

It is our pleasure to accommodate food allergies or special dietary needs. Please advise your server.

STARTERS

Wild Alberta Woodland Mushroom Chowder	\$13
Chef's Daily Soup please consult your server for today's creation	\$13
Chateau Lacombe Caesar Salad torn leaves of romaine, house made dressing, asiago cheese, herb croutons and crisp prosciutto	\$14
Market Greens baby greens with heirloom tomatoes, bell peppers, watermelon radish, maple sherry vinaigrette	\$13
Golden Beet and Arugula Salad with shaved fennel, crystal spring's goat cheese and balsamic reduction	\$14
Scallop Ceviche marinated in coriander and lime with pineapple, jalapeno salsa and avocado purée	\$22
Bison Tartare savory blend of capers, shallots, and dijon mustard with grilled rosemary bread and micro greens	\$22
Charcuterie Platter for Two a seasonal sampling of regional fare	\$35
Escargots Provençal sautéed with tomatoes, garlic, fresh herbs, blue cheese gougère	\$22
Pan Seared Crab Cakes sweet potato crab cakes with a brandy chipotle remoulade	\$22
Grilled Jumbo Prawns lemon garlic butter and sweet potato polenta	\$22

La Ronde Signature Chateaubriand

\$110

angus tenderloin, red wine demi-glace, béarnaise sauce, a selection of seasonal vegetables,
roasted fingerling potatoes
(carved tableside, serves 2)

For Groups of eight or more an 18% gratuity will be added to the bill.

Executive Chef Joe Srahulek

Pastry Chef Scott Parker

La Ronde Manager Aaron Fernandes

ENTRÉES

Grilled Alberta Lamb Chops roasted garlic and thyme jus with spiced pearl couscous	\$53
Sturgeon River Suprême of Chicken herb roasted breast with smoked tomato and goat cheese rosé sauce with basil pesto gnocchi	\$40
Baked Arctic Char sautéed asparagus, fennel and bell peppers with lemon butter sauce and grilled potatoes	\$42
Fresh Seasonal Catch of the Day	Market Price
Seafood Risotto sautéed scallops, seasonal fish and prawns flambéed with pernod, saffron risotto	\$47
Roasted Pork Tenderloin topped with asparagus and crabmeat, choron gratinée with roasted fingerling potatoes	\$43
Charbroiled Alberta AAA Striploin five peppercorn and wild mushroom sauce, horseradish mashed potatoes	\$45
Grilled Alberta Bison Filet marinated in port wine and fresh herbs with caramelized shallot jus, sage spaetzle	\$54
Medallions of Beef Tenderloin glazed with goose liver pate, madeira jus and parsnip potato purée	\$50
Grilled Angus Rib Eye rosemary merlot demi, roasted fingerling potatoes	\$51
King Cole Duck Breast pan seared with sour cherry and star anise jus, sweet potato polenta and roasted vegetables	\$40
Alberta AAA Prime Rib slow roasted, rosemary jus, horseradish mashed potatoes and yorkshire pudding	\$49
Quinoa and Amaranth Risotto espresso flavoured grains with wild mushrooms, grilled vegetables and daiya smoked gouda	\$30

Table d hôte \$70

** Choice of one Appetizer **

Wild Alberta Woodland Mushroom Chowder Chateau Lacombe Caesar Salad
Escargots Provençal

** Choice of one Entrée **

Charbroiled Alberta AAA Striploin Fresh Seasonal Catch of the day
Sturgeon River Suprême of Chicken

** Your selection from our Dessert Menu **