



# ADVENTURE-READY MENU

Served daily from 11:00AM - 10:00PM | Dial 52 to order  
Pick up your order at the desired time at the Forte Restaurant, or our team can deliver it to your room. Deliveries are subject to 20% gratuity. Please note that kids meals are not complimentary in to-go and delivery orders.  
All orders are subject to 5% GST.

This adventure-ready menu has been crafted to be easily taken on the go, or enjoyed in your room. Our chef has carefully selected items and worked with Alberta-based vendors to create this delicious, ready-to-go menu. We have also diligently selected packaging that is environmentally responsible to help preserve the beautiful valley we operate in.  
*Enjoy!*

Ⓥ = Vegetarian      Ⓞⓖⓕ = Gluten Friendly  
ⓋⓄ = Vegan          Ⓞⓖⓕ = Dairy Friendly

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## TO SHARE (OR NOT...)

<b>CHICKEN WINGS</b>	<b>22</b>
BBQ, hot, lemon & pepper Dips: blue cheese, ranch, sriracha mayo	
<b>CHARCUTERIE BOARD</b>	<b>29</b>
Local cured meats, pickled vegetables, grilled bread	
<b>CHEESE BOX</b>	<b>28</b>
Canadian cheese, rhubarb preserve, grapes, dried fruit, grilled bread, crackers	
<b>VEGETABLE CRUDITÉ</b> Ⓥ	<b>8</b>
Crisp vegetables, ranch dip	

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## SALADS

**CAESAR SALAD** 17  
Crispy bacon, parmesan, croutons

**ARTISAN GREENS** (GF) (DF) (VG) 15  
Tomato, cucumber, radish, pickled red onion, red wine dressing

Add chicken breast +9 | Add salmon +12

Add 6oz Sirloin Steak +16 | Add Chickpea Panisse +7

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## HANDHELD

*All come with a choice of fries or salad*

**8OZ NORTHERN GOLD BEEF BURGER** 25  
Mayo, pepper jack cheese, pickled red onions, tomato, lettuce, house brioche

**VEGGIE BURGER** (V) 23  
Sriracha mayo, fried halloumi cheese, tomato, lettuce, pickled jalapeño, house brioche

**GRILLED CHICKEN CLUB** 24  
Mayo, bacon, pepper jack cheese, tomato, lettuce, pickled red onion, ciabatta

**STEAK SANDWICH** 31  
6oz AAA Alberta sirloin, black garlic aioli, braised mushrooms, foccacia

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## MAIN DISHES

**PAN SEARED SALMON** (GF) 36  
Quinoa and roasted corn succotash, spring onion verde

**CHICKEN SUPREME** 39  
Forte dry rub, pearl cous cous, artichoke hearts, swiss chard, hen jus

**VEAL CHOP SALTIMBOCCA** (GF) 44  
Sage marinated, prosciutto, rosemary polenta, summer vegetables, veal jus

**BRAISED SHORT RIB PAPPARDELLE** 29  
Mushroom cream sauce, pulled alberta short rib, white truffle oil, parmesan

**GNOCCHI** 26  
Merguez sausage, snap peas, stewed tomato, peppers, ricotta

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## WOOD OVEN PIZZAS

*Gluten-friendly crust available upon request*

- PEPPERONI** 25  
Tomato sauce, mozzarella, pepperoni, oregano
- AI FUNGHI** (V) 25  
White sauce, provolone, mushrooms, white truffle oil
- MARGHERITA** (V) 24  
Tomato sauce, mozzarella, vine tomatoes, basil
- VERDURA** (V) 25  
Tomato sauce, mozzarella, goat feta, red onion, eggplant, black olives, arugula
- AMANTI DELLA CARNE** 27  
Tomato sauce, mozzarella, spolumbos italian sausage, salami, bacon

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## SWEETS

- DARK CHOCOLATE TART** (GF) (VG) 12  
Bourbon ganache, strawberry compote, chantilly
- CLASSIC BAKED CHEESECAKE** 12  
Summer berry compote, chantilly cream

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## KIDS ADVENTURE MENU

- CHICKEN STRIPS** 10  
Choice of salad or french fries
- SPAGHETTI** 10  
Meatballs and tomato sauce
- CHICKEN ALFREDO** 10  
Penne pasta, pulled chicken, alfredo sauce
- KIDS ENTRÉE** (GF) 10  
Choice of chicken breast or salmon fillet, mashed potatoes, vegetables
- HOT CHOCOLATE** 4.5
- CHILLED JUICES & MILK** 4

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## HOT + COLD BEVERAGES

### STARBUCKS® COFFEE OR TAZO® TEAS

+ Small Thermos	7
+ Large Thermos	11

HOT CHOCOLATE	4.50
CHILLED JUICES & MILK	4
SOFT DRINKS	3.50

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## LIQUOR

### WHITE WINE

Kim Crawford, Sauvignon Blanc, NZ, 375 ml	25
Oyster Bay, Sauvignon Blanc, NZ, 750 ml	60
Vineland, Chardonnay, ON, 750 ml	55
Quails Gate, Reisling, BC, 750ml	55

### RED WINE

J. Lohr, Cabernet Sauvignon, USA, 375 ml	38
J. Lohr, Cabernet Sauvignon, USA, 750 ml	75
Schug, Pinot Noir, USA, 375 ml	30
Luigi Bosca, Malbec, Argentina, 750 ml	75
11th Hour, Pinot Noir, California, 750 ml	60

### SPARKLING

Giusti, Prosecco, Italy, 750 ml	55
Veuve Clicquot, Champagne, France, 750ml	145

### BEER & CIDER

Stella Artois, Lager, Belgium, 330ml	11
Guinness, Stout, Ireland, 440 ml	12
Village Cider, Calgary, 473 ml	9
Grizzly Paw Rutting Elk, Red, Canmore, 341ml	9



Many of our dishes are easily modified for dietary concerns or lifestyle choices. For any questions on how, please ask your in room dining server.