



AE Cross December Dinner Menu

Main Courses

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

Filet Mignon of Alberta Beef

Veal Jus & Sauce Béarnaise

Trio of Herb Roasted Cremer Potatoes 42

Herb & Garlic Grilled Quebec Veal Chop

Soft Taleggio & Sundried Fruit Polenta

Jalapeño Pepper & Lime Compound Butter 48

Whole Roasted Rack of Alberta Lamb

Fire Grilled Vegetables

Bell Pepper & Goat Cheese Risotto

Shiraz Wine Jus 50

Pan Seared Venison Medallions

Port Wine, Rosemary & Juniper Jus

Braised Red Cabbage, Cauliflower Puree & Gruyère Spätzle 48

Pan Seared Fillet of Arctic Char

Wild Rice Sauté, Lemon & Dill Beurre Blanc 36

Fire Grilled Entrecote Steak Oscar

Lobster & Dungeness Crab Filo Envelope

Cognac Scented Sauce American 45

Supreme of Free Range Pan Seared Chicken

Wild Chanterelles, Morels & Porcini Mushrooms Cognac Scented Crème Sauce

Purée of Agria Potatoes 34

Welcome to the Club's Signature A.E. Cross Dining Room

Alfred Ernest Cross (1861–1932) was one of the Club's Founding Members, an early Club President, and one of Calgary's "Big Four" who founded the Calgary Stampede in 1912. Originally Cross moved to Alberta in 1884, and by 1886 he owned the A7 Ranche, which today still remains in the Cross family, run by fourth generation Ranchmen's Club Member, John Cross. A politician, businessman and brewer, A.E. Cross established the Calgary Brewing and Malting Company in 1891, the first brewery in what was then the Northwest Territories. In 1899 he married Nell (Helen) Macleod, the daughter of North West Mounted Police Commissioner Col. James Macleod. They had several children including Mary, who was named for Nell's mother. The Mary Dover, our small private dining room adjacent to the A.E. Cross dining room, is a tribute to Mary Dover, the Cross' daughter .

Appetizers

Half Dozen East Coast Oysters

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

Smoked Salmon and Beet Carpaccio

Fennel and Arugula Salad with Lemon Caviar and Capers

Citrus and Raifort Vinaigrette 20

Add 30g Northern Divine Sturgeon Caviar 100

(Caviar appropriate for 2 to 4 portions)

Wild Mushroom Ravioli

Chanterelle, Morel and Porcini Mushrooms

Tomato, Saffron and Bell Pepper Sauce 18

Soups

Soup du Jour 8

Roasted Pumpkin Soup

Thyme Foam and Pumpkin Seeds 8

Ranchmen's Club Lobster Bisque

Paysanne of Lobster, Roasted Red Peppers 12

Salads

Red and Gold Beet Salad

Camembert Mousse, Marmalade

Micro Greens and Candied Pecans 11

Spinach Salad

Bacon Lardon, Quail Eggs, Crispy Shallots, Tomatoes

Honey Dijon Vinaigrette 11

Roasted Carrot and Parsnip Salad

Artisan Greens, Sundried Cranberries, Toasted Walnuts

Cedar and Sage Vinaigrette 11

Caesar Salad

Croutons, Double Smoked Bacon, Anchovy

House Made Caesar Dressing 11

Monday	Tuesday	Wednesday	Thursday	Friday
Vintage Port and Cheese \$18	1/2 Price Desserts	Wine Wednesday 20% off all bottles	Specialty Coffees \$6.50	Happy Hour 5-7pm 20% off all Beverages (excluding bottles of wine)