



Authentic Italian recipes with a modern twist. Made with only the freshest ingredients perfectly curated to dine while overlooking the stunning views of Lac Beauvert and the Rocky Mountains. Dinner menus rotate every night inspired by recipes found in various Italian regions.

3-COURSE MENU | 72 PER PERSON

Select your choice of Primi, Secondi and Dolci

Add a personalized wine pairing experience curated by our passionate, expert team. \$55 per person.

Please scroll down or click on one of the below options to view each menu rotation:

THE ALPS

The Alps 3-Course Menu is inspired by The Northern Alps of Italy, an area known for dense woodlands, mountainous terrain and pristine water sources that support an abundance of vibrant proteins. Dishes are known to showcase beef, veal, pork, quail and freshwater fish through stuffed pasta, polenta, risotto and hearty soups. The coastal areas of Northern Italy also allow for the addition of shellfish, squid and a plethora of saltwater fish.

THE PLAINS

The Plains 3-Course Menu is inspired by The Plains of Italy, the backbone of this cuisine are the vast amount of produce and protein available. Influenced by the bounty of the Mediterranean and the agriculture of the region, this Italian cuisine showcases bold flavors of tomato, fine olive oil, and the fragrance of herbs and spices that have come to define Italian cuisine: oregano, basil and citrus.

Orso Trattoria is pleased to offer guests a unique and rare opportunity to enjoy some of the world's most prestigious and sophisticated wines by the glass. Our enomatic® program incorporates a patented food-grade gas preservation system, that ensures the organoleptic characteristics of the wine bottles are always properly maintained.

To make your reservation, please contact Concierge at 780 852 3301, dialing 54 from your hotel room phone or visiting the Main Lodge.



The option marked red indicates which menu you are currently viewing. Please scroll down or click on one of the options below to view the other menus:

THE ALPS

THE PLAINS

PRIMI

INSALATA DI PERA

Honey Pickled Pear, Lavender, Chicories, Stracciatella, Mosto Cotto

CASUNSEI

Beetroot & Foie Gras Stuffed Ravioli, Piave Cheese, Sage, Poppy Seed Beurre Blanc

ZUPPA BIANCO

Clams, Mussels, Calamari, Cod, Yukon Potato

SQUASH RAVIOLI | ORSO SIGNATURE

Oven Roasted Squash, Mascarpone, Hazelnut, Black Garlic Purée

SECONDI

CASSARECCE DI FUNGI

Roasted Mushroom, Spinach, Confit Garlic, Oven Cured Tomato, Pecorino

PAN ROASTED ARCTIC CHAR

Beluga Lentil, Escarole, Mussels, Charred Broccolini, Salsa Verde Alla Piemontese

PROSCIUTTO WRAPPED PORK TENDERLOIN

Smoked Onion Cream, Roasted Sunchoke, Sunchoke Purée, Wilted Spinach, Pickled Mustard Seed Jus

CARBONARA | ORSO SIGNATURE

Boar Bacon, 64°C Egg, Parmigiano-Reggiano, Cracked Black Pepper

DOLCI

CAPRESE TORTE

Almond Chocolate Cake, Dark Chocolate Mousse, Amarena Cherries

SEMIFREDDO

Tonka Bean Frozen Semifreddo, Chestnut Cream, Black and Red Currant

SORBETTO

Lemon Sorbet, Limoncello Syrup, Citrus Paper, Thyme Pâté de Fruit

TIRAMISU FOR TWO | ORSO SIGNATURE | +10

Table Side Prepared Mascarpone Mousse, Savoiardi, Amaretto Coffee, Cocoa & Chocolate Shaves

Vegan options available upon request.

Please advise your server of any dietary concerns, as not all ingredients may be included in the menu description.

CARNE

Substitute Carne dishes to your Secondi course for the surcharge noted below. Carne options include a choice of one Condimenti.

	substitute for Secondi	a la carte price
12oz AAA AB RIB-EYE	27	58
8oz AAA AB BEEF TENDERLOIN	29	60
RACK OF LAMB	30	62
8oz BISON TENDERLOIN	32	64
36oz AAA COWBOY TOMAHAWK	100	150
10oz DRY AGED STRIPLOIN	42	76

ADD TO YOUR EXPERIENCE

SEARED FOIE GRAS 24

SEARED SCALLOPS 26

GARLIC SHRIMP 18

SPLIT BONE MARROW 16

CONTORNI

HERB INFUSED MASHED POTATOES 13

MARKET VEGETABLES 13

ROASTED MUSHROOMS 13

TRUFFLE & PARMESAN FARRO 13

CONDIMENTI

PEPPERCORN SAUCE 7

CHIANTI JUS 7

LEMON GREMOLATA 4

BÉARNAISE SAUCE 5

THE ALPS

THE PLAINS

PRIMI

CURA E CONSERVA

Boar Terrine, House Pickles, Fig Mostarda, Piadina

ROASTED BEETS & BURRATINA

Radicchio, Roasted Baby Beets, Candied Pecan, Burratina, Muscat Vinegar

FONDUTA

Poached Egg, BC Foraged Mushrooms, Seared Squash, Fontina Fonduta

SQUASH RAVIOLI | ORSO SIGNATURE

Oven Roasted Squash, Mascarpone, Hazelnut, Black Garlic Purée

SECONDI

RISOTTO ALLA ZUCCA

Spiced Roasted Acorn Squash, Montasio, Braised Shallot, Pickled Purple Cauliflower, Crispy Sage

STEELHEAD TROUT

Tomato Polenta, Clam, Sauce Piccata, Garlic Broccolini, Crispy Black Kale

BRAISED VEAL CHEEK

Crispy Sweetbread, Yukon Gold Potato Foam, Green Onion Soubise

CARBONARA | ORSO SIGNATURE

Boar Bacon, 64°C Egg, Parmigiano-Reggiano, Cracked Black Pepper

DOLCI

CAPRESE TORTE

Almond Chocolate Cake, Dark Chocolate Mousse, Amarena Cherries

SEMIFREDDO

Tonka Bean Frozen Semifreddo, Chestnut Cream, Black and Red Currant

SORBETTO

Lemon Sorbet, Limoncello Syrup, Citrus Paper, Thyme Pâte de Fruit

TIRAMISU FOR TWO | ORSO SIGNATURE | +10

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PEPPERCORN SAUCE 7

CHIANTI JUS 7

LEMON GREMOLATA 4

BÉARNAISE SAUCE 5