

ADVENTURE-READY MENU

Served daily from 11:30AM - 10:00PM

Dial 52 to order | Pick up your order at the desired time at Forte Restaurant, or our team can deliver it to your room.

Deliveries are subject to 20% gratuity and all orders are subject to a 5% GST.

Please note that kids' meals are not complimentary in to-go and delivery orders.

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 ⓄF = Gluten Free
ⓋG = Vegan ⓄDF = Dairy Free

TO SHARE (or not...)

WARM SPINACH ARTICHOKE DIP Ⓥ 21
Crispy pita chips

CHARCUTERIE & CHEESE 34
Locally cured meats, canadian cheese, pickled vegetables, dried fruit, house preserves, grilled bread & crackers

ANTIPASTO BOARD (Serves 2 people) 49
Mixed olives, mozzarella di bufala, 2 suppli, prosciutto melon, charcuterie, grilled vegetables, marinated artichokes & bruschetta
Available exclusively through Room Service (not available for takeout).

APPETIZERS

- CLASSIC SALMON TARTARE** 22
Herbs, olive oil, arugula & croutons
- ROASTED CHICKPEA HUMMUS** 20
Fried chickpeas & warm naan bread
- CHICKEN WINGS** 24
Crudit  | Choose your sauce: BBQ -
Frank's Hot Sauce - Ranch - Blue Cheese

SOUP AND SALADS

- MINISTRONE SOUP** 14
Pesto croutons & shaved parmesan
- MIXED LEAVES & MICRO GREENS** (VG) 18
Heirloom cherry tomato, cucumber, pickled red
onions & honey sherry herb vinaigrette
- HOUSE CAESAR SALAD** 21
Crispy bacon, shaved parmesan & tuscan bread
croutons
- WINTER ORZO SALAD** (GF) (V) 22
Roasted Butternut Squash, Spinach, Goat
Cheese, Cranberries, Honey Vinaigrette

ADD PROTEIN:

- Salmon 18
- Chicken (GF) (DF) 12
- Panisse 12



Many of our dishes could easily be modified
for dietary concerns or lifestyle choices.

For any questions on how, please ask your in-room dining server.

FORNO OVEN PIZZAS

Gluten-friendly crust available upon request

- NEOPOLITAN** (V) 25
Tomato sauce & mozzarella
- MARINARA** (VG) 24
Tomato sauce, fresh oregano, garlic & Sicilian olive oil
- PEPPERONI OREGANO** 27
Tomato sauce, mozzarella, pepperoni & fresh oregano
- WHITE CREAM** (V) 29
White sauce, mozzarella, parmesan, fontina, honey & fig jam
- TUSCAN CHICKEN** 29
Mozzarella, blue cheese, BBQ & tomato sauce, grilled chicken, red onion & cilantro

MAIN DISHES

Gluten-friendly crust available upon request

- THE REUBEN** 26
Marbled rye bread, Montreal shaved pastrami, Swiss cheese & thousand island sauce, served with French fries, coleslaw & pickle
- PIRI-PIRI ROASTED CHICKEN CLUB SANDWICH** 25
Sourdough bread, roasted pulled chicken, bacon, lettuce & mayonnaise, served with French fries & coleslaw
- SALMON BURGER** 34
Dill yogurt sauce, iceberg lettuce, tomato, red onion, served with a house green salad
- ALL CANADIAN BEEF BURGER** 31
Two 4oz beef patties, cheddar cheese, maple bacon, red onion, tomato, shredded iceberg lettuce & Kananaskis sauce served with French fries, coleslaw & pickle
- SPAGHETTI & MEATBALLS** 27
Tomato sauce & beef meatballs
- LINGUINI PRIMAVERA** (DF) (VG) 29
Tomato sauce & ratatouille vegetables

BAKED LASAGNA (V)	40
Tomato sauce, spinach & ricotta cheese, served with garlic focaccia	
CHICKEN TENDERS BASKET	21
French fries, coleslaw, ranch & plum sauce	
GNOCCHI ALLA NORMA (V)	24
Tomato, roasted eggplant & basil	
GRILLED SALMON (GF)	38
Garlic rapini & olive oil linguini	
VEAL SCALLOPINI	46
Lemon white wine sauce, butter pappardelle & charred rapini	
BABY BACK RIBS (DF)	37
BBQ sauce, fries & coleslaw	

SWEETS

ICE CREAM SUNDAE (V)	14
Vanilla ice cream, caramel, whipped cream, pecan brittle & cherry	
CHOCOLATE NEMESIS CAKE (V)	14
Fresh berries	
RED FRUIT TIRAMISU (V)	14
BACCIO PIZZA WITH VANILLA BEAN (V)	24
ICE CREAM & AMARETTO BERRIES (Contains nuts)	

KIDS ADVENTURE MENU

CHICKEN STRIPS	12
Choose from: House salad French fries	
BAMBINO SPAGHETTI	12
Tomato sauce & beef meatballs	
CHICKEN ALFREDO	12
Linguine, pulled chicken & alfredo sauce	
KIDS ENTRÉE	12
Choose from: Chicken breast Salmon fillet	
Served with french fries & vegetables	

Choose from: House salad | French fries

HOT + COLD BEVERAGES

COFFEE OR TAZO® TEAS

+Small Thermos	7
+Large Thermos	11

SPECIALTY COFFEE

+ Americano	4.5
+ Flat White	4.75
+ Cappuccino	5.5
+ Latte	5.5
+ London Fog	
+ Alternative Milk	0.75
+ Extra Espresso Shot	1.5

HOT CHOCOLATE	4.5
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CHILLED JUICES & MILK	4
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SOFT DRINKS	4
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KIDS MOCKTAILS

POMM TEMPLE	9
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Berry kombucha, orange juice, lemon juice, pomegranate syrup

ORANGE CREAMSICLE	9
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Grizzly Paw cream soda, orange juice, cream, vanilla syrup

WIZARD POTION	9
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Lemonade, 7UP, watermelon syrup & wizard's magic

LIQUOR

WHITE WINE 750ml

	6oz	9oz	BT
Villa Rocca Sauvignon Blanc Italy	16	24	64
KJ Vintner's Reserve Chardonnay USA	18	27	72
Campagnola Pinot Grigio Organic Italy	17	25	68
Fielding Riesling Canada	-	-	64

RED WINE 750ml

	6oz	9oz	BT
Villa Rocca Cabernet Blanc Italy	17	24	68
Arcangelo Primitivo Italy	-	-	68
Campagnola Valpolicella Ripasso Italy	18	27	72
Rocca Di Montegrossi Chianti DOCG Italy	20	29	89
Carmel Road Pinot Noir USA 375ml / 750ml	-	39	79
J. Lohr Cabernet Sauvignon USA, 375 ml	-	-	40

SPARKLING 750ml

	5oz	BT
Benvolio Prosecco Italy	17	79
Veuve Clicquot Brut NV France	-	175

ROSÉ 750ml

	6oz	9oz	BT
Fabre En Provence France			76

BEER & CIDER

Stella Artois - Lager Belgium, 330 ml	9
Somersby Pineapple Lime - Cider Calgary, 473 ml	14
Guinness - Stout Ireland, 440 ml	13
Grizzly Paw Rutting Elk - Red Canmore, 355 ml	10
Grizzly Paw Highway 40 - APA Canmore, 355 ml	11

CLASSICS 1oz

Cazadores Tequila	10
Makers Mark Whiskey	8
Appleton Amber Rum	8
Rail Gin	9
Vodka Belvedere	11
Glenfiddich Scotch	17