



**OVERLANDER**  
MOUNTAIN LODGE  
**Takeaway Menu**

## Stone Peak Dinner Menu

### Entrée

#### Beef 46

Certified Angus Beef tenderloin, wild mushrooms, parsnip purée, truffle crisp new potato, red wine jus

#### Duck 40 gf

pan seared duck breast, classic cassoulet, duck jus

#### 72 hour Corned Beef 38

red cabbage fondue, potato fondant, roasted root vegetables, beer mustard gravy

#### Crispy Quinoa Cake 29 vg

ratatouille, chickpea relish, cucumber, cherry tomato, arugula

#### Lamb Shank 42 gf

slow braised Alberta lamb shank, potato gnocchi, ratatouille, herb gremolata, lamb jus

### Starters

#### Wedge Salad 12 gf

iceberg, bacon, blue cheese, buttermilk ranch

#### Winter Green Salad 12 v, gf

shaved vegetables, toasted pumpkin seed, dry cranberry, OML honey vinaigrette

#### Wild Rice Salad 13 vg, gf

balsamic maple vinaigrette, roasted squash, grape, pearl onion, cashew spread

#### Charcuterie for one 15 for two 27 add Cheese 6

local cured meats, house made rillettes, pickled summer vegetables, pickled mustard seed, artisan crackers

### Dessert

#### Pumpkin Cheesecake 14

apple compote, graham sable

#### Traditional Italian Chocolate Torte 13 gf

espresso cream, nut praline, meringue

#### Chai Tea Crème Brulee 13

macaroon, berries

#### Canadian Cheese 22

house made preserves, dry fruit, nuts & seeds, artisan crackers

v = Vegetarian | vg = vegan | gf= Gluten Free

please inform your server of any allergies or dietary restrictions. dietaries are listed, however our kitchen produces items that are not gluten free/nut free/dairy free. additional options may be available.  
18% service charge added to each order.

## Mason Jar Cocktails

### Signature Cocktails – 1.5oz

#### The All Canadian 12

*Think “spirit forward”, spotlighting Canadian rye, cranberry, and a splash of maple*

#### Apple Cider Sidecar 12

*A seasonal take on the classic, featuring apple cider, black rum, Cointreau, and a dash of lemon*

### Martinis in the Mountains – 1.5oz

#### French Martini 12

*The French do it best with Vodka, Chambord, and a kick of pineapple juice*

#### The Alpine Glow 12

*Eau Claire Cherry Gin, Peach Schnapps, cranberry and lime juice*

### The Classics – 1.5oz

#### Maple Old Fashioned 12

*Bourbon and a splash of maple syrup, garnished with a slice of orange and a cherry*

#### Stone Peak Negroni 12

*Classic Gin, Sweet Vermouth and Campari, topped with an orange slice*

### Thaw Me Out!

#### Mountain Top Mocha 12

*Kahlua, Amaretto, coffee and chocolate topped with whipped cream*

#### Peppermint Hot Chocolate 12

*Peppermint Schnapps and hot chocolate topped with whipped cream*

## Glass White Wine

### 2016 Beringer Founder’s Estate Chardonnay 10

#### California

*A ripe, mouth filling wine with notes of pear, tropical fruits and a light touch of vanilla.*

### 2017 Kim Crawford Sauvignon Blanc 10

#### Marlborough, New Zealand

*Zest and flavourful with enticing aromas of lime, gooseberry, and green apples.*

## Glass Red Wine

### 2017 Graffigna Cabernet Sauvignon 10

#### Argentina

*Rich and silky, with generous black fruit notes, enhanced by subtle chocolate and vanilla aromas.*

### 2017 D’Arenberg ‘The Stump Jump’ Shiraz 10

#### McLaren Vale, Australia

*Fruit forward with flavours of blackberry, plum, raspberry and spice.*

## Canadian Wines For \$40

### O’Rourke Pinot Gris

*On the nose expressive passionfruit, orchard blossom, apple and fresh Bartlett pear. Full bodied with prominent flavours of apple and pears with a subtle touch of baking spices. Fresh acidity gives the wine direction and a spicy twist on the finish.*

### Sumac Ridge Gewurztraminer

*Vibrant flavours of lychee and juicy grapefruit complemented by rose petal notes and a hint of sweetness.*

### Foxtrot Wapiti Rose

*Dry Pinot Noir Rose has inviting aromas of strawberry, rhubarb and orange peel. The bright red fruit flavours and round mouth feel is balanced by bright acidity on the finish.*

### Nk’Mp Chardonnay

*Aromas of pineapple, butterscotch and a hint of spice that carry over beautifully to the palate. The mouthfeel is perfectly balanced with a creamy, light and toasty finish.*

### Liquidity Pinot Noir

*Classic style Pinot Noir with red cherry, strawberry, blackcurrant and cola with slate minerality and hints of cedar and sweet tobacco. Pair with fish, duck, pulled pork as well as cheese.*

### Sandhill Cabernet Merlot

*Fruity and full bodied with flavours of blackberry, blackcurrant and toasty oak.*

### Tinhorn Creek Cabernet Franc

*Rich with chocolate covered cherries, blueberries, leather and vanilla bean. Smooth and powerful.*

Wine List Available Upon Request

Amazing Selection Of Wines Above \$40