

A.E. Cross Dinner Menu

Appetizers

Soup du Jour 8

Lobster Bisque

Fennel, Brandy Crème Fraiche 12

Half Dozen Oysters

Lemon Pepper Mignonette 24

Pan Seared Scallops

Bacon Jam and Potato Pancake 21

Salads

Tomato Salad with Arugula

Fiore di Latte, Crisp Shallots

Balsamic Reduction and Olive Oil 11

Ranchmen's Club Caesar

Lemon Herb Croutons, Double Smoked Bacon 11

Garden Salad

Tomato, Cucumber, Radish, Goat Cheese Balls

Pumpkin Seeds with White Balsamic Vinaigrette 11

Entrées

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

Spinach and Boursin Stuffed Chicken Breast

Whipped Agria Potatoes and Red Wine Jus 36

AAA Alberta Beef Filet Mignon

Trio of Creamer Potato and Grainy Mustard & Champagne Sauce 45

Alberta Rack of Lamb

Cous-Cous and Rioja infused Jus 50

Halibut 

Golden Beet and Vodka Beurre Blanc, Herb Risotto 38

Daily Feature

Please ask your Server for details MP

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