

Welcome to the A.E. Cross Dining Room

Appetizers

Half Dozen East Coast Oysters

Lemon, Peppercorn and Vodka Mignonette & House-Made Cocktail Sauce 22

Caramelized Onion Tartelette

Goat Cheese, Confit Tomatoes, Arugula and Balsamic Glaze 15

Braised Bison Pierogi

Saskatoon Berry Compote and Crème Fraîche 21

Soups

Soup du Jour 8

White Asparagus Soup 11

The Ranchmen's Club Lobster Bisque

Paysanne of Lobster, Braised Fennel 12

Salads

Spinach and Paneer Salad

Pomegranate Arils, House Made Paneer, Cucumbers and a Cumin Lemon Vinaigrette 11

Artisan Green Salad

Pickled Cucumber, Tomato, Sunflower Seeds & Tarragon-White Balsamic Vinaigrette 11

Caesar Salad

Croutons, Double Smoked Bacon, Anchovy, House Made Caesar Dressing 11

Entrees

All entrées are served with Chef's Choice Vegetable du Jour

Fire Grilled Entrecote Steak

Warm Fingerling Potato Salad and Corn Succotash 36

Whole Roasted Rack of Alberta Lamb

White Bean Cassoulet, Borolo Infused Jus 50

Filet Mignon of Alberta Beef

*Double Smoked Bacon and Red Onion Jam, Mashed Agria Potatoes
Cabernet Sauvignon Infused Jus 46*

Supreme of Free Range Chicken

Roasted Red Pepper and Green Pea Risotto, Jus de Volaille 34

Pan Seared Fillet of Arctic Char

Beurre Blanc, Wild Rice Sauté, Cedar Jelly 36

Braised Veal Osso Buco

Saffron Risotto and Gremolata 48

Chef's Monthly Features

Georges Bank Scallops | Artisan Greens, Wakeme, Wonton Crisps, Poke Aioli and Soy Lime
and Ginger **40**

Halibut | *Roasted Red Pepper Butter Sauce & Wilted Spinach 40* 

