STARTERS

Roasted Tomato Bisque (VN) **$14**
Roasted Tomato Soup with Coconut Cream and Crispy Onion. Served with a Fresh Roll

Eagle's Nest Caesar Salad (VA) **$18**
Romaine, Garlic Herb Aioli, Crisp Capers, Maple Glazed Bacon and Shaved Parmesan

Shrimp Cocktail **$19**
Poached Shrimp with Gazpacho Dip

Chimichurri Marinated Olives (VN/GFA) **$9**

Burrata with Beets **$18**
Burrata, Toasted Baguette, Champagne Vinaigrette

Charcuterie & Cheese Board **$32**
Gherkins, Cured Stone Fruit Confiture, Crisps, Baguette, Hot Honey Drizzle

ENTRÉE

Seasoned Roasted Half Chicken (GF) **$39**
with Natural Pan Jus

Slow Roasted Atlantic Salmon (GF) **$37**
with Lemon Beurre Blanc

Gnocchi al Tartufo (GF) **$29**
White Beans, Wild Mushrooms, Truffle Oil Spinach, Grape Tomato

Garlic Shrimp Linguine **$34**
Tossed in Lemon

Butternut Squash Pot Pie (VN) **$32**
Edamame, Truffle Oil, Crimini Mushrooms

STEAK

All cuts are Certified Angus Beef, served with Cowboy Butter and Crispy Onion

12oz Alberta Striploin Steak **$63**

16oz Alberta Bone In Rib Steak **$89**

7oz Alberta Beef Tenderloin **$79**

12oz Châteaubriand (Carved Tableside) **$129**
Served with Red Wine Demi and Bearnaise

FONDUE

Alpine Cheese Fondue for 2 (V/GFA) **$59**
Potato, Torn Sourdough, Gherkins
Add Wildlife Gin $7

Bourguignonne Beef Broth Fondue for 2 (GF) **$89**
Sliced Alberta Beef Tenderloin, Potato, Mushroom

FONDUE EXPERIENCE (Min 2 ppl) **$99 per person**

First Course: Alpine Cheese Fondue,Truffles Flaming Brandy.

Second Course: Bourguignonne Beef Broth Fondue with Sliced Alberta Beef Tenderloin and Shrimp (GF)

Third Course: Chocolate and Amaretto Fondue

SAUCE $4

Brandy Green Peppercorn Demi-Glace
Red Wine Demi-Glace
Béarnaise (V)
Creamed Blue Cheese (V)
Chimichurri (VN)

ENHANCEMENTS $9

Oven Baked Potato (GF/VNA)
with Sour Cream, Bacon and Scallions

Broccolini (VN)
with Lemon and Garlic

Hot Honey Glazed Beets (VNA)
with Chèvre

Butter Rice
Basmati with Butter and Thyme

Golden Pomme Puree (V)
with Truffle

Sauteed Green Beans (V)
Toasted Pine Nuts, Shallots, Garlic

½ dozen Poached Shrimp

Pelligrino Baby Carrots (VN)
with Honey Butter

Pont Neuf Potato
Thick cut potato, fried crispy

DESSERT

Banana Chocolate Lava Cake (V) **$14**
Raspberry Sorbet

Cinnamon Apple Crisp (V) **$14**
Caramel, Vanilla Ice Cream

Maple Lavender Creme Brulee **$14**
Fresh Berries

Truffle Mousse Cake(V/GF) **$14**
Raspberry Coulis

Chocolate Fondue (VNA) **$29**
Fresh Strawberries, Marshmallow, Sponge Cake

EAGLES NEST

V – Vegetarian | VA – Vegetarian Option Available | VN - Vegan | VNA - Vegan Option Available | GF – Gluten Free | GFA – Gluten Free Available

Subject to availability. Please inform your server of any dietary restrictions or allergies.