

# A.E. Cross Dinner Menu

## Appetizers

**Soup du Jour 8**

**Lobster Bisque**

*Fennel, Brandy Crème Fraiche 12*

**Half Dozen Oyster**

*Mignonette and Cocktail Sauce 24*

**Werner's Atlantic Lobster Risotto**

*Saffron, Tomato Concasse*

*Parmesan, Arugula 24*

## Salads

**Arugula Salad**

*Roasted Carrot and Cauliflower*

*Curried Chick Peas, Turmeric and Lime Dressing 11*

**Ranchmen's Club Caesar**

*Lemon Herb Croutons, Double Smoked Bacon 11*

**Chopped Asian Salad**

*Toasted Cashews and Sesame Soy Vinaigrette 11*



## Entrées

*All Entrées are Served with Chef's Choice Vegetables du Jour*

### **Daily Feature**

*Please ask your Server for details MP*

**Pan Seared Venison Medallions** 

*Spätzle, Red Cabbage and Saskatoon Berries with Juniper infused Jus 46*

**Chilean Sea Bass**

*Purple Potato, Green Curry Sauce, Bok Choy 52*

**Filet Mignon**

*Roasted Squash Risotto, Barolo Sauce and Foie Gras Butter 44*

**Alberta Rack of Lamb**

*Sweet Potato Mash, Madras Spiced Brown Onion Sauce 49*

If you have allergies, dietary restrictions or simply a personal preference, our team would be happy to customize your meal.

November 17, 2020