



early summit

EGGS BENNY	25
CANADIAN BACK BACON	
SMOKED STEELHEAD TROUT	
PORTABELLA (V)	
<i>poached free run eggs, english muffin, hollandaise sauce, wilted spinach, lodge potatoes</i>	
FRENCH OMELETTE (GF)	22
caramelized onion, sundried tomato, goat cheese, fresh dill, lodge potatoes	
MIXED GRILL	26
two free run eggs any style, smoked bacon, maple whiskey sausages, lodge potatoes, fruit, choice of toast	
LOCAL MUSHROOM & SPINACH HASH (V)	22
local oyster, shiitake & portabella mushrooms, hollandaise, poached free run eggs, chili crisps, lodge potatoes	
BISON GAME HASH	25
bison striploin, sweet peppers, onion, garlic chips, bok choy, bison demi glaze, poached free run eggs, lodge potatoes	
AVOCADO TOAST (V)	23
sourdough toast, smashed avocado, pickled radish, sunflower sprouts, toasted pumpkin seeds, black pepper gastrique, lodge potatoes	
<i>add two eggs any style - 6</i>	
BREAKFAST BLT BAGEL	22
toasted sesame seed bagel, black garlic aioli, fried free run egg, tomato, smoked bacon, lettuce, lodge potatoes	

powder pours

CHOOSE THE MIX	
<i>coconut milk / oat milk / cow's milk / almond milk</i>	
ACAI BERRY	14
blueberries, raspberries, banana, hemp seeds, acai, protein	
CHOCOLATE MACA ENERGY	16
banana, almond butter, cacao, hemp seeds, maca, protein	

sweet ascent

FRUIT & MOUNTAIN GRANOLA (V)	15
lodge-made granola, maple glazed fruit, greek yogurt	
OVERNIGHT OATMEAL (V)	16
sliced almonds, granola crumble, banana foster, maple syrup	
FRENCH TOAST (V)	21
granola crusted brioche, canadian whiskey infused berry compote, peanut butter whip, honey comb	
OLD FASHION BUTTERMILK S'MORES PANCAKES (V)	19
milk chocolate sauce, house made marshmallow whip, graham cracker crumb	

peak provisions

DAILY MADE SOUP	14
please inquire with your server	
PROW ROMAINE SALAD	16
baby gem lettuce, parmesan, lemon, herb croutons, cherry tomatoes, red onion, white anchovy & roasted garlic vinaigrette	
<i>add poached egg - 3 add chicken breast - 9</i>	
LINGUINE CARBONARA	24
house-made egg linguine, double smoked bacon, english green peas, ricotta cheese, poached free run egg	
VEGAN MOUNTAIN CHILI (VG)	26
zucchini, carrot, tomato, cilantro, sweet potato, kidney bean, portabella, dark chocolate, ancho chili, bell pepper, plant based sour cream, sourdough bread bowl	
MORTADELLA MELT	22
toasted sourdough, provolone, prairie fire mustard, pickled cabbage, choice of house cut fries, organic greens or soup	
FRIED CHICKEN SANDWICH	24
fresno chili & maple glaze, poppyseed coleslaw, pimento cheese, choice of house cut fries, organic greens or soup	
ALBERTA BISON & BEEF BURGER	25
8oz bison & beef patty, local lettuce, tomato, onion & bacon jam, dill pickle, thousand island dressing, sesame seed bun, choice of hand cut fries, organic greens or soup	
<i>add aged white cheddar - 3</i>	
<i>add double smoked bacon - 5</i>	

sides

TWO EGGS, ANY STYLE	6
LODGE POTATOES	5
CRISP BACON	6
GREEK YOGURT	5
FRUIT BOWL	6
SPOLUMBOS MAPLE & WHISKEY SAUSAGE	6
BAGEL, WHIPPED CREAM CHEESE	10
CUP OF SOUP	7
HOUSE CUT FRIES	6
CUP OF VEGAN CHILI	14
ORGANIC GREENS, POPPYSEED VINAIGRETTE	7
CHOICE OF TOAST	7
sourdough, marble rye, white or multigrain bread, assorted preserves & butter	

VG - VEGAN | V - VEGETARIAN | GF - GLUTEN FREE

We are proud to feature our in-house still & sparkling water. An 18% gratuity will be added to parties of six or more.

Please note that our kitchen handles common allergens including dairy, wheat, soy, sesame, fish, shellfish, mollusks, mustard, tree nuts, peanuts, and eggs.

If you have allergies or dietary requirements, please inform our staff when ordering. We're happy to accommodate and provide further details upon request.



in between peaks

2PM - 5PM DAILY

WARM MARINATED OLIVES (VG/GF) 12
orange & lemon zest, rosemary, thyme,
garlic marinated olives

ROCKY MOUNTAIN 4 Item 25 | 7 Item 42
CHARCUTERIE
selection of locally produced cured meats
& cheeses, mustard melons, house made
pickled vegetables, warm ciabatta

DAILY MADE SOUP 14
please inquire with your server

FALAFEL BITES (VG) 16
tahini, house made pickled vegetables,
pomegranate molasses

BRAISED BISON POUTINE 21
6hour braised bison rib, hand cut fries,
charred herb gravy, cheese curds

BUFFALO BURRATA FLAT BREAD 28
wood fired crust, sundried tomato pesto,
parmesan, fresh basil, olive oil

PROW ROMAINE SALAD 16
baby gem lettuce, parmesan, lemon, herb
croutons, marinated tomatoes, red onion,
white anchovy & roasted garlic vinaigrette

ALBERTA BISON & BEEF BURGER 25
8oz bison & beef patty, local lettuce,
tomato, onion & bacon jam, dill pickle,
thousand island dressing, sesame seed bun
choice of hand cut fries or organic greens

add aged white cheddar - 3

add double smoked bacon - 5

happy hour

DAILY FROM 3PM - 5PM

\$10 FEATURE COCKTAIL

50% OFF ALL WINE GLASS POURS

50% OFF ALL DRAUGHT BEER



share the trail

WARM MARINATED OLIVES (VG/GF) orange & lemon zest, rosemary, thyme, garlic marinated olives	12
FALAFEL BITES (VG) tahini, house made pickled vegetables, pomegranate molasses	16
CHARRED BROCCOLINI (GF/V) salt cured free run egg, grizzly gouda, sumac oil, garlic chips	16
ELK & BEEF KABOBS (DF) alberta beef sirloin & elk kabob, fattoush salad, whipped hummus spread, warm pita bites	24
BUFFALO BURRATA FLAT BREAD wood fired crust, sundried tomato pesto, parmesan, fresh basil, olive oil	28
ROCKY MOUNTAIN CHARCUTERIE selection of locally produced cured meats & cheeses, mustard melons, house made pickled vegetables, warm ciabatta	4 Item 26 7 Item 44

first ascent

DAILY MADE SOUP please inquire with your server	14
LOBSTER BISQUE (GF) p.e.i. lobster, chive, whipped mascarpone	15
PROW ROMAINE SALAD baby gem lettuce, parmesan, lemon, herb croutons, marinated tomatoes, red onion, white anchovy & roasted garlic vinaigrette <i>add chicken breast - 9 add 4 prawns - 10</i>	16
ROASTED BEETS & ROYAL GALA APPLES (GF/V) salt roasted beets, candied walnuts, local sunflower sprouts, soft ripened goat cheese, maple-mustard dressing	18
SMOKED BISON TARTARE (GF/DF) bison tenderloin, capers, shallot, gherkins, mustard seeds, herbs, quail egg, potato chips	26
BISON "SLOPPY JOES" mini yorkshire pudding, dripping bison mince, horseradish cream	22
BRAISED BISON POUTINE 6-hour braised bison rib, hand cut fries, charred herb gravy, cheese curds	21

main summit

ALBERTA 'AAA' BEEF TENDERLOIN 6oz	56
ELK STRIPLOIN 8oz	60
BISON RIBEYE 10oz <i>kennebec mash, yorkshire pudding, grilled vegetables, fresh horseradish, caramelized shallot demi</i>	62
ALBERTA BISON & BEEF BURGER 8oz bison & beef patty, local lettuce, tomato, onion & bacon jam, dill pickle, thousand island dressing, sesame seed bun choice of hand cut fries, organic greens or soup <i>add aged white cheddar - 3 add double smoked bacon - 5</i>	25
ALBERTA LAMB RACK garlic & herb crust, celeriac potato puree, charred vegetables, pomegranate demi glaze	54
CANADIAN RYE WHISKEY (DF) half 29 full 38 BBQ PORK RIBS st.louis cut ribs, rye saskatoon berry bbq sauce, warm potato salad, apple & cabbage slaw	
CEDAR PLANK ARCTIC CHAR (GF/DF) beet-almond salsa, charred broccolini, crispy smashed fingerlings, basil aioli, purple bok choy	42
ROASTED FREE-RUN CHICKEN SUPREME (GF) 24-hour buttermilk brined chicken, herb roasted potato, glazed carrots, rhubarb jus, orange gastrique	37
VEGAN MOUNTAIN CHILI (VG) zucchini, carrot, tomato, cilantro, sweet potato, kidney bean, portabella, dark chocolate, ancho chili, bell pepper, plant based sour cream, sourdough bread bowl	26
LOCAL MUSHROOM (V) & BLACK PEPPER LINGUINI oyster, shiitake & portabella mushrooms, baby spinach, roasted garlic cream, pecorino <i>add chicken - 9</i>	28
SPICY PRAWN & SCALLOP FETTUCCINI prawns, scallops, sundried tomato pesto, chili, parsley, pinot gris, grana padano	32
BISON LEMON CONCHIGLIETTE 6-hour braised bison rib, bok choy, charred tomato, bison demi glaze, parmesan	32

**VG - VEGAN | V - VEGETARIAN | GF - GLUTEN FREE
DF - DAIRY FREE**

*We are proud to feature our in-house still & sparkling water.
An 18% gratuity will be added to parties of six or more.*

*Please note that our kitchen handles common allergens
including dairy, wheat, soy, sesame, fish, shellfish, mollusks,
mustard, tree nuts, peanuts, and eggs.*

*If you have allergies or dietary requirements, please inform our
staff when ordering. We're happy to accommodate and provide
further details upon request.*