



AE CROSS DINING ROOM

EVENING MENU

FOR THE TABLE

East Coast Oysters

Mignonette, Hot Sauce, Lemon

Korean Fried Cauliflower

Chili, Sesame, Lime

Charcuterie Board

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



Prawn Cocktail

RC Classic Cocktail Sauce

Bar Nuts

Malt Vinegar Powder

'Everything' Deviled Egg

Smoked Salmon,
Crispy Bits

SALADS & APPETIZERS

Brussels Sprout Salad

Granny Smith Apple, Pomegranate, Maple Pecan, White Balsamic, Cheddar

Seafood Salad

Crab, Prawn, Scallop, Belgian Endive, Grapefruit

Burrata Cheese

Really Good Prosciutto, Mission Fig, Quince, Grilled Sourdough

Caesar Salad

Torn Baguette Crouton, Parmesan, White Anchovy

~Add Half Chicken Breast

~Add Grilled Prawns

~Add Smoked Salmon

Steak Tartare à la Parisienne

Potato Crisps, Classic Condiments

Smoked Salmon

Potato Rösti, Herb Crème Fraîche

Caramelized Sea Scallops

Fregola Pasta, Green Apple, Béarnaise Sauce



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ENTRÉES

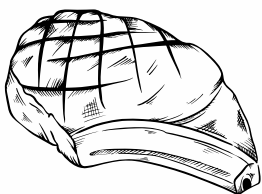
Ribeye

Black Truffle Boulangère,
Grilled Broccolini,
Peppercorn-Armagnac Sauce

~12oz

~18oz

*Dry Aged in
House For
35 Days*



Rack of 'Ewenique' Farm Lamb

Potato Purée, Asparagus, English Peas, Mint Sauce

Roast Duck Breast

Potato, Flaming Golden Beet, Blood Orange,
Hennessy XO Glaze

Ricotta Gnudi 'Carbonara'

Ricotta & Kale Dumplings, Guanciale,
Pecorino, Black Pepper

Rigatoni Alla Vodka

Creamy Tomato Sauce, Burrata Cheese

RC Quarter - Pound Burger

Cheddar, Red Onion, Lettuce, Tomato, Pickle
Choice Of: French Fries, Soup du Jour, OR Green
Salad

Steelhead Trout

Broccoli, Prawn, Fragrant Coconut Sauce,
Steamed Rice

Filet Mignon

Black Truffle Boulangère,
Grilled Broccolini, Peppercorn-Armagnac
Sauce

Filet Mignon 'Oscar'

Snow Crab, Asparagus, Potato, Béarnaise
Sauce