

A.E. Cross Lunch Menu

Appetizers

Soup du Jour

Seasonally Inspired 8

Half Dozen Oysters

Mignonette, Cocktail Sauce 24

Mushroom Soup

Crème Fraiche and Chives 8

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



Cashew Chicken Salad Croissant

Arugula and Pickled Shallot

Choice of Side 18

Grilled Calamari Salad

Arugula, Dill Yogurt, Cucumber, Lemon Caviar, Crisp Onion 21

Angel Hair Pasta

Roasted Garlic, Peas, Lemon and Parmesan 19

Steak & Frites

Herb Butter, Garlic Baguette, Caesar Salad

6oz. NY Striploin 29

5oz. Filet Mignon 35

Ginger Beef Bowl

Tender Strips of AAA Alberta Beef with Bell Peppers and Onions on Basmati Rice 26

Arctic Char

Wasabi Potatoes, Honey Sesame Sauce with Bok Choy 24