

FOR THE TABLE

1LB GOURMET CHICKEN WINGS	23
Choose from rosemary & tomato salt, truffle & parmesan or lodge-made habanero hot sauce. Served with vegetable sticks & creamy gorgonzola dressing	
CALAMARI FRITTI	24
Pepperoncini aioli, onion strings, charred lemon	
CRANBERRY FOCACCIA	16
Lodge-made bread served with trio of dips. Tomato-basil bruschetta, olive tapenade & artichoke dip	
ARANCINI AL PROSCIUTTO	17
Breaded & fried risotto, prosciutto & mozzarella; lodge made marinara aioli, apricot chutney	
BURRATA & BEETS	24
Caramelized pear, blistered cherry tomato, black garlic-balsamic caviar. maple emulsion	
ANTIPASTO MISTO	42
Chef's selection of 3 gourmet cured meats & 3 artisan cheeses, pickled red onion, crostini, lavash crackers, lodge-made tomato chutney & fig marmalade	
PIATTO DI FORMAGGI	45
Chef's selection of 5 artisan cheeses, honey nut, fruits & berries, lavash crackers and lodge-made fig marmalade	

A LITTLE MORE

All items are served with your choice of green salad, Chef's choice soup, fries, or sweet potato fries.

CHICKEN FINGERS **20**

Breaded & fried chicken tenders, plum sauce

FISH AND CHIPS **26**

6^{oz} haddock, Big Rock ale beer batter, coleslaw, black garlic tartar sauce

THE TERRACE LOUNGE BURGER **24**

6^{oz} Angus patty, Fontal Valdora cheese, bacon, caramelized onions, tomato, lettuce, brava aioli

LA FAVOLOSA SANDWICH **23**

Crema di pecorino, grilled artichoke tapenade, spicy local eggplant, Genoa salami, schiacciata

CAPRESE MELT **23**

Fior di latte, Rafferty Farms pesto, heirloom tomato, arugula, balsamic glaze, schiacciata

FLAMING CHEESY ELK SKILLET **24**

Elk bolognese, nacho cheese, whisky flambé, hot Honey, lavash & crostini

SMOKED AAA BLACK ANGUS BEEF BRISKET **27**

Banff Ave Black Pilsner glaze, chimichurri, crispy fries, greens

FOR DESSERT

AFFOGATO ESPRESSO	13
Madagascar vanilla gelato, crispy praline	
AFFOGATO BORSCI 1^{oz}	15
Madagascar vanilla gelato, Borsci San Marzano liqueur, crispy praline	
CHOCOLATE TORTA	14
Gold berry sheen, praline crunch, hazelnut Bavarian cream	
TIRAMISU MARTINI	13
Espresso, honeycomb tuile	
CANNOLI TRIO	15
Chocolate mousse, sweet ricotta, pistachio cremeux	
MOLTEN LAVA CAKE	14
Madagascar vanilla gelato, Grand Marnier flambe	