



To start

Soup of the moment

Seasonal ingredients-8

Duck rillettes & Kennebec Skins

Housemade crème fraiche + Pickled mushrooms
Preserved corn + Melted Canadian cheeses-16

Beef Tenderloin Tartar

Sprucetip & Cold Pressed Canola aoli + 60' Yolk +
Kettlechips + Grizzly gouda + Leek ash-18

Charcuterie

House cured meats + Canadian Cheeses + Candied nuts
+ Apple maple mustarda + Crostini-30

Spring Greens

Compressed cucumber + pickled radishes + Grilled
fennel + Bee pollen + Toasted quinoa + Honey Dijon
Dressing + Sumac yoghurt -14

60' Poached Egg

Asparagus + Crispy Bacon + Juniper & Chive
Hollandaise + Wild greens-16

Crabcakes

Black garlic aoli + Preserved lemon balm + Compressed
cucumber salsa + Microgreens -18

Bone Marrow and Escargot

Rocky mountain Pistou + Shaved Grizzly Gouda +
Grilled Baguette-17



To Indulge

House Dry Aged Ribeye

Bordelaise + Fat Tug IPA Battered Onion+
Heirloom carrots + Yukon whipped potato -45

Farm Raised Elk

Birch infused demi + Vol au vent + Wild greens +
Confit foraged mushrooms + Potato pave -42

Crispy King Cole Duck Breast

Fermented Blood Orange glaze + Seared cabbage +
Farro Rissotto -32

Alberta Raised BBQ Pork Ribs

Smoked tomato cassoulet + Hand cut chips
+ Spruce tip dressed fennel and cabbage slaw-38

Seared Atlantic Scallops

Barley arancini with pork belly + Wild greens + Sweet
carrot puree + Preserved corn-38

Alberta Oat Congee

Wild mushrooms + Heirloom carrot + Black garlic +
Sweet carrot puree + Heirloom carrot chips-31

Pan Seared Rainbow Trout

Tempura foraged mushrooms + Maple soy glaze +
Peas + Roasted fingerling potatoes-34

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