

ADVENTURE-READY MENU

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

Dial 52 to order | Pick up your order at your desired time. Please note that all pickups must be made during Forte Restaurant operating hours., 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

ⓊⓉ = Gluten Free

Ⓥⓖ = Vegan

ⓊⓉ = Dairy Free

TO SHARE (or not...)

FOCACCIA Ⓥ

14

Roasted garlic & rosemary, served with extra virgin olive oil & balsamic

CHARCUTERIE & CHEESE

39

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 arancini, prosciutto & melon, charcuterie, grilled vegetables, marinated artichokes & bruschetta

Available exclusively through Room Service (not available for takeout).

APPETIZERS

ARANCINI (V)	18
Parmesan cream sauce	
ROASTED CHICKPEA HUMMUS (V)	20
Fried chickpeas & warm naan bread	
CHICKEN WINGS	24
Crudit� Choose your sauce: BBQ - Frank's Hot Sauce - Ranch - Blue Cheese	
CHICKEN TENDERS BASKET	21
French fries, coleslaw, ranch & plum sauce	

SOUP AND SALADS

MINESTRONE SOUP (V)	14
Pesto croutons & shaved parmesan	
MINESTRONE SOUP BOWL (V)	9
MIXED LEAVES & MICRO GREENS (V) (GF)	18
Heirloom cherry tomato, cucumber, pickled red onions & honey sherry herb vinaigrette	
HOUSE CAESAR SALAD	19
Crispy bacon, shaved parmesan & tuscan bread croutons	
HEIRLOOM TOMATO FETA (GF) (V)	22
WATERMELON SALAD	
Basil, kalamata dust, extra virgin olive oil	

ADD PROTEIN:

Salmon (GF) (DF)	15
Chicken (GF) (DF)	9
Panisse (VG)	8



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

NEAPOLITAN (V)	21
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	
SAUSAGE & RAPINI	29
Mozzarella, tomato sauce & calabrian peppers	

MAIN DISHES

PIRI-PIRI ROASTED CHICKEN CLUB SANDWICH	25
Sourdough bread, roasted pulled chicken, bacon, lettuce & mayonnaise, served with French fries & coleslaw	
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, parmesan	
BRAISED SHORT RIB PAPPARDELLE	39
Mushroom cream sauce, pulled Alberta beef short rib, white truffle oil & parmesan	
BAKED LASAGNA (V)	32
Tomato sauce, spinach, & ricotta cheese served with garlic focaccia	

GNOCCHI ALLA NORMA (V)	24
Tomato sauce, roasted eggplant & basil, parmesan	
CHICKEN PARMIGIANA	37
Crispy fried chicken breast, marinara, mozzarella, parmesan, spaghetti aglio e olio & garlic rapini	
BAKED SALMON (GF)	38
Garlic rapini & olive oil linguini, parmesan	
VEAL SCALLOPINI	46
Creamy mushroom sauce, rapini olive oil and spaghetti aglio e olio, parmesan	

SWEETS

ICE CREAM SUNDAE (V)	14
Vanilla ice cream, caramel, whipped cream, pecan brittle & cherry (Contains nuts)	
CLASSIC CANNOLI (V)	14
Ricotta, mascarpone and white chocolate cream	
CAFÉ MONTE TIRAMISU (V)	14
Coffee-soaked sponge, mascarpone mousse, Kahlúa sauce	
BACCIO PIZZA WITH VANILLA BEAN ICE CREAM & AMARETTO BERRIES (V)	24
(Contains nuts)	

KIDS ADVENTURE MENU

CHICKEN STRIPS	12
Choose from: House salad French fries	
BAMBINO SPAGHETTI	12
Tomato sauce & beef meatballs, parmesan	
CHICKEN ALFREDO	12
Linguini, pulled chicken & alfredo sauce, parmesan	
KIDS ENTRÉE	15
Choose from: Chicken breast Salmon fillet Served with french fries & vegetables	

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
CHILLED JUICES & MILK	4
SOFT DRINKS	4

KIDS MOCKTAILS

POMM TEMPLE	9
Berry kombucha, orange juice, lemon juice, pomegranate syrup	
ORANGE CREAMSICLE	9
Grizzly Paw cream soda, orange juice, cream, vanilla syrup	
WIZARD POTION	9
Lemonade, 7UP, watermelon syrup & wizard's magic	

LIQUOR

WHITE WINE 750ml	6oz	9oz	BT
Villa Rocca Sauvignon Blanc Italy	16	24	64
Passato Organic Roero Arneis DOCG Italy	17	25	68
Campagnola Pinot Grigio Organic Italy	17	25	68
Fielding Chardonnay Canada	18	26	72
KJ Vintner's Reserve Chardonnay USA	-	-	77

RED WINE 750ml	6oz	9oz	BT
Villa Rocca Cabernet Sauvignon Italy	17	25	68
Fielding Gamay Canada	19	28	77
Giusti Ripasso DOC Italy	19	28	77
Palama Arcangelo Primitivo Italy	17	25	68
Carmel Road Pinot Noir USA	-	-	79

SPARKLING 750ml	5oz	BT
Benvolio Prosecco Italy	17	79
Cavicchioli Lambrusco Italy	-	65
Veuve Clicquot Brut NV France	-	175
Benvolio Prosecco Italy 187ml		17

ROSÉ 750ml	6oz	9oz	BT
Calafuria Salento Tomaresca Italy	17	25	68

BEER

Stella Artois - Lager Belgium, 330 ml	9
Guinness - Stout Ireland, 440 ml	13
Grizzly Paw Rutting Elk - Red Canmore, 355 ml	14
Grizzly Paw Highway 40 - APA Canmore, 355 ml	11
Wavepool IPA 473 ml	13
Phantom Buzz IPA 0% 473 ml	11
Silent Flight 0% 473 ml	10

CLASSICS 1oz

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