

Welcome to the A. E. Cross Dining Room

Appetizers

Half Dozen East Coast Oysters

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

Roasted Pork Belly

Slivovitz Plum Compote, Caramelized Apples & Spring Onions 17

Vegetable Baklava with Aged Cheddar

Layers of Phyllo , Fresh Herbs & Pistachios 16

Soups

Soup du Jour 8

Chilled Soup of the Week 9

The Ranchmen's Club Lobster Bisque

Paysanne of Lobster, Braised Fennel 12

Salads

Spinach Salad

Sundried Cherries, Mango, Avocado & Almond Citrus Yoghurt Dressings 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 48

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

Parmesan Gnocchi's, Sundried Tomatoes, Creamed Spinach, Jus de Volaille 34

Pan Seared Fillet of Arctic Char

Beurre Blanc, Wild Rice Sauté, Cedar Jelly 36

Veal Chop

Sundried Cherry Polenta, Kirsch Infused Veal Jus 48 

Chef's Monthly Features

Georges Bank Scallops | *Artisan Greens, Wakeme, Wonton Crisps,
Poke Aioli and Soy Lime and Ginger 34*

Halibut | *Saffron Sauce with Pernod & Tomato Concasse, Vegetable Linguine 40*

