seafood & Fish,  
Marinated Olives, Pickled Red Onions, Citrus Crackers

Smoked Tomato Minestrone 13  
Fregola, Sourdough Crouton, Manchego, Basil Pesto

Golden Beet & Arugula 16  
Pickled Celery, Candied Walnuts, Sour Cherries, Caerphilly Goat Cheese,  
Charred Lemon Vinaigrette

Chopped Romaine Salad 15  
Radicchio, Apples, Roquefort Cheese, Avocado, Spiced Chickpeas,  
Creamy Bacon Dressing

Duck Confit Flatbread 18  
Crème Fraiche, Caramelized Leek, Tomato, Fingerling Potato, Gouda,  
Maple Vincotto Reduction

PEI Mussels & Frites 20  
Masala Coconut Broth, Pickled Carrots, Roasted Jalapeno, Raita

## Mains

Teriyaki Red Spring Salmon 40  
Pan Seared Scallops, Wild Rice Pilaf, Cabbage & Daikon Salad, Charred Broccoli,  
Lemongrass & Ginger Marmalade

Hazelnut Crusted Icelandic Cod 39  
Cauliflower Gratin, Lobster Cream, Green Beans, Caper Salsa Verde

Seared Chicken Supreme 38  
Truffle Gnocchi, Gouda Fondue, Broccoli, Smoked Ham, Red Currant & Port Reduction

Sous-Vide Bison Striploin 43  
Potato Galette, Braised Red Cabbage, Caramelized Onion & Bacon Jam,  
Chive Crème Fraîche, Red Wine Jus

Grilled Angus Beef Ribeye 44  
Confit Fingerling Potatoes, Heirloom Carrots, Wild Mushrooms, Crispy Shallots,  
Cognac Cream Sauce

Parmesan & Herb Crusted Wild Boar Chop 38  
Zucchini Latkes, Asparagus, Tomato Ragù, Roasted Pearl Onion Demi

Roasted Vegetable Linguini 28  
Butternut Squash, Tomatoes, Peppers, Mushrooms, Green Peppercorn Rose Sauce,  
Arugula, Pumpkin Seed Pesto

Baked bread will be served upon request.

We are proud to feature in-house filtered still & sparkling water. Unlimited \$1 per Guest.

An 18% gratuity will be added to parties of eight or more.