

A.E Cross Dining Room

Dinner Menu

Appetizers

Half Dozen East Coast Oysters

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

Escargot

Herb Butter, French Baguette **16**

Pan Seared Scallops

Kohlrabi Puree, Pickled Shitake Mushroom, Chipotle Bacon, Orange Soy Gastrique **18**

Cold Smoked Sockeye Salmon

Risotto Cake, Vodka Beurre Blanc, Pickled Shallots **20**

add 30gram Northern Divine Sturgeon Caviar **100**

Soups

Soup du Jour 8

The Ranchmen's Club Lobster Bisque

Paysanne of Lobster, Braised Fennel **12**

Salads

Fattoush Salad

Romaine, Pita, Cucumber, Red Onion, Tomato, Feta Sumac Vinaigrette **11**

Beets & Artisan Green Salad

Cucumber, Pickled Shallots, Creamy Dill Vinaigrette **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

Giant Tiger Prawn, Pomme Pave, Confit Tomatoes 36

Whole Roasted Rack of Alberta Lamb

Roasted Pepper Olive & Goat Cheese Risotto, Rioja Infused Jus 48

Filet Mignon of Alberta Beef

Taleggio Cheese, Mashed Potato, Wild Mushroom Sauce 45

Supreme of Free Range Chicken

Parmesan Gnocchi, Tomato Sauce Provençale 34

Pan Seared Fillet of Arctic Char

Wasabi Whipped Potato, Soy Lime & Ginger Emulsion 36

Veal Chop

Sundried Fruit Polenta, Merlot Infused Veal Jus 46

Roasted Duck Breast

Pomme Williams, Ouzo Jus, Orange Supremes 40

Halibut

Saffron Fennel & Tomato Broth, Roasted Spaghetti Squash 40

Chef's Monthly Features

Appetizer

Hand Crafted Wild Mushroom Ravioli | Tomato Compote, Wilted Arugula 18

Main

**Venison Medallions | Eau Claire Gin Infused Jus, Pomme Dauphinoise, Braised Red Cabbage,
Rio Frio Saskatoon Compote 42**

Dessert

Harvest Apple Galette | Raspberry Coulis, Rum Raisin, Candied Walnut, Maple Gelato 10.50

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