



AE CROSS DINING ROOM LUNCH 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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SANDWICHES

Choice of Soup de Jour, French Fries, or Green Salad, Upgrade Caesar Salad

RC Chicken Sandwich 'Aloha'

Grilled Chicken Breast, Bacon, Pineapple, Iceberg, Tomato on the Vine

RC Burger

Sylvan Star Aged Cheddar, Caramelized Onion, Cornichon, RC Sauce, Ground In-House from RC Ribeye, Chuck, and Shortrib.

Lobster Sandwich

Toasted Hoagie, Lemon Aioli, NS Lobster Meat

Beef Dip

Au Jus, Gruyère, Grilled Onions, Horseradish

Turkey Club

House-Roasted Turkey, Bacon, Lettuce, Tomato, Avocado Aioli, Cheddar

ENTRÉES

Halibut

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

Tuscan Butcher's Steak

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

Roast Sea Scallops

Tempura Prawn, Fennel, Crispy Rice, Lemongrass

Grilled Pork Tenderloin

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

Filet Mignon

Potato Boulangère, Grilled Broccolini, Peppercorn-
Armagnac Sauce

Crispy Buttermilk Chicken Milanese

Marinated Cherry Tomatoes, Sugar Snap Peas, Parmesan

Spaghetti Puttanesca

Fresh Extruded Pasta, Olive, Caper, Tomato

Fish and Chips

Fogo Island Cod, Coleslaw, Tartare Sauce, Irish Curry