



Dining: The Menu

At Mount Engadine Lodge, our menu changes daily.

Inspired by the sights and sounds of the Canadian Rockies and seasonal ingredients sourced from local farms and suppliers, we hope to wow you with new takes on traditional dishes and deliver a complete backcountry experience like you've never imagined. Here is just a taste of what you might find on the dinner menu during your next visit to the Lodge. If you're an overnight guest, your dinner, alongside breakfast, afternoon tea, and a packed lunch are included in the room rate. If you're just looking to pop-in, visiting guests can book Dinner for \$55 per person or enjoy our weekly Sunday Brunch or daily Afternoon Tea.

FIRST COURSE

Ricotta Gnocchi

House-made gnocchi spiced with curry, served on tangy broccoli & lemon puree, with sautéed oyster mushrooms, and crispy fried sage in brown butter

White Bean & Bourbon Soup

Smooth dairy-free navy bean soup, spiked w. lots of bourbon, vanilla, and licorice. Garnished with popped sorghum, fresh basil, pickled figs

Fish Tacos

Canadian pickerel in house-made corn tortillas, topped with chipotle aoli, avocado, mango salsa, crispy fish skin chips

Arrancini

Fried risotto filled w. smoked cheddar cheese. Served with a butternut squash puree with apple and smoked paprika

SECOND COURSE

Pan Seared Duck Breast

Soy brined, on a bed of sticky rice served w. fennel puree and topped with apple ginger and chili salsa.

Sides: maple caramelized carrots + blanched broccolini w. sesame

Roasted Canadian Lamb Loin

Smoky dry rub, served w. cumin au jus and crispy onion on a bed of Indian spiced green lentils

Sides: cauliflower confit, dressed green beans, and tahini yogurt

BC Steelhead Trout

Slow roasted, served on top of crispy potatoes. Topped with beet dashi, and smoked leek puree

Sides: sweet roasted rainbow beets, kale sautéed w. vinegar

Braised Bison Short Ribs

Slow cooked all day in wintergreen and vanilla liquid. Served on a bed of savory farro, topped with onion caramel and butternut squash puree.

Sides: caramelized brussels sprouts, roasted celery root

THIRD COURSE

Fritters

Fresh, house-made fritters with a cinnamon sugar coating. Served with apple pie ice cream, oat crumble, and red wine poached apples.

Sticky Date Pudding

Covered in warm miso toffee, served with house-made tonka bean ice cream and candied nuts and berries

Sponge Cake

Light and fluffy olive oil and lemon cake. Served with house made earl grey ice cream, apricot coulis, and sponge toffee

Chef Mandy and our kitchen staff are happy to accommodate guests with dietary needs, allergies, and preferences. Please contact us ahead of your visit if you would like to discuss our menu options or to book a dinner reservation.



Reservations: email mountengadine@castleavery.ca or call 403.678.4080

1 Shark Road 35 km south of Canmore, on Smith Dorrien Highway