

*Please Note: Sample Only. Menu may change without notice.*

# *Stone Peak*

## *Restaurant & Lounge*

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Wine Spectator Award of Excellence for having one of the most outstanding wine lists in the world!

Gold Menu Award: Alberta Hotel & Lodging Association.

### *Appetizers*

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#### *Rocky Mountain Bruschetta*

Fresh baked French Baguette with Diced Roma Tomatoes, Red Onions & sprinkled with Goat's Cheese

-8

#### *Canadian Scallop Platter*

Six scrumptious Scallops with our Signature Salad & Balsamic reduction

-18

#### *Sunset Tomato & Mozzarella Salad*

Vine ripened Yellow Tomatoes, Red Roma Tomatoes & Bocconcini marinated with roasted garlic oil & chiffonade of Basil served with garnish salad and shaved Parmesan.

-10

#### *Caesar Salad*

Crispy Young Romaine Leaves tossed in our House Made Dressing drizzled with a Balsamic Reduction & freshly shaved Asiago Cheese

-9

#### *Valley Greens Salad*

Blended Valley Greens with Tomatoes, Marinated Beets & Carrot Ribbons with Your choice of Balsamic Vinaigrette or a Grapefruit Vinaigrette

-9

#### *East Coast Crab and Prawn Plate*

Panko Crusted Crab Cake & sautéed Prawns with a Saffron Cream Sauce

-16

#### *Beet Carpaccio*

Large Fresh Beets simmered with Pink Peppercorns, Star Anise & Red Wine Vinegar, thinly sliced served with Mesclun Salad Greens, Grated Parmesan & Balsamic drizzle

-10

#### *Soup of the Moment*

Prepared daily by our Culinary Team, locally & seasonally inspired

-8

# Entrées

All Entrées are served with Chef's Fresh Seasonal Vegetables & choice of Potato or Rice.

## *B.C Wild Salmon*

Blackened Salmon Fillet topped with a Lemon Zest & Green Onion butter, garnished with a Maple drizzle

-28

## *Chicken Breast Miette*

Pan-Seared & accompanied by a Sundried Tomato & Roasted Garlic Cream Sauce

-30

## *Alberta Rack of Lamb*

Roasted Rack of Lamb with a toasted Almond, Honey Mustard Crust, served with a Rosemary & Merlot Sauce

-37

## *Alberta Beef Tenderloin*

Grilled 8oz beef Tenderloin with a cracked Black Pepper Crust & served with a Truffle infused Demi Glace

-37

## *Alberta Elk Rib Eye*

Grilled Alberta Elk Rib Eye steak served with a Port & Blueberry Demiglace

-39

## *Atlantic Halibut & Prawns*

Pan-Seared Halibut dressed with Double Smoked Boar Bacon, Artichokes & a Parsley Beurre Blanc Sauce, served with Garlic sautéed Prawns

-36

## *New-York Beef Striploin*

Grilled 8oz New-York Beef Striploin, served with a Wild Mushroom reduction

-31

## *Vegetarian Tower*

Grilled peppers, Zucchini & Portobello Mushroom with Polenta & a Tomato Basil Sauce

22-

Stone Peak Restaurant reserves the right to add 15% gratuity to guests not familiar with the local customs

All tables of eight and over will customarily be billed a 15% service charge

Please allow 2 hours to dine. If you require faster service please inform your server.