



# AE CROSS DINING ROOM

## DINNER MENU

### *FOR THE TABLE*

**House Made Giardiniera Pickles**

**Bar Nuts**

**Malt Vinegar Powder**

**Blue Cheese-Stuffed Castelvetrano Olives**

**OR Just Castelvetrano Olives**

**Pigs in a Blanket**

**Cheddar Sausage, Poppyseed Pastry**

**Whipped 'Fairwinds Farm' Goat Cheese**

**Chili Crunch, Cold Cucumbers, Grilled Sourdough**

**Prawn Cocktail**

**RC Classic Cocktail Sauce**

**Iced Oysters**

**Mignonette, Hot Sauce, Lemon**

**Charcuterie Board**

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

**DOP 24-Month Parma Ham**

**Burrata Cheese, Basil, Espelette Pepper, Grilled Bread**

### *SALADS & APPETIZERS*

**Roast Chicken Salad**

**Little Gems, Baby Cucumber, Radish, Avocado, Green Goddess Dressing**

**Caesar Salad**

**Torn Baguette Crouton, Parmesan, White Anchovy  
Add Roast Chicken | Add Grilled Prawns | Add Smoked Salmon**

**Smoked Salmon and Avocado**

**Marinated Organic Hass Avocado, Chicarones de Harina,  
Yuzu Aioli, Greens**

**Seafood Salad**

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

**Summer Chop**

**Romaine Hearts, Campari Tomato, Queso Fresco, Corn, Cucumber, Radish,  
Tajin-Dusted Crispy Tortilla, Roasted Poblano Vinaigrette**

**Tuna Tartare Tigre**

**Ahi Tuna, Avocado, Coconut, Cucumber, Thai Vinegar, Pickled Green Papaya,  
Crispy Shallots, Lettuce Cups**

**Steak Tartare à la Parisienne**

**Potato Crisps, Classic Condiments**



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**ENTRÉES**

**Halibut**

Potato-Stuffed Ravioli, Asparagus, English Pea Velouté,  
Lovage Oil

**Steelhead Trout**

Tzatziki, Snap Pea, Cucumber, Sundried Tomato,  
Dill, Steamed Rice

**Bucatini al Limone**

Fresh-Extruded Pasta, Preserved Lemon,  
Shaved Asparagus, Breadcrumbs, Burrata

**Sausage-Stuffed Morels Mushrooms**

Orzo Pasta 'Pistou', Wild Ramps, Pangratatto, Ricotta

**Rack of 'Ewenique Farm' Lamb**

Lamb Croquette, Japanese Eggplant,  
Courgette, Mint Salsa Verde, Potato

**Tuscan Butcher's Steak**

8oz. Hanger Steak, Parmesan, Pine Nut, Arugula,  
Balsamic

**Filet Mignon**

Black Truffle Boulangère, Grilled  
Broccolini, Peppercorn-Armagnac Sauce

**Filet Mignon 'Oscar'**

Snow Crab, Asparagus, Potato, Bearnaise Sauce

**Charcoal-Grilled Ribeye 12oz/18oz**

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