

in-room dining

breakfast

Available 7:00am – 10:30am

FRESH BAKED PASTRIES

vegan croissant 5 | cinnamon bun 6

TRADITIONAL BREAKFAST \$22

eggs any-style, bacon, hash, oven roasted tomato

EGGS BENEDICT \$25

back bacon, sauteed spinach, english muffin, hollandaise, root vegetable hash

AVOCADO TOAST \$21

alkeme ancient drain, avocado mash, oven cured tomatoes, arugula, sunflower seeds, pickled red onion, feta

PANCAKE STACK \$21

whipped cream, fresh berries, maple syrup

YOGURT PARFAIT \$15

greek yogurt, house-made granola

STEELCUT OATS \$15

raisins, brown sugar, milk

add-ons

BACK BACON \$7

AVOCADO \$4

BACON \$5

BERRIES \$9

TOAST \$3.5 (GF ADD \$1.5)

FRUIT BOWL \$6

EGG \$3

all-day

Available 11:00 am – 9:00 pm

salads + bowls

add chicken \$10 | avocado \$4

BABY GEM \$21

creamy garlic and anchovy dressing, parmesan, bacon, focaccia croutons

BABY KALE & ARUGULA \$21

maple cider vinaigrette, beets, goats cheese, walnuts, mulled cranberries, seed cracker
add albacore tuna +\$8

ROASTED TOMATO & GARLIC SOUP \$21

aged grilled cheese sandwich on sourdough

BISON CHILI \$21

black beans, chipotle, green onion, sour cream, cheddar cheese, pretzel roll

handhelds

served with fries or salad | sub poutine or baby gem +\$4

BEEF BURGER \$26

fresh brioche, truffle aioli, tomatoes, red onion, arugula, white aged cheddar, dill pickle

CHICKEN BLT \$25

sourdough bread, bacon, tomatoes, garlic aioli, cheddar, grilled chicken breast

FOREST BURGER \$25

mushroom patty, caramelized onion, pepperoncini, arugula, smoked cheddar, scallion potato bun

favorites

CRISPY CALAMARI \$22

garlic aioli, charred lemon

POUTINE \$18

caramelized onion & bacon gravy, pickled jalapeño, cheese curds

MARGHERITA FLAT BREAD \$19

tomato sauce, mozzarella, basil pesto, arugula

MOUNTAIN BOLOGNESE \$34

bison, beef, pork, sofrito, rigatoni, parmesan

specialty velvet dinner

Available 5:00 – 9:00 pm

SCALLOP CEVICHE \$24

grapefruit, coconut & lemongrass, cilantro, chili oil, rice crisps

STEAMED MUSSELS & CLAMS \$22

coconut broth, chili & garlic, thai basil

10 OZ STRIPLOIN \$54

whipped potato, black pepper jam, charred asparagus

MUSHROOM RISOTTO v \$36

bc mushroom, acquerello rice, grana padano, truffle butter

LING COD \$43

yuzu mirin glazed, braised daikon, poached radish, shimeji mushroom, edamame, mushroom caramel

A 20% service charge will be added to all in-room dining orders.

velvet