



To start

Soup of the moment

Seasonal ingredients -8

Crabcakes

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

Spring Greens

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

Duck rillettes & Kennebec Skins

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

Lunch Menu

Bone Marrow and Escargot

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

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

60' Poached Egg

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

Bannock Flatbreads with roasted tomato sauce and melted Canadian cheeses:

"Bear Belly"- Bacon, sausage, prosciutto

"Fun guy"- Foraged mushrooms

"Grazer"- Seasonal vegetables

Ea 22

Shore Lunch

IPA battered Trout + Smoked tomato cassoulet + hand cut frites + spruce tip dressed fennel and cabbage slaw-24

Steak and frites

4oz grilled tenderloin + handcut frites + bordelaise + seasonal vegetables-28

Buttermilk Chicken Sandwich

Housemade BBQ sauce + Smoked gouda + Pickles + Buttermilk ranch sauce-18

The Creek Burger

Ground chuck meat + The Boss Sauce + Bacon + Aged cheddar + Handcut frites-18

Alberta Raised BBQ Pork Ribs

Smoked tomato cassoulet + Hand cut chips + Spruce tip dressed fennel and cabbage slaw-28

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