

Restaurant at
LOUGHEED HOUSE
Dinner Menu

APPETIZERS

Tuna Tartare – 24

Edamame hummus, yum yum sauce,
horseradish, nori powder
DF

Baked Brie – 24

Caramelized apple, rum sauce, walnuts
V, GF available

Beef Tenderloin Carpaccio – 20

Pickled fennel, togarashi aioli, grizzly gouda
GF

Beet Cured Salmon Gravlax – 24

Caper berries, yuzu aioli, candied chilies
DF, GF

Mushroom Toast – 16

Garlic confit, cream, brandy
V

SOUPS AND SALADS

Lobster Tomato Bisque – 11

Crème fraîche, parsley oil
GF

Wild Mushroom Soup – 11

Garlic croutons - V

Tomato Salad – 22

Fresh mozzarella, prosciutto, balsamic crema
GF, V

Niçoise – 24

Honey citrus vinaigrette, goat cheese, tuna confit,
walnuts, cambozola
GF

Charred Broccoli – 20

Shaved asiago, apple, fennel, antipasto vinaigrette
V

Mixed Greens – 8

Herb vinaigrette
VV, GF, DF

ENTREES

6oz Tenderloin – 54

Beef demi glace, parsnip purée,
broccolini, garden carrots, chimichurri
GF

Braised Lamb Shank – 41

Pomme puree, lamb demi, mint peas
GF

Short Rib Pappardelle – 28

Peas, gem tomato, cured egg yolk,
parm snow, beef demi

Chicken Supreme – 34

Sorrel cream, white bean cassoulet,
green peas
GF

Skuna Bay Salmon – 38

Crispy smashed fingerlings, lobster nage,
braised fennel
GF

Eggplant Lentil Curry – 26

Jasmine rice, green curry, cashew crema
VV, GF, DF

Restaurant at
LOUGHEED HOUSE

Visit www.lougheedhouse.com
for a full list of upcoming
Restaurant & Museum
Events, Menus & Hours
Offering Brunch, Lunch, Dinner
and Afternoon Tea.

DF (Dairy Free) / GF (Gluten Free)
V (Vegetarian) / VV (Vegan)