



## early summit

|   |    |
|---|----|
| <b>SMOKED STEELHEAD TROUT BENNY</b>   | 25 |
| poached free run eggs, smoked steelhead trout, english muffin, hollandaise, purple bok choy, lodge potatoes |    |
| <b>CANADIAN BACK BACON BENNY</b>  | 25 |
| poached free run eggs, back bacon, english muffin, wilted spinach, hollandaise, lodge potatoes              |    |
| <b>FRIED GREEN TOMATO &amp; AVOCADO BENNY (V)</b>   | 25 |
| poached free run eggs, smashed avocado, hollandaise, lodge potatoes   |    |
| <b>FRENCH OMELETTE (GF)</b>   | 18 |
| free run eggs, chives, tarragon, parsley, lodge potatoes  |    |
| <i>add bacon - 6</i>  |    |
| <i>add spolumbos maple whiskey sausage - 7</i>  |    |
| <b>MIXED GRILL</b>  | 26 |
| two free run eggs any style, smoked bacon, maple whiskey sausages, lodge potatoes, fruit, choice of toast   |    |
| <b>EGG SANDWICH</b>   | 21 |
| english muffin, double smoked bacon, green tomato jam, american-style cheddar, lodge potatoes               |    |

## trailhead bowls

|   |    |
|---|----|
| <b>MAPLE WHISKEY SAUSAGE BOWL (GF)</b>  | 24 |
| spolumbo's maple whiskey sausage, sweet peppers, charred spring onion, poached free run eggs, house-made salsa, lodge potatoes              |    |
| <b>DUCK CONFIT BOWL (GF)</b>  | 24 |
| purple bok choy, caramelized fennel, poached free run eggs, hollandaise, preserved lemon, lodge potatoes                                    |    |
| <b>LOCAL MUSHROOM &amp; SPINACH BOWL (V/GF)</b>   | 22 |
| assorted mushrooms, baby spinach, confit garlic, grilled onion, fine herbs, poached free run eggs, hollandaise, chili crisp, lodge potatoes |    |
| <b>BISON FLAT IRON BOWL (GF)</b>  | 28 |
| poached free run eggs, pickled onion, lodge potatoes, creamy brandy peppercorn sauce  |    |

## sweet ascent

|   |    |
|---|----|
| <b>ORANGE &amp; RICOTTA BUTTERMILK PANCAKES (V)</b>                                 | 18 |
| prosecco macerated strawberries, maple syrup, chantilly cream                       |    |
| <b>COGNAC APPLE FRENCH TOAST (V)</b>  | 20 |
| granola crusted brioche, vanilla gelato   |    |
| <b>FRUIT &amp; MOUNTAIN GRANOLA (V)</b>   | 16 |
| lodge-made granola, maple glazed fruit, greek yogurt                                |    |
| <b>BLUEBERRY AÇAÍ BOWL (VG)</b>   | 22 |
| blueberry & açai smoothie, banana, blueberries, toasted almonds, house-made granola |    |

## peak provisions

|  |    |
|--|----|
| <b>DAILY MADE SOUP</b>   | 12 |
| please inquire with your server  |    |
| <b>PROW ROMAINE SALAD</b>  | 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 - 10</i>  |    |
| <b>HOUSE CURED STEELHEAD TROUT</b>   | 22 |
| toasted bagel, chive cream cheese, capers, fresh dill, 24hr cured steelhead trout, lodge potatoes  |    |
| <b>LOCAL MUSHROOM &amp; SUN-DRIED TOMATO LINGUINE (V)</b>  | 26 |
| assorted mushrooms, roasted garlic alfredo, pecorino romano  |    |
| <i>add grilled chicken breast - 10</i>   |    |
| <b>FRIED CHICKEN SANDWICH</b>  | 24 |
| maple-fresno chili glaze, poppyseed coleslaw, pimento cheese, choice of house cut fries, organic greens or soup  |    |
| <b>GREEK STYLE FALAFEL WRAP (V)</b>  | 22 |
| house-made falafel, cucumber & labneh spread, pickled onion, parsley, roma tomato, choice of house cut fries, organic greens or soup                                 |    |
| <b>ALBERTA BISON &amp; BEEF SLIDERS</b>  | 26 |
| house-made bison & beef patty, shredded lettuce, onion & bacon jam, dill pickle, american-style cheddar, thousand island dressing, sesame seed bun, shoestring fries |    |
| <i>add double smoked bacon - 5</i>   |    |

## sides

|   |   |
|---|---|
| <b>CUP OF SOUP</b>  | 7 |
| <b>HOUSE CUT SHOESTRING FRIES</b>   | 6 |
| <b>TWO EGGS, ANY STYLE</b>  | 6 |
| <b>ORGANIC GREENS, POPPY SEED VINAIGRETTE</b>                                 | 7 |
| <b>LODGE POTATOES</b>   | 5 |
| <b>SPOLUMBOS MAPLE &amp; WHISKEY SAUSAGE</b>                                  | 7 |
| <b>CRISP BACON</b>  | 6 |
| <b>GREEK YOGURT</b>   | 4 |
| <b>FRUIT BOWL</b>   | 6 |
| <b>CHOICE OF TOAST</b>  | 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)** 13  
orange & lemon zest, rosemary, thyme,  
garlic marinated olives

**ROCKY MOUNTAIN** 4 Item 26 | 7 Item 44  
**CHARCUTERIE**  
selection of locally produced cured meats,  
cheeses, mustard melons,  
house-made pickled vegetables, warm ciabatta

**ALBERTA BISON & BEEF SLIDERS** 26  
house-made bison & beef patty,  
shredded lettuce, onion & bacon jam, dill pickle,  
thousand island dressing, sesame seed bun,  
shoestring fries  
*add aged white cheddar - 3*  
*add double smoked bacon - 5*

**PROW ROMAINE SALAD** 16  
baby gem lettuce, parmesan, lemon,  
herb croutons, marinated tomatoes,  
red onion, white anchovy &  
roasted garlic vinaigrette  
*add grilled chicken breast - 10*  
*add 3 jumbo prawns - 21*

**DUCK CONFIT POUTINE** 22  
canadian confit duck, fennel salt,  
hand-cut fries, charred herb gravy, cheese curds

## happy hour

DAILY FROM 3PM - 5PM

\$10 FEATURE COCKTAIL

50% OFF ALL WINE GLASS POURS

50% OFF ALL DRAUGHT BEER



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shredded lettuce, onion & bacon jam, dill pickle,  
thousand island dressing, sesame seed bun,  
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## share the trail

|  |                       |
|--|-----------------------|
| <b>WARM MARINATED OLIVES (VG/GF)</b>   | 13                    |
| orange & lemon zest, rosemary, thyme, garlic marinated olives  |                       |
| <b>BUFFALO BURRATA &amp; TOMATO TOASTS (V)</b>   | 22                    |
| toasted focaccia bread, grilled spring onions, fresh basil, olive oil, aged white balsamic, salt spring island sea salt  |                       |
| <i>add 1oz prosciutto di norcia - 7</i>  |                       |
| <b>FALAFEL BITES (VG)</b>  | 18                    |
| tahini, house-made pickled vegetables, crispy artichoke hearts   |                       |
| <b>WARM FLATBREAD &amp; TRIO OF DIPS (V)</b>   | 18                    |
| traditional chickpea hummus, cucumber & labneh, roasted eggplant   |                       |
| <b>ELK &amp; BEEF KABOBS (DF)</b>  | 24                    |
| parsley gremolata, whipped hummus spread, warm pita bites  |                       |
| <b>ROCKY MOUNTAIN CHARCUTERIE</b>  | 4 Item 26   7 Item 44 |
| selection of locally produced cured meats & cheeses, mustard melons, house-made pickled vegetables, warm bread, artisan crackers                                     |                       |
| <b>ALBERTA BISON &amp; BEEF SLIDERS</b>  | 26                    |
| house-made bison & beef patty, shredded lettuce, onion & bacon jam, dill pickle, american-style cheddar, thousand island dressing, sesame seed bun, shoestring fries |                       |
| <i>add double smoked bacon - 5</i>   |                       |

## first ascent

|  |    |
|--|----|
| <b>DAILY MADE SOUP</b>   | 12 |
| please inquire with your server  |    |
| <b>GRILLED FRESH WATER PRAWNS (GF)</b>   | 28 |
| compressed watermelon & frisée salad, mezcal-grilled lime vinaigrette, pickled fennel, avocado cream, cilantro               |    |
| <b>PROW ROMAINE SALAD</b>  | 16 |
| baby gem lettuce, parmesan, lemon, herb croutons, marinated tomatoes, red onion, white anchovy & roasted garlic vinaigrette  |    |
| <i>add grilled chicken breast - 10</i>   |    |
| <i>add 3 jumbo prawns - 21</i>   |    |
| <b>GLAZED BEETS &amp; LABNEH SALAD (GF/V)</b>  | 18 |
| arugula, candied pumpkin seeds, orange segments, pickled onions, fairwinds soft ripened goat cheese, white balsamic dressing |    |
| <b>SMOKED BISON TARTARE (GF/DF)</b>  | 26 |
| bison tenderloin, capers, shallot, gherkins, mustard seeds, herbs, quail egg, potato chips                                   |    |
| <b>DUCK CONFIT POUTINE (GF)</b>  | 22 |
| canadian confit duck, fennel salt, hand cut fries, charred herb gravy, cheese curds  |    |
| <b>HAMACHI CRUDO (DF/GF)</b>   | 24 |
| sushi grade yellow tail tuna, charred tomato salsa, pickled local chillis, fresh dill, citrus vinaigrette                    |    |
| <b>LOCAL MUSHROOM TART (V)</b>   | 20 |
| pink oyster, lion's mane & chestnut mushrooms, herbes de provence, puff pastry, pecorino bechamel                            |    |

## main summit

|  |                          |
|--|--------------------------|
| <b>6OZ ALBERTA 'AAA' BEEF TENDERLOIN (GF)</b>  | 54                       |
| kennebec mash potato, roasted vegetable ratatouille, pinot noir demi glaze   |                          |
| <b>ALBERTA LAMB RACK</b>   | ½ rack 42   full rack 64 |
| smokey hoisin glazed lamb rack, sweet potato purée, grilled local vegetables, lamb jus   |                          |
| <b>BISON FLANK STEAK (GF)</b>  | 44                       |
| pickled onion, roasted cauliflower purée, shoestring fries, creamy brandy peppercorn sauce                                     |                          |
| <b>CEDAR PLANK GRILLED TROUT (GF)</b>  | 42                       |
| snap peas, pancetta, kennebec potato, braised radicchio, tonnato sauce   |                          |
| <b>ROASTED FREE-RUN CHICKEN SUPREME</b>  | 38                       |
| 24-hour buttermilk brined chicken, ricotta & spinach bread stuffing, roasted local vegetables, white wine & herb pan jus       |                          |
| <b>ORGANIC CAULIFLOWER "STEAK" (VG/GF)</b>   | 34                       |
| local heirloom cauliflower, pumpkin seed romesco sauce, fried eggplant, arugula & mushroom salad, rosemary & lemon vinaigrette |                          |

## mountain-made pasta

|  |    |
|--|----|
| <b>LOCAL MUSHROOM &amp; SUN-DRIED TOMATO LINGUINE (V)</b>                                    | 30 |
| assorted mushrooms, roasted garlic alfredo, pecorino romano                                  |    |
| <i>add grilled chicken breast - 10</i>   |    |
| <b>VENISON BOLOGNAISE FETTUCCINE</b>   | 32 |
| slow braised venison, pancetta, ancho chili, parsley, pinot gris, grana padano               |    |
| <b>SEAFOOD LEMON CONCHIGLIETTE</b>   | 32 |
| prawns, scallop, rock crab, chèvre cream, bok choy, sweet peppers, grana padano, fresh basil |    |

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## final expedition

|   |    |
|---|----|
| <b>CHOCOLATE TEMPTATION</b><br>chocolate praline dome, strawberry sorbet, honey tuile                 | 15 |
| <b>SWEET &amp; SOUR CARROT CAKE</b><br>passion fruit coulis, house-made macaron, coconut cream cheese | 14 |
| <b>LEMON TART</b><br>yuzu curd, toasted meringue, sake infused berry salsa                            | 14 |
| <b>CHOCOLATE DELICE YOGURT BROWNIE</b><br>amaretto cream, chocolate ganache                           | 14 |
| <b>STRAWBERRY MOUSSE CAKE</b><br>vanilla sponge, strawberry gelée, fresh berries                      | 15 |

## dessert drinks

|  |    |
|--|----|
| <b>AFFOGATO</b><br>double espresso, served over vanilla gelato   | 7  |
| <b>SALTED CARAMEL SHAFT</b> 2oz<br>van gogh caramel vodka, bailey's, kahlua,<br>fresh brewed espresso, caramel syrup | 16 |



## final expedition

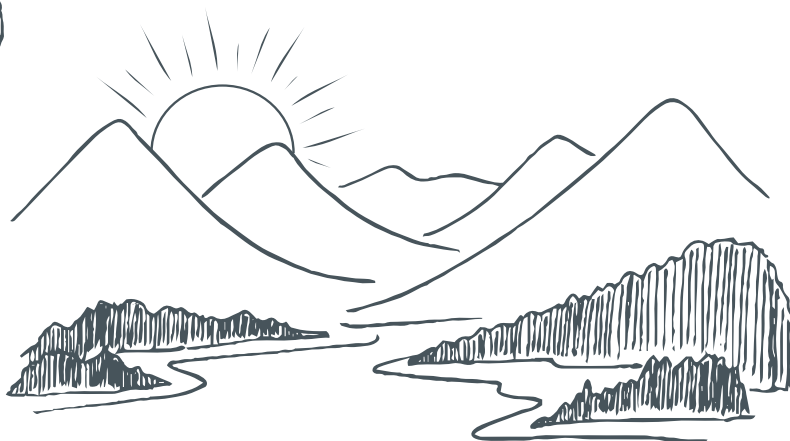
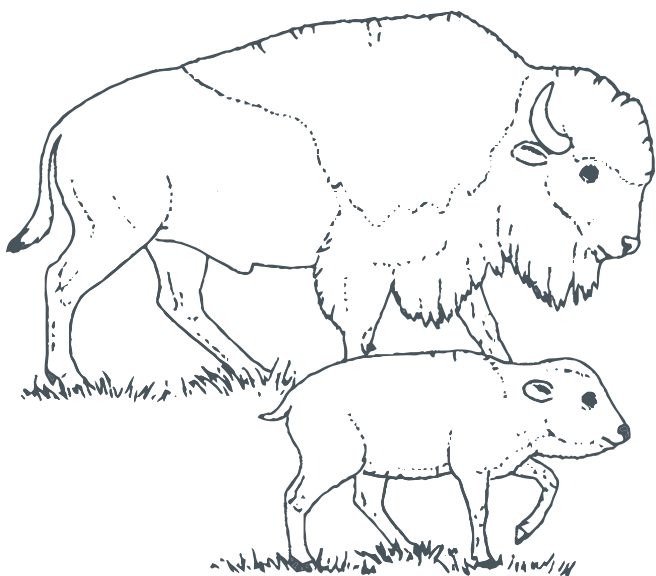
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| <b>STRAWBERRY MOUSSE CAKE</b><br>vanilla sponge, strawberry gelée, fresh berries                      | 15 |

## dessert drinks

|  |    |
|--|----|
| <b>AFFOGATO</b><br>double espresso, served over vanilla gelato   | 7  |
| <b>SALTED CARAMEL SHAFT</b> 2oz<br>van gogh caramel vodka, bailey's, kahlua,<br>fresh brewed espresso, caramel syrup | 16 |

## kids brunch

|  |    |
|--|----|
| <b>OLD FASHION BUTTERMILK PANCAKES (V)</b><br>maple syrup, whip cream, strawberries  | 12 |
| <b>FRENCH TOAST (V)</b><br>granola crusted brioche, whip cream, vanilla gelato   | 13 |
| <b>KIDS BREAKFAST PLATE</b><br>one scrambled egg, crispy bacon, lodge potatoes, toast  | 12 |
| <b>TWO EGG OMELET (V)</b><br>white cheddar, lodge potatoes, toast<br><i>add crisp bacon - 5</i>  | 12 |
| <b>CANADIAN BACK BACON BENNY</b><br>one english muffin, poached free run egg, back bacon, hollandaise sauce, lodge potatoes  | 14 |
| <b>TWO ALBERTA BISON &amp; BEEF SLIDERS</b><br>house-made bison & beef patty, shredded lettuce, onion & bacon jam, dill pickle,<br>american-style cheddar, thousand island dressing, sesame seed bun, shoestring fries | 16 |
| <b>CHICKEN FINGER &amp; FRIES</b><br>three chicken fingers, french fries, plum sauce   | 14 |



## kids dinner

### MAC & CHEESE

house made rotini pasta, cheddar, parmesan

11

### GRILLED CHICKEN BREAST & ORGANIC GREEN SALAD

tomato, cucumber, poppyseed dressing

12

### POUTINE

hand cut fries, charred herb gravy, cheese curds

12

### GROUND BEEF SIRLOIN CHEESEBURGER

lettuce, ketchup, mayo, choice of hand cut fries or organic greens

14

### CHICKEN FINGER & FRIES

3 piece chicken fingers, plum sauce

14

### KIDS PASTA

choose from the dinner menu, available in kid-sized portions

16

