



**BREAKFAST BUFFET  
FROM 7:00AM - 9:00AM**

**ADULT 20.95 6-12 YEARS OLD 10.50**

fruits / scrambled eggs / sliced tomatoes /  
buttermilk pancakes / yogurt / strip bacon /  
Valbella sausages / breakfast potatoes / pastries /  
Canadian cheeses / toast station + much more

**Adult \$20.95. Children \$10.50**

Includes coffee / tea + fruit juice

**Also available - COLD BUFFET 15**

**CRAVE BREAKFAST**

**17**

free range two eggs any style /  
smashed potatoes / choice of Valbella thick cut  
country bacon, Valbella Black Forest ham or  
Valbella farmer sausage / choice of toast

**GRANOLA + BERRY PARFAIT**

**14**

house made granola / wild berry compote /  
greek yogurt / Okotoks honey /  
fresh mint / toasted almonds + hazelnuts

**BANANA BREAD FRENCH TOAST**

**16**

thick cut banana bread French toast /  
caramel sauce / bananas / strawberries

**BUTTERMILK PANCAKE STACK**

**15**

5 buttermilk pancakes /  
pancake syrup / whipped butter  
upgrade your pancake syrup to Quebec organic grade A maple syrup

**BELGIAN WAFFLES**

**16**

Belgian waffles / fresh cut strawberries /  
vanilla chantilly

Add Quebec organic grade A maple syrup

**2**

**BLT SANDWICH**

**16**

Valbella thick cut country bacon / lettuce /  
tomatoes / mayo / smashed potatoes /  
multigrain toast

*add aged cheddar 1 / add an egg to this dish 2*

**SHORT RIB POUTINE BOWL**

**17**

20 hour braised Alberta beef short rib / onions /  
cheese curds / peppers / BC wild mushrooms /  
smashed potatoes / hollandaise / paprika /  
au jus / one free range poached egg

*add another egg to this dish 2*

**BUILD YOUR OWN OMELET**

**2 INGREDIENTS 15**

**3 INGREDIENTS 16**

**4 INGREDIENTS 17**

**5 INGREDIENTS 18**

two free range eggs with your choice of the following ingredients;  
Valbella Black Forest ham / Valbella chorizo sausage / mushrooms /  
Valbella country bacon / bell peppers / green onions /  
3 cheese blend / feta cheese / tomatoes

served with smashed potatoes + your choice of toast

**Please notify your server regarding any allergies or dietary requests**  
*18% gratuity added to all parties of 8 or more.*

## EGGS BENEDICTS

### CLASSIC

ONE 15

TWO 19

free range poached eggs / Valbella back bacon /  
English muffin / hollandaise sauce /  
smashed potatoes

### SMOKED SALMON

ONE 17

TWO 21

free range poached eggs / BC Smoked Salmon /  
warm wilted greens / caramelized onions /  
English muffin / hollandaise sauce / smashed potatoes

### FLORENTINE

ONE 12

TWO 16

free range poached eggs / warm wilted spinach /  
caramelized onions / English muffin /  
hollandaise sauce / smashed potatoes

**all our eggs benedicts are topped with paprika**

### SMOKED STEELHEAD BREAKFAST

18

two free range scrambled scallion eggs /  
smoked Steelhead trout / sour cream /  
green onions / smashed potatoes

### DAILY HOT GRAINWORKS CEREAL

9

brown sugar / milk

### B.C SMOKED SALMON BAGEL

16

BC smoked salmon / cream cheese /  
open faced Rocky Mountain Bagel CO bagel /  
red onions / capers

### HOUSE MADE BIRCHER-MÜESLI

8

oats / dried + fresh fruits / nuts / orange juice /  
raisins

### ROCKY MOUNTAIN BREAKFAST WRAP

17

spinach flour tortilla / scrambled eggs / red onions /  
Valbella chorizo sausage / bell peppers /  
3 cheese blend / smashed potatoes

### CEREALS

7

assorted dry cereals served with milk:  
Corn Flakes / Raisin Bran / Special K /  
Rice Krispies / All Bran / Fruit Loops /  
Rice Krispies (GF) / house made granola

## SIDES + BAKE SHOP

free range egg any style One 4 / Two 7 / Three 10  
Valbella Thick Cut Country bacon 7 / Valbella Black Forest ham 7 /  
Valbella farmers sausage 7 / BC smoked salmon 8 /  
yogurt 5 / fruit salad 7 / mixed berries 11 /  
sautéed mushrooms 6 / daily muffin 2 / croissant 2 /  
Danish pastry 2 / toast 5 / GF toast 6 / English muffin 5 /  
bagel + cream cheese 8

## BEVERAGES

coffee 3.75	herbal tea 4.00	chocolate milk 3.75
tea 3.75	hot chocolate 3.75	soy milk 4.00
milk 3.75	fresh squeezed OJ 5.75	takeout coffee 3.33
pop 3.75	fresh squeezed carrot + ginger shot	3.75
chilled orange, apple, lemonade or cranberry juice each	4.25	

## LOCAL PRODUCTS

*We source all our products from local, organic vendors where possible.*

*All beef used in Crave Mountain Grill comes from Alberta*

*Valbella Gourmet Foods - Canmore, Alberta (bacon, sausage, ham)*

*Calgary Italian Bakery - Calgary, Alberta.*

*Coffee Concepts - Calgary, Alberta*

*Grainworks Organic Tillers + Millers - Vulcan, Alberta*

*Mans Eggs - Alberta*

*Alberta Cheese Company Ltd - Alberta*

*The Little Potato Company - Edmonton, Alberta*

*Rocky Mountain Bagel Co - Canmore, Alberta*

*18% gratuity added to all parties of 8 or more.*

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## SOUP + SALAD

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### CHEF'S FEATURE SOUP

ask your server for today's creation

9

### CRAVE ONION SOUP

onions / beef broth /  
Gruyère cheese grilled cheese

15

### DOUBLE SMOKED BACON CAESAR SALAD

Valbella double smoked bacon / boiled free run egg /  
rustic croutons / house made dressing /  
Broxburn tomatoes / Alberta parmesan cheese

15

upgrade your salad - add cajun chicken breast or 5 garlic prawns

7

GF

### QUINOA + BEET SALAD

15

British Columbia beets / organic quinoa /  
Fairwinds goat cheese / dried cranberries /  
grape tomatoes / toasted pumpkin seeds /  
Galimax Farms seasonal greens /  
white balsamic + citrus dressing

upgrade your salad - add cajun chicken breast or 5 garlic prawns

7

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## SMALL PLATES

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### CRAVE PORK BELLY MACARONI + CHEESE

13

crispy house braised Alberta pork belly /  
panko crust / applewood smoked cheddar /  
macaroni / chili flakes / maple syrup

DF

### CRISPY CHICKEN TENDERS

15

panko breading / hand cut Sunrise chicken /  
chipotle aioli / maple syrup / fries

### VEGETABLE QUESADILLA

13

bell peppers / red onions / tomatoes /  
3 cheese blend / spinach tortilla /  
pickled jalapeño / pico de gallo salsa /  
sour cream

upgrade your quesadilla - add chicken + a side

7

GF

### SMOKED STEELHEAD SALAD

16

house smoked Steelhead trout / roasted cauliflower /  
purple potatoes / truffle crème fraîche /  
chives / apples

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## CHILDREN'S MENU

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*Children's menus are available for all meals.  
Age 5 and under eat free for Sunday brunch  
buffet and breakfast buffet per paying adults  
buffet.*

*Please ask for details*

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*18% gratuity added to all parties of 8 or more.*

## FROM THE GRILL

### STEAKS

*our steaks are all AAA certified steaks, aged 28 days.  
we hand cut the steaks from the very best Alberta beef,  
from local ranches.*

*all steaks come with locally sourced grilled vegetables  
+ your choice of fries , whipped potatoes or  
rice.*

**GF DF 6oz SIRLOIN 23**

**GF DF 8oz NEW YORK STRIPLOIN 30**

*Accessories - blue cheese crumble 4 / garlic prawns 7 /  
sauteed BC wild mushrooms 6 / garlic toast 4 /  
green peppercorn sauce 2*

**GRILLED ORGANIC KING SALMON 29**

British Columbia organic king salmon / linguini /  
Fairwinds goats cheese / toasted almonds /  
water cress pesto / roasted tomatoes / broccolini

**GF CRAVE LAMB SAUSAGE 26**

SunGold lamb, pork, garlic + red wine sausage /  
buttermilk whipped potatoes /  
au jus / caramelized onions /  
locally sourced grilled vegetables

**DF BBQ BABY BACK RIBS HALF 19 FULL 30**

braised + glazed pork ribs / bold BBQ sauce /  
coleslaw / fries

**CRAVE WEEKEND PRIME RIB 29.95**

**FRIDAY + SATURDAY NIGHTS ONLY**

**- AVAILABLE UNTIL SOLD OUT ON THE NIGHT!**

slow roasted hand cut Alberta AAA prime rib /  
buttermilk whipped potatoes / Yorkshire pudding /  
locally sourced grilled vegetables / Merlot jus

### BIG PLATES

**CRAVE ROCKY MOUNTAIN GAME RAGU 22**

Alberta elk / beef / wild boar / tomato sauce /  
linguini / parmesan / garlic baguette /  
roasted tomatoes

**DF FISH + CHIPS 20**

Big Rock Traditional Ale tempura battered Pacific cod /  
coleslaw / house made tartar sauce / fries

**DF CHAR GRILLED PORK RAMEN NOODLE BOWL 19**

grilled tender pork / green onions / corn shoots /  
shiitake mushrooms / sesame chili miso broth /  
boiled free run egg / ramen noodles /  
corn / bok choy

### DRINK MENU

*Please ask your server for a full  
drink list*

**Please notify your server regarding any allergies or dietary requests**

*18% gratuity added to all parties of 8 or more.*

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## BURGERS + SANDWICHES

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*all burgers + sandwiches are served with a choice  
of fries, Chef's feature soup or house salad.  
substitute onion rings, caesar salad or yam fries 2  
substitute gluten free bun 3*

### THE CRAVE LOCAL BURGER 18

6oz Alberta beef patty / lettuce / red onion /  
tomato / mayo / toasted artisan bun

*add aged cheddar 1 / bacon 1*

### GRILLED PORTOBELLO BURGER 19

soy balsamic marinated portobello mushroom /  
swiss cheese / roasted peppers / arugula /  
red onion jam / hummus / sesame multigrain bun

### ALBERTA BEEF DIP 19

Alberta shaved beef / swiss cheese /  
caramelized onion / aioli / filone bun / au jus

### CRAVE BISON BURGER 22

Alberta bison + beef / blueberry BBQ sauce /  
Fairwinds goat cheese / arugula / pickled beet /  
sesame multigrain bun

### STEAK SANDWICH 22

Alberta 6oz sirloin / open faced garlic baguette /  
mushroom demi / onion rings

### CRISPY CAJUN CHICKEN BURGER 19

Sunrise breaded fried chicken / avocado / tomato  
chipotle lime aioli / lettuce / sesame multigrain bun

### CRAVE CLUB SANDWICH 20

Valbella smoked chicken breast / tartar sauce /  
Valbella thick cut bacon / sliced tomatoes / lettuce /  
boiled free run egg / multigrain toast

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## BRUNCH

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*available from 11:00am until 2:00pm Monday - Saturday*

### CRAVE BREAKFAST 17

two free range eggs any style /  
smashed potatoes / choice of Valbella thick cut  
country bacon, Valbella Black Forest ham or  
Valbella farmer sausage / choice of toast

### EGGS BENEDICT CLASSIC ONE 15 TWO 19

free range poached eggs / English muffin /  
Valbella back bacon / hollandaise sauce /  
paprika / smashed potatoes

### BUILD YOUR OWN OMELET

**2 INGREDIENTS 15      3 INGREDIENTS 16**  
**4 INGREDIENTS 17      5 INGREDIENTS 18**

two free range eggs with your choice of the following ingredients;  
Valbella Black Forest ham / Valbella chorizo sausage / mushrooms /  
Valbella country bacon / bell peppers / green onions /  
3 cheese blend / feta cheese / tomatoes

served with smashed potatoes + your choice of toast

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## BENTO BOXES

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*Please ask your server about our  
packed lunches*

*18% gratuity added to all parties of 8 or more.*



**MOUNTAIN GRILL**

**BANFF'S BEST SUNDAY BRUNCH**

**VOTED BEST BRUNCH IN BANFF**

*If you are in the hotel or in Banff on Sunday, don't miss Banff's Best Sunday Brunch!*

*The brunch features a wide selection of hot and cold entrees, salads, seafood, full breakfast selection including an omelet station, Alberta beef carving station, dim sum and a wide variety of desserts, fruit and cheeses. Indulge your chocolate cravings with our spectacular chocolate fountain.*

*Senior + children pricing available*

*Reservations are always recommended*

*Please be advised that we have busy Sunday Brunches on holidays and special days like Mother's Day and Easter Sunday.*

*We recommend to reserve early as they sell out, please call to avoid disappointment.*

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## LOCAL PRODUCTS

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*We source all our products from local, organic vendors where possible.*

*All beef used in Crave Mountain Grill comes from Alberta*

*Valbella Gourmet Foods - Canmore, Alberta (bacon, sausage, ham)*

*Chef's Micro Greens - Canmore Alberta*

*Big Rock Brewery - Calgary, Alberta*

*Calgary Italian Bakery - Calgary, Alberta*

*Sunrise Farms - Calgary, Alberta (chicken)*

*Hog Wild - Mayerthorpe, Alberta (wild boar)*

*SunGold Specialty Meats Ltd - Innisfail, Alberta (Lamb)*

*Canadian Rangeland - Lacombe, Alberta (bison)*

*Coffee Concepts - Calgary, Alberta*

*Callebaut Chocolate - Calgary, Alberta*

*Fairwinds Farm - Fort Macleod, Alberta (goat cheese)*

*Broxburn Farms - Lethbridge, Alberta (vegetables)*

*The Little Potato Company - Edmonton Alberta*

*Grainworks Organic Tillers + Millers - Vulcan, Alberta*

*Galimax Trading Inc - Nobleford, Alberta (vegetables + eggs)*

*Ponderosa Mushrooms - Port Coquitlam, British Columbia*

*Creative Salmon - Tofino, British Columbia*

*Mans Eggs - Alberta*

*Alberta Cheese Company Ltd - Alberta*

*Wild Rose Brewery - Calgary, Alberta*

*Great Western Brewing - Saskatoon, Saskatchewan*

*Rocky Mountain Bagel Co - Canmore, Alberta*

*All sauces, dressings + desserts are made in house*



# SUNDAY BRUNCH

Crave Mountain Grill - 2<sup>nd</sup> Floor in the Banff Park Lodge

10 am – 2 pm

MENU IS AN EXAMPLE AND IS SUBJECT TO CHANGE WITHOUT NOTICE

## Salads

Garnished baby greens with choice of four dressings, Chicken with wild rice and Pasta and Shrimp salad.

## Cold Food

Smoked Salmon with capers, peel and eat shrimp, salmon Mousse, assorted cold cut platter, BBQ chicken with salsa, devilled eggs, beef carpaccio, rollmops and smoked seafood, fish escabeche, seafood salad, Spicy Asia Bassa, pate, fruit jell-o, fruit tray, cheese trays and vegetable tray with dips.

## Hot Food

Carved Rib-eye of Alberta beef with au jus, eggs Benedict, Tuna Brochettes, pork loin, BBQ Chicken, Yukon gold potatoes, rice and fresh vegetables

## Deserts

Assorted Mousses, trifle, French pastries, cakes, Pies, pumpkin pie and more.

Also featuring our spectacular chocolate fountain with fresh fruit.

Includes Tea, Coffee and soft drinks

Adults \$31.95

Seniors (65+) \$29.95

Children (6-12 years) \$20.95

5 and under free (with a paying adult)

GST and Gratuities NOT included

MENU IS AN EXAMPLE AND IS SUBJECT TO CHANGE WITHOUT NOTICE

PRICE IS SUBJECT TO CHANGE ON MOTHER'S DAY, EASTER, FATHER'S DAY, THANKSGIVING AND CHRISTMAS SEASON, please contact Crave for more information.

Reservations are highly recommended.

Please contact the Crave Mountain Grill for Sunday Brunch reservations directly  
extension 3255 inside the hotel.

(403) 760-3255



DESSERT MENU

*all our desserts are created in-house by our talented  
pastry team*

**OREO + MARSHMALLOW CHEESE CAKE**

**10**

Callebaut dark chocolate sauce /  
seasonal berries / chocolate garnish

**LEMON MOUSSE CAKE**

**9**

raspberry coulis / vanilla chantilly /  
fresh berries

**GF**

**VANILLA BEAN CRÈME BRÛLÉE**

**10**

fresh berries

**LOCALLY SOURCED SORBET TRIO**

**9**

seasonal berries / ginger snap tuile

**GF DF**

**COCONUT MANGO PANNA COTTA**

**9**

seasonal berries

**GF**

**VANILLA ICE CREAM**

*2 SC* **6**

*3 SC* **8**

seasonal berries / choice of strawberry sauce /  
caramel sauce / chocolate sauce

Please notify your server regarding any allergies or dietary requests

*18% gratuity added to all parties of 8 or more.*