



MORAINÉ LAKE LODGE

Entrées

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Alberta Beef Tenderloin

Pan seared with a béarnaise butter, finished with sauce bordelaise & white balsamic glazed pomme frites

52.

Oven Roasted Rack of Lamb

Innisfail lamb rack crusted with brown butter and crushed pecans, potato rosemary pavé and heirloom tomato mint jus

54.

Free Range Chicken

Pan roasted chicken breast, finished with smoked Walla Walla onion jus lié, sweet potato croquette

36.

Filet of Halibut

Seared filet of fresh halibut with house smoked pork belly, charred asparagus chutney, sweet bell pepper coulis

44.

Seafood Risotto

Fresh market seafood, braised heirloom tomato and saffron risotto, tempura vegetables

34.

Carmen Creek Bison Ribeye

Bison ribeye with roasted wild garlic and herb browned butter

56.

Steelhead Trout

Fresh filet of steelhead trout, baby fennel and tarragon slaw, Champagne vinaigrette

36.

Brome Lake Duck Breast

Pepper and herb rubbed duck breast, balsamic glazed BC cherries, roasted polenta

38.

*An 18% gratuity will be added to parties of 6 or more for your convenience.
~ Steven Lay, Executive Chef ~*