

Name: _____

Room: _____

Time: _____

In Room Dining Stone Peak Dinner Menu



Pickup or Delivery

Notes:

Snacks

Warm Olives 8 vg gf
house marinated mixed olives

Truffle Fries 10 v
hand cut Kennebec, shaved parmesan, sriracha aioli

Roasted Garlic Hummus 12 v
crudité, naan bites

Mushroom Flatbread 14 v
tomato sauce, wild mushroom, gouda, arugula

Starters

Spring Green Salad 12 v
shaved vegetables, smoked almonds,
crumbled goat cheese, OML vinaigrette

Grilled Caesar 13 v
grilled romaine, caesar vinaigrette, parmesan,
torn crouton, grilled lemon

Leek & Potato Soup 13 gf
double smoked bacon, Yukon potato

Mussels 18
white wine, coconut curry, cherry tomato,
curry spices, toasted focaccia

Share Platters

Charcuterie for one 15 for two 27 add Cheese 6
local cured meats, house made rillettes, pickled summer vegetables, FMB beer mustard, pickled mustard seed, artisan crackers

Canadian Cheese 22

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

Entrée

Beef 46
Certified Angus Beef tenderloin, wild mushrooms,
truffle crisp new potato, red wine jus

Duck 40 gf
pan seared duck breast, potato fondant,
winter root vegetables, duck jus

West Coast Salmon 38 gf
prosciutto wrapped Kuterra salmon, winter
squash risotto, sage butter, toasted pumpkin seed

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

Chef's Feature

Overlander Burger 27
8 oz seared Alberta ground bison,
crisp bacon, smoked cheddar, toasted brioche bun,
lettuce, tomato, OML burger sauce,
crispy onion, hand cut fries

Impossible™ Burger 23 v
100% plant based patty, smoked cheddar,
toasted brioche bun, lettuce, tomato, OML burger
sauce, crispy onion, hand cut fries

Dessert

White Chocolate Cheesecake 14
saskatoon berry compote, graham sable

Traditional Italian Chocolate Torte 13 gf
espresso cream, nut praline, meringue

Almond Panna Cotta 13
apple compote, orange amaretti

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.