

5346 Highline Drive
Fernie Alpine Resort
Tel. (250) 423-2057
Fax (250) 423-2058

Toll free: 1-877-228-1948
www.lizardcreek.com

Hours: 7am - 10pm
Dress Code: Smart Casual
VISA, MC, AMEX, DEBIT CARD



Hotel of the Year
2003

Award winning
wine menu at the
Vancouver
Playhouse Wine
Festival 2005.

Watch for
spring,
summer and
fall discounts
and specials

Lizard Creek Great Room Menu (\$5-\$20)

Starters

Hickory smoked tomato and bacon soup
baked with aged cheddar and sour dough crouton

Caesar salad with double smoked bacon,
tapenade crostini and shaved podano

Baked flat bread topped with tomato confit,
roasted peppers and sheeps milk feta served
with balsamic reduction and basil oil

Panko crusted baked brie served over field greens
with warm apricot marmalade

Burgers and Sandwiches

Lodge burger

Fresh ground sirloin on toasted ciabatta with jack and cheddar cheeses,
un-smoked Canadian back bacon, chipotle mayo,
lettuce tomato and sweet red onion relish

Crispy chicken burger

Crusted in panko topped with aged cheddar,
crisp bacon, lettuce, tomato and buttermilk ranch

Focaccia club house

Grilled chicken breast, bacon, lettuce, tomato, honey
ham and melted jack cheese on toasted focaccia bread

New York steak sandwich

8oz striploin topped with herb butter and
served with garlic sourdough bread

Baked Portabello Sandwich

Portabello mushrooms stuffed with goats cheese,
sundried tomatoes, and spinach baked then served
on toasted multigrain drizzled with balsamic reduction

Favorites

Canadian Bison chilli

Scented with chipotle peppers garnished
with melted cheddar and sour cream

Baby back ribs

Half rack of Memphis style ribs slow smoked with
hickory and finished with our signature sauce
Served with coleslaw and fries

Evening Dining

Starters (\$12-\$23)

Torchon of Foi Gras poached in Okanogan Muscat
accented with pear and apricot gastrique

Bison carpaccio and radicchio salad
enhanced with walnut oil and fresh pickled horseradish

Caramelized Scallops and Granny Smith apples
finished with Calvados, butter and cream

Butter poached Lobster and brie flan
served with champagne beurre blanc

Wild salmon and Canadian snow crab terrine
garnished with chive aioli and salmon roe

Main Course (\$18-\$45)

Pomegranite and black pepper crusted rack of lamb
with buttermilk potato pancakes and mint jus

Kobe beef meatloaf and truffle infused gravy
with burnt onion sweet potato casserole

Pan seared Artic Char

with an Okanogan pinot gris butter sauce
served over white truffle and padano risotto

Cointreau and ginger glazed duck breast
served with roasted baby beets and warm wild rice salad

Roasted free range chicken breast

finished in a sherry reduction with double smoked bacon,
sautéed leek and sundried cranberries

Beef tenderloin taylor fladgate port and cambazola
with truffle mashed potatoes

Breakfast and lunch are both available at Lizard Creek Lodge all year. Enjoy our creative menus in the Dining Room, the Lounge, the Patio and our Great Room area featuring our large stone fireplace and casual seating.

Sunday Brunch: every Sunday from 10:30-2:30
\$26.95 adult - \$18.95 senior - \$14.95 Child