



## To Start

### Soup of the moment

Seasonal ingredients

### Crabcakes

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

### Spring Greens

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

### Duck rillettes & Kennebec Skins

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

### Beef Tenderloin Tartar

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

### Charcuterie

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



## Mains

**In-house created bannock flatbreads with roasted tomato sauce and melted Canadian cheeses:**

**“Growler”**- Bacon, pepperoni, house cured meat

**“Fun guy”**- Foraged mushrooms with brie and birch infused balsamic glaze

**“Ungulate’s Margherita”**- Local wild greens

### Shore Lunch

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

### Steak and frites

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

### Buttermilk Chicken Sandwich

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

### The Creek Burger

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

### The Bushpilot Burger

Ground bison + Saskatoon berry  
+ Smoked gouda + Tomato chutney + Handcut frites

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