



# AE CROSS DINING ROOM

## DINNER MENU

### *FOR THE TABLE*

**Bar Nuts**  
Malt Vinegar Powder

**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

**Corn On The Cob**  
Taber Corn, Japanese Plum, Lime, Crunchy Rice

### *SALADS & APPETIZERS*

**Cobb Salad**  
Roast Chicken, Bacon, Egg, Avocado, Tomato, Iceberg

**Caesar Salad**  
Torn Baguette Crouton, Parmesan, White Anchovy  
Add Roast Chicken | Add Grilled Prawns

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

**Kale Tabbouleh Salad**  
Quinoa, Lemon, Pomegranate, Mint, Artichoke, Tomato, Cashew

**Stone Fruit Salad**  
Heirloom Tomato, Peach, Cherry, Burrata

**Steak Tartare à la Parisienne**  
Potato Crisps, Classic Condiments



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**ENTRÉES**

**Halibut**

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

**Crispy Buttermilk Chicken Milanese**

Marinated Cherry Tomatoes, Sugar Snap Peas, Parmesan

**Roast Sea Scallops**

Tempura Prawn, Fennel, Crispy Rice, Lemongrass

**Tuscan Butcher's Steak**

7oz. Hanger Steak, Parmesan, Pine Nut,  
Arugula, Balsamic

**Grilled Pork Tenderloin**

Taber Corn, Saskatchewan Chanterelle, Shishito,  
Potato, Apricot - Mustard Glazed

**Filet Mignon**

Potato Boulangère, Grilled Broccolini,  
Peppercorn-Armagnac Sauce

**Spaghetti Puttanesca**

Fresh Extruded Pasta, Olive, Caper, Tomato

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

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

**Fish and Chips**

Fogo Island Cod, Coleslaw, Tartare Sauce, Irish Curry