

WELCOME TO THE MOOSE'S NOOK

Welcome to the Moose's Nook Northern Grill at The Fairmont Jasper Park Lodge.

Sit back and take in the rustic and cozy atmosphere while we delight you with wild game, organic meats and seafood all complimented with a choice from our Sommelier inspired wine list - a complete gastronomic experience.

"Driven by passion and inspired by our nation's diversity showcasing Alberta's products while focusing on the health and wellness of our guests" – Executive Chef Derek Ingraham

SOUPS & SALADS

WILD ONION SOUP 14.

Rooftop Honey Lager braised beef cheek, caramelized vidalia onion broth, foraged wild mushrooms, cave aged gruyère, caramay essence

TWIN MEADOWS FARM INSPIRED CARROT SOUP 13.

Handpicked organic carrots grown specifically for this soup in the McBride Valley
Sweet & sour orange gel, spring pea pana cotta

THE MOOSE'S NOOK CAESAR SALAD 15.

Little gem romaine lettuce, house smoked crispy pork belly, fresh parmesan shavings, garlic croutons, house made dressing

ROBISON VALLEY TOMATO & FRESH MOZZARELLA SALAD 15.

Organic tomatoes, green beans, fennel, arugula, frisee, thyme & banylus vinaigrette

MARINATED STEAK SALAD 19.

AAA Alberta flatiron steak grilled to medium, arugula & butter lettuce, bacon, crumbled blue cheese, boiled egg, avocado, organic tomatoes, peppercorn ranch dressing

APPETIZERS

BRAISED BERKSHIRE PORK BELLY 18.

Slow braised pork belly, apple vanilla purée, shallot & walnut crumble, bacon jam, apple gastric

CARMEN CREEK BISON CARPACCIO 19.

Smoked paprika and espelette crust, pickled hon shimeji mushrooms, parmesan, truffle aioli, radish cress

HOUSE MADE VANCOUVER ISLAND DUNGENESS CRAB CAKE 19.

Lemon aioli, avocado, grapefruit, cilantro, tomato & cumin salsa

SHRIMP COCKTAIL 17.

Citrus marinated chilled shrimp, classic cocktail sauce, fresh horseradish, lemon



Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness. Additionally we are pleased to offer you Lifestyle Cuisine Plus, nutritious meals designed around select dietary needs and diet-dependent requirements. Our Food & Beverage team would be delighted to provide you with a special menu featuring Lifestyle Cuisine Plus selections.

FROM OUR NORTHERN GRILL

ALL GRILLED MEATS ARE SEASONED WITH OUR CHEF'S HOUSE MADE ANCHO CHILI STEAK SPICE AND SERVED WITH A ROASTED SHALLOT JUS, WITH YOUR CHOICE OF BUTTER WHIPPED POTATOES OR OUR SIGNATURE WARM POTATO SALAD.

WE PROUDLY SERVE AAA ALBERTA BEEF.

- 12 OZ ALBERTA RIB EYE 47.
- 6 OZ SPRING CREEK BEEF TENDERLOIN 45.
- 10 OZ BEEF STRIP LOIN 43.
- 11 OZ FLATIRON BEEF STEAK 41.
- 6 OZ ALBERTA LAMB LOIN 44.

ENTRÉES

HERB & PARMESAN STUFFED CHICKEN SUPREME 36.

Buttermilk potato purée, Twin Meadows green beans, grilled & marinated shiitake mushrooms, porcini jus

PAN ROASTED BROME LAKE DUCK BREAST 39.

Hazelnut crêpe stuffed with duck confit & raisins, roasted organic carrots, madeira & cardamom sabayon

DATE & PECAN CRUSTED VENISON LOIN 49.

Potato & turnip pave, sweet & sour swiss chard, braised cipollini onions, black currant game sauce

BRAISED ALBERTA SHORT RIB 37.

Horseradish potato purée, wild & cultivated mushroom ragout, seasonal summer vegetables, natural braised reduction, béarnaise sauce

SUSTAINABLY RAISED ARCTIC CHAR 39.

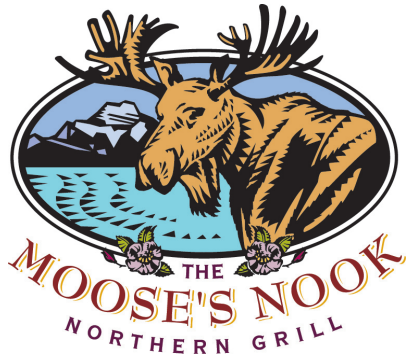
Olive oil crushed fingerlings potatoes, beluga lentil & smoked bacon salsa, roasted red pepper sauce

SEAFOOD FETTUCINE ALFERADO 42.

Atlantic salmon, halibut, mussels, prawns and manila clams tossed in fettuccine with our creamy alferado sauce, parsley, lemon and grilled focaccia

LOCAL VEGETABLE TERRINE 31.

Gull Valley Farms red peppers, roasted eggplant, shiitake mushrooms, fresh basil, slow cooked white beans, roasted carrot & tomato emulsion



THE MOOSE'S NOOK SIGNATURE MENU 72.

HOUSE MADE VANCOUVER ISLAND DUNGENESS CRAB CAKE

Lemon aioli, avocado, grapefruit, cilantro, tomato & cumin salsa

CHEF'S LOCALLY INSPIRED GRANITÉ

AAA SPRING CREEK BEEF TENDERLOIN (6 OZ)

Butter whipped horseradish potatoes, green asparagus, wild mushroom ragout, porcini jus, béarnaise sauce

ROBSON VALLEY RHUBARB TART

Strawberry-rhubarb jam, Fairwinds Farm organic goat cheese ice cream



LIFESTYLE
CUISINE
Plus

While Lifestyle Cuisine PLUS recipes have been evaluated by professional software, it is important to note that our chefs are not registered dietitians and cannot replace the advice of qualified professionals who should be consulted if you have specific individual dietary needs. If you require further details on the ingredients in any of our dishes, or have any special requirements with respect to their preparation, please notify us and a chef would be happy to speak with you. We ask that you advise us of any special requirements to prevent potential adverse reactions to allergens or specialty diet meals.