

# *A.E. Cross Dining Room*

## *Dinner Menu*

### *Appetizers*

#### **Half Dozen East Coast Oysters**

*Lemon, Vodka Mignonette & House-Made Cocktail Sauce 22*

#### **Truffle Ravioli**

*Porcini Mushroom Cream, Arugula and Herb Oil 14*

#### **Pan Seared Scallops**

*Rosemary Bacon Jam, Cauliflower Puree and Orange Supremes with Radicchio 18*

#### **Lobster & Saffron Risotto**

*Tomato Concasse, Arugula & Herb Oil 18*

### *Soups*

#### **Soup du Jour 8**

#### **The Ranchmen's Club Lobster Bisque**

*Roasted Red Pepper, Brandy Crème Fraiche 12*

### *Salads*

#### **Tomato & Arugula Salad**

*Manchego, Crispy Shallots, Red Wine Vinaigrette 11*

#### **Beet & Goat Cheese Carpaccio**

*Orange Marmalade, Candied Pecans and Micro Greens 11*

#### **Caesar Salad**

*Croutons, Double Smoked Bacon, Anchovies, House Made Caesar Dressing 11*

## *Entrees*

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

### **Fire Grilled Entrecote Steak**

*Oyster Mushroom and Chartreuse Infused Jus, Agria Mash 36*

### **Rack of Alberta Lamb**

*Braised Lentils, Roasted Carrots, Turmeric & Yogurt Drizzle 48*

### **Filet Mignon & Veal Cheek**

*Roasted Potatoes, Red Wine Jus 45*

### **Chicken Breast Parmesan**

*Angel Hair Pasta, Tomato Sauce Provençale 34*

### **Arctic Char**

*Wild Rice Sauté, Cedar Gelée, Beurre Blanc 36*

### **Grilled Veal Chop**

*Sundried Fruit Polenta, Shiraz Jus 44*

### **Pan Seared Venison**

*Spätzle, Red Currant Compote, Gin Infused Jus 45*

## *Chef's Monthly Features*

**Lemon Garlic & Dill Marinated Sturgeon** | *Beurre Vin Rouge, Sweet Potato & Corn Succotash, Double Smoked Bacon 38*

**Pork Tenderloin Medallion** | *Celeriac & Agria Mash, Madeira Jus, Apple Onion & Garlic Compote 35*

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