



THE JEWEL OF THE ROCKIES

MORAINÉ LAKE L O D G E

Appetizers

Chef's Evening Soup

A daily inspired creation

14

Baked Brie

Canadian double creamed brie cheese, baked in a phyllo purse, accompanied by maple whiskey candied pecans, fresh berry compote

18

Scallops

Cider glazed pan seared scallops, butternut squash puree, caramelized Brussel sprouts, bacon marmalade

26

Moraine Lake Salad

Artisan greens, maple chardonnay vinaigrette, heirloom tomato and roasted bell pepper ratatouille, pumpkin crunch, grizzly gouda

18

Crab Cake

Panko crusted, sweet pea puree, spring garlic aioli, bell pepper reduction, frisee lettuce

21

Featured Appetizer

Created daily by our culinary team.

Priced accordingly.

Ten Peaks Tasting Platter

A selection of locally cured meats & artisanal cheese with house chutney & accompaniments

27

We support regional & organic farmers, using only the best ingredients when in season.

Steven Lay, Executive Chef

Michael Naismith, Chef de Cuisine



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LODGE

Entrées

Alberta Beef Tenderloin

Pine Haven Ranch beef, béarnaise butter, confit parsnip
60

Oven Roasted Rack of Lamb

Innisfail lamb rack, fresh mint and pistachio pesto, lavender
balsamic reduction
54

Filet of Halibut

Citrus glazed golden beets, herb salad, citrus vinaigrette,
crisp prosciutto
49

Venison Rack

Rosemary spiked blueberry port wine reduction, pickled
shallot
64

Seafood Pasta

Fresh seafood, market vegetables, fine herbs and garlic in a
chardonnay cream sauce
34

Tempeh & Wild Rice

Roasted acorn squash, raita, market vegetables,
pomegranate seed, herb salad
34

Pheasant Supreme

Seared breast of pheasant, celeriac puree, wild mushroom,
demi glazed, calvados braised cabbage and double smoked
bacon
49



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Desserts

Crème Brûlée

Classic crème brûlée, candied pistachio, cardamom petit
madelaine

18

Sticky Toffee Pudding

Warmed date pudding, bourbon caramel sauce, Chantilly
cream

14

Featured Dessert

Created daily by our Culinary team.
Priced accordingly.

Chocolate Cheesecake

Callebaut chocolate ganache, sugar garniture, berry
compote

18

Lemon Tart

Fresh lemon curd in a shortbread crust, lavender and Earl
Grey infused Chantilly cream

15

Sorbets

Selection of flavors

14

Cheese Plate

Selection of artisanal cheese, fresh fruit & hand-crafted
crackers

21

Moraine Lake Feature Drinks

Moraine Lake Coffee

Grand Marnier, Bailey's, Kahlua

10

The Wenkchemna Coffee

Amaretto, Bailey's

10

Grahams Six Grapes

Reserve port

9

Espresso, Cappuccinos and other fine coffee available.