



HEATHER MOUNTAIN
LODGE & CABINS

APPETIZERS

Caramelized Tomato & Juniper Bisque

With basil infused olive oil, confit heirloom tomatoes and merlot sea salt.
12

Salt Spring Island Mussels

1/2 lb steamed in garlic butter & white wine or Jaipur coconut cream.
15

Roasted Beet Hummus & Fresh Mint Taziki

Served with crisp garden vegetables, roasted chickpeas, mixed olives and grilled pita.
14

Heather Mountain Mesclun

Mixed house greens with pickled onion, heirloom tomato and English cucumber. Tossed in white wine and pomegranate vinaigrette with toasted walnuts and goat cheese.
14

Crispy Brome Lake Duck Wings

1 lb served in your choice of spicy Kung Pao, smoky Korean BBQ or honey garlic. Served with fresh crudité's and smoked blue cheese dressing.
15

Railmans Picnic for Two

Shaved prochuito and smoked steelhead salmon with domestic cheeses, mixed olives, pickled vegetables and dried fruits; served with fresh baked bread, pickled mustard seed and chefs chutney.
30

Poke Nacho

Albacore tuna marinated in Miso Ponzu with cucumber, garden radish, wasabi cream and avocado. Served with won ton chips and fresh Thai basil.
16

AAA Beef Carpaccio

Thinly shaved Alberta beef loin with roasted beets, horseradish crème fraiche and smoked Quebec Ermite cheese. Served with merlot sea salt with balsamic reduction and house chips.
18



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DINNER

Thai BC Chicken Sandwich

Poached in curry coconut cream, includes fresh avocado, grilled Halloumi cheese, lime aioli, yam crisp with arugula on a Calabrese bun. Served with kale slaw and choice of soup or house chips.

20

Alberta Grass Fed Beef Burger

A 6 oz patty with Guinness braised onions, Oka cheese, ball park mustard, house aioli, dill pickle and arugula on a classic seed bun. Served with kale slaw and choice of soup or house chips.

22

Rocky Mountain Cottage Pie

Alberta lamb shoulder cooked sous vide with tomato and grilled corn ragout. Topped with Kilkenny potato duchess and roasted garden vegetables with fresh garden greens.

20

BC Cornish Game Hen

Stuffed with parma ham and fresh herbs served with house smoked cheddar and tomato perogies, chive crème fraiche, seasonal vegetables and balsamic glaze.

28

Alberta Baby Back Ribs

Slowly braised in Tandori spice rub and served with roasted yam and Jaipur coconut cream, cumin scented onion pakoras, kohlrabi slaw and pickled pineapple.

30

Holy Buddha Bowl

Organic brown basmati and tri color quinoa with pickled beets and carrot, wilted baby spinach, roasted chickpeas, grilled halloumi cheese and toasted almonds served in tahini and turmeric vinaigrette.

24

Chef's Daily Pasta

Freshly made, hand cut stuffed or baked, chef's daily inspirations.
Ask your server for details.

Catch of the Day

Regionally sourced ask your server for details.