

THE NOOK CHOPHOUSE

Fairmont Jasper Park Lodge

APPETIZERS

SEARED SCALLOPS 26
parsnip and spruce puree, beluga lentils

QUEBEC FOIE GRAS TERRINE 29
seasonal compote, baguette, pickles

BEEF AND GRAINS 26
bulgur, garden herbs, sumac, smoked yoghurt,
grilled sourdough

SHRIMP COCKTAIL 19
cocktail sauce, grilled lemon

SOUPS & SALADS

PUMPKIN COCONUT SOUP 16
savoury granola, charcoal crostini, smoked crème fraîche

FRENCH ONION SOUP 14
caramelized onions, sherry, cave aged gruyère

SIGNATURE CAESAR SALAD 19
baby romaine, brown butter crouton,
white anchovy, valbella double smoked bacon

SPROUT SALAD 16
marcona almonds, blueberries, kale,
nutritional yeast vinaigrette

BEET CARPACCIO 16
smoked yogurt, amaranth coral, grapes, canola powder

CHARRED CAULIFLOWER & KALE SALAD 15
pickled apple, cherries, pistachio, quince vinaigrette

ENTRÉES

PROSCIUTTO PORK TENDERLOIN 49
braised fingerling, heirloom beets, carrots, onion soubise
cherry bourbon jus

PRAIRIE RISOTTO 29
beluga lentils, red quinoa, farro, parmesan, salsify chip

PAN SEARED STEELHEAD TROUT 44
bok choy, maitake mushrooms, radish, dashi broth

GRILLED VEAL CHOP 59
israeli cous cous, double smoked bacon, brussel leaves,
saskatoon berry jus

**HIGH RIVER BONELESS OSSO BUCCO
& SCALLOPS 43**
celeriac, apple cider jus

10 OZ SIGNATURE PRIME RIB 48
horseradish cream, yorkshire pudding, red wine jus

RICOTTA GNOCCHI 28
smoked tomato sauce, mushroom, purple kale,
nut crumble, basil

We proudly serve AAA Alberta beef, served with our signature steak sauce
Choose your desired cut, sauce and sides to customize your dining experience

FROM OUR NORTHERN GRILL

6 oz BEEF TENDERLOIN 52

6 oz BACON WRAPPED BISON TENDERLOIN 57

10 oz STRIPLOIN STEAK 59

12 oz RACK OF LAMB 50

12 oz RIBEYE STEAK 59

SEARED DUCK BREAST 40

SPECIALTY CUTS

10 oz BRANT LAKE WAGYU STRIPLOIN 75

12 oz DRY AGED STERLING SILVER RIBEYE 64

STERLING SILVER SINGLE BONED TOMAHAWK 145

sous vide six hours at 56 °C,
portion for two, includes choice of two sides and sauces

SAUCES

PEPPERCORN 4 BÉARNAISE 4 CHIMICHURRI 4 RED WINE JUS 4

SIDES

YUKON GOLD POTATO PURÉE 10

GRILLED ASPARAGUS WITH BÉARNAISE 12

APPLEWOOD SMOKED CHEDDAR
POTATO GRATIN 14

DUCK FAT BRUSSEL SPROUTS
WITH CIDER MAPLE GLAZE 12

SWEET POTATO WITH MAPLE SRIRACHA
& CANCHA 10

GARLIC CREAMED SPINACH 10

ROASTED CARROT WITH SMOKED YOGURT
& PISTACHIO CHARCOAL CRUMBLE 12

SAUTÉED MUSHROOMS 14