

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
Specialty Coffees \$6.50	1/2 Price Desserts	Wine Wednesday 1\$ Off Per Glass	Happy Hour 5-7pm 20% off all Beverages	15% Off Chef's March Features



A.E. Cross March Dinner Menu

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, Mashed Agria 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

Roasted Supreme of Duck

Kirsch Cherry infused Duck Jus, Wild Rice and Parsnip Pancake 44

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 .

Chef's March Dinner Features

Appetizer

Smoked Salmon and Avocado Toast
Whole Grain Bread, Horseradish Crème

Entrées

AE Cross Ranch Double Cut for Two
Organic A7 Beef Rib-Eye Grass & Forage Fed
Shitake Mushroom and Green Chartreuse Jus
Creamy Garlic Artichoke Vol au Vent

OR

Pan Seared Chilean Sea Bass
Champagne Yuzu and Miso Sauce
Bok Choy, Wild Mushrooms
Lotus Root Chips

Dessert

Kabocha Squash Crème Brûlée
Nutmeg, Cinnamon Spiced Chantilly &
Blood Orange Chip

Alternatives

If you are looking for an alternative to the menu, please let your Server know and Chef Kenneth & the Culinary Team will be happy to customize any order you wish.