



*At Storm Mountain Lodge, we offer Fine Canadian Cuisine,
with a dedication to Natural & Organic Ingredients.*

Executive Chef: Jeremy Tucker

Evening Menu

Appetizers

Seafood Chowder

East coast chowder, mussels, wild halibut, wild salmon, surf clams. 10

Tomato Bocconcini Salad

B.C. greenhouse beefsteak tomatoes, fresh basil, organic cold pressed canola oil, essence of truffle and bocconcini cheese. 12

Baked Double Cream Brie

Warm with port cranberry compote. Lodge made melba, organic greens. 12

Blue Cheese Slaw

Cabbage and carrot slaw with Stilton blue cheese, walnuts. 8

Entrées

Alberta Rocky Mountain Lamb

Free range lamb rack with honey mustard and fresh herb crust, natural jus. 35

Organic Chicken

Sage infused Bradner farms organic chicken breast, honey & brandy glaze . 32

Alberta Bison Tenderloin

Olson's high country grass fed bison, naturally raised and pan seared. Saskatoon berry jus. 45

Digby Scallops

Golden pan seared sea scallops, bacon scented corn emulsions. 29

Roasted Vegetable Tower

Roasted zucchini, red peppers, red onion, eggplant, portabella mushroom, spinach and feta phylo pastry with marinara sauce. 24

🍁 All entrées are served with fresh seasonal vegetables 🍁
🍁 All seafood and meat entrées have a choice of daily starches 🍁

An automatic gratuity of 18% will be added to tables of 6 or more