



## **Appetizers**

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

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

### **Lobster Ravioli**

*Dill Beurre Blanc, Wilted Arugula and Tomato Concassé 20*

### **Pan Seared Georges Bank Scallops**

*Kohlrabi Purée, Pickled Shitake Mushrooms*

*Candied Bacon, Orange Soy Gastrique 23*

## **Soups**

### **Soup du Jour 8**

### **Spanish Onion Soup**

*Serrano Ham and Manchego Crostini 11*

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

*Paysanne of Lobster, Braised Fennel 12*

## **Salads**

### **Fennel and Arugula Salad**

*Pine Nuts, Citrus-Raifort Vinaigrette 11*

### **Artisan Green Salad**

*Roasted Pear, Bacon Lardon, Pickled Onion and Feta*

*Herb Vinaigrette 11*

### **Caesar Salad**

*Croutons, Double Smoked Bacon, Anchovy*

*House Made Caesar Dressing 11*

### **Antipasto Salad**

*Artichoke Hearts, Sicilian Olives, Baby Kale*

*Marinated Bocconcini and Roasted Peppers*

*Sundried Tomato and Oregano Vinaigrette 11*

Monday	Tuesday	Wednesday	Thursday	Friday
Free Dessert With Purchase of Appetizer and Entrée	6 Oysters \$18	Wine Wednesday 1\$ Off Per Glass	Vintage Port and Stilton \$18	Wine Corkage \$15



## A.E. Cross February Dinner Menu

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### **Main Courses**

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

#### **Filet Mignon of Alberta Beef**

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

#### **Whole Roasted Rack of Alberta Lamb**

*Kalamata Olive and Goat Cheese Risotto, Tomato Sauce Provençale 50*

#### **Supreme of Free Range Chicken**

*Yam and Agria Mashed Potatoes, Port Wine Jus, Parsnip Crisps 34*

#### **Pan Seared Fillet of Arctic Char**

*Basmati Rice over a light Coconut Curry 38*

#### **Herb & Garlic Grilled Quebec Veal Chop**

*Sage Risotto and Madeira infused Jus 48*

#### **Pan Seared Venison Medallions**

*Cranberry Polenta and Marsala Sauce 48*

#### **Fire Grilled Entrecote Steak & Crab Cake**

*Pico de Gallo, Chimichurri  
Yam & Agria Potato Purée 44*

### **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 .