

THE
**CHIMNEY
CORNER**

LUNCH

— SOUPS + SALADS —

French Onion Gratin 12

Dark Beef Broth, Melted Onions, Sherry, Sourdough, Gruyere.

Market Soup *Chef's Daily Creation* 9

Local and Seasonal Ingredients.

Kale Salad **V** 15

Peas, Carrot, Bell Pepper, Edamame, Avocado, Cilantro, Basil, Tamari Ginger Vinaigrette.

Winter Salad **V** 15

Artisan Greens, Roasted Beets, Rosemary Pecans, Goat's Cheese, Citrus Vin.

Caesar Salad 14

Gem Letuce, Slab Bacon, Grana Padano, Lemon Dijon Vin.

V Vegan / Vegetarian **GF** Gluten-Free

*Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

TO SHARE?

Short Rib Poutine **17**

Braised Short Rib, Cheese Curd, Mushroom, Pearl Onion Gravy, Fries.

Chicken Wings **19**

1 lb. Smoked Wings, Carrot, Blue Cheese Dip.

Choice of:

Buffalo, Honey Garlic or Salt & Pepper.

Cauliflower Buffalo Wings **18** **v**

Blue Cheese Dip, Slaw.

Choice of:

Buffalo, Honey Garlic or Salt & Pepper.

Lodge Platter **29**

A Variety of Local Cured Meats, House Pickles, Artisan Cheeses, Accoutrement, Crostini.

Mountain of Nachos **20** **v**

Corn Tortillas, House Pickled Jalapenos, Black Beans, Green Onions, Pico, Queso, Avocado Crema.

ADD CHORIZO - 4

Spicy Edamame **13** **v**

Sweet Chile Sauce, Cilantro.

SANDWICHES

All Sandwiches and Burgers include choice of Seasoned Fries, Soup of the Day, or Side Green Salad.

Upgrade:

French Onion Gratin Soup - 5 | Poutine - 5

Chicken Club 18

Chicken Breast, Bacon, Avocado, Brie, Lettuce, Tomato, Cherry Pepper Aioli, Toasted Baguette.

Alberta Steak Sandwich 23

8 oz. Sirloin, Blue Cheese, Tomato Confit, Onion Strings, Ciabatta, Fries.

Hand-Made Sunshine Burger 19

8 oz. Alberta Ground Prime Rib, Applewood Cheddar, Bacon Jam, Lettuce, Tomato, Red Onion, Dill Pickle, Seasoned Fries, Signature Sauce.

DOUBLE PATTY - 23

Black Bean Quinoa Burger **V 19**

Sun-Dried Tomatoes, Cherry Pepper Aioli, Lettuce, Tomato, Onion.

Marinated Grilled Halloumi **V **GF** 24** **Chilled Veg Bowl**

Market Veg, Avocado, Beets, Tahini, Pomegranate, Halloumi.

Roasted Beet Sandwich **V 18**

Smoked Beets, Park Banff Distillery Vodka Kraut, House Dressing, Gruyère, Toasted Marble Rye.

MAINS

Fish & Chip **19**

Two pieces of Battered Haddock, Fries, Slaw, House Tartar Sauce.

Elk Pot Pie **27**

Roasted Root Vegetables, Ale Gravy, Peas, Puff Pastry.

KIDS'

All kids' meals include a small drink & a fruit cup.

Chicken Fingers **9**

Served with Fries or Salad.

Pasta v **9**

Linguine with Butter & Parmesan.

Cheese Flat Bread v **9**

Marinara, Mozzarella, Parmesan.

Griddled Peanut Butter & Jelly v **9**

Local Jam, Brioche Toast.
