



# AE CROSS DINING ROOM

## EVENING MENU

### FOR THE TABLE

**East Coast Oysters \$28**

Mignonette, Hot Sauce, Lemon

**Prawn Cocktail \$18.5**

RC Classic Cocktail Sauce

**Bar Nuts \$9**

Malt Vinegar Powder

**Charcuterie Board \$25**

Albertan & Italian Cured Meats,  
Crackers, 'Brassica' Mustard,  
Olives, Pickled Green Tomato

**Curried Deviled Egg \$6**

### SALADS & APPETIZERS

**Grilled Halloumi Salad \$11/\$19**

Cherry Tomato, Cucumber, Mint, Pomegranate, Halloumi Cheese

**Seafood Salad \$14/\$24**

Crab, Prawn, Scallop, Belgian Endive, Little Gem, Grapefruit

**Butterleaf Salad \$10/\$18**

Gorgonzola Dolce Dressing, Maple Pecans, Granny Smith Apple

**Caesar Salad \$10/\$18**

Torn Baguette Crouton, Parmesan, White Anchovy

~Add Half Chicken Breast +\$7

~Add Grilled Prawns +\$10

~Add Smoked Salmon +\$7

**Steak Tartare à la Parisienne \$23**

Potato Crisps, Classic Condiments

**Chilled White & Green Asparagus \$19**

24 - Month DOP Prosciutto di Parma, Pistachio, Light Mustard Vinaigrette



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#### ENTRÉES

##### **Rack of 'Ewenique' Farm Lamb \$59**

Potato Purée, Asparagus, English Peas, Mint Sauce

##### **Roast Duck Breast \$40**

Potato Dauphine, Vichy Carrot,  
Cherry and Cardamon - Infused Jus

##### **Red Snapper \$33**

Sauce Vierge, Crushed New Potato, Pine Nut

##### **Ahi Tuna Steak \$36**

Steamed Rice, Cashew, Fennel, Jalapeno, Ginger, Radish

##### **RC Burger \$21.5**

Sylvan Star Aged Cheddar, Caramelized Onion, Cornichon, RC Sauce  
*Ground In - House* From RC Ribeye, Chuck, and Short Rib

##### **Bucatini all' Amatriciana \$26**

Fresh Bronze - Extruded Pasta, Tomato, Guanciale,  
Pecorino Romano

##### **Filet Mignon \$64**

Black Truffle Boulangère,  
Grilled Broccolini, Peppercorn-Armagnac Sauce

##### **Filet Mignon 'Oscar' \$78**

Snow Crab, Asparagus, Potato, Béarnaise Sauce

##### **Ravioli \$31**

Ricotta Stuffed, Wild Nettles, Porcini Mushroom

##### **Chicken Piccata \$36**

Orzo Pasta, Artichoke, Boursin Cheese, Lemon, Caper

##### **Pork Tenderloin 'Milanese' \$38**

Mortadella, Parmesan Cream, Bitter Greens

##### **Charcoal - Grilled Ribeye 12oz or 18oz \$85/\$120**

Black Truffle Boulangère, Grilled Broccolini, Peppercorn - Armagnac Sauce  
'Dry - Aged in House for 35 Days'