

LAKE LOUISE
ALBERTA

OUTPOST

POST HOTEL & SPA

DINNER

daily from 4:30 PM

PLATES & PLATTERS

VEGETABLE QUESADILLA	21
jalapeño-monterey jack cheese, pico de gallo, sour cream, salsa	
add chicken	4
NACHOS*	
corn tortilla chips, jalapeño-monterey jack cheese, chorizo, pico de gallo, sour cream, salsa, guacamole	
small	23
large	32
BISON BRISKET POUTINE	25
braised Alberta bison, hand-cut French fries, cheese curds, house-made gravy, green onion	
BAKED BRIE**	28
baked brie, house-made jam, bacon, sourdough bread	
MAPLE CANDIED TOFU	23
fried tofu, sticky maple garlic glaze, citrus and rice wine dipping sauce	
BAKED SPINACH & ARTICHOKE DIP**	25
gruyère, parmesan, warm pita, crudité	
1 LB CRISPY CHICKEN WINGS	25
brined and fried wings tossed in sweet and spicy BBQ sauce, crudité, blue cheese dip	
OLIVE BOWL**	15
variety of house brined olives, sourdough bread	

STEAK & MAINS

SCALLOPS ON SOFT POLENTA*	34
pan-seared scallops, charred jalapeño soft polenta, brussels sprout leaves, cilantro-lime chimichurri, pickled red onions	
BEEF TENDERLOIN STROGANOFF**	34
market vegetables, egg tagliatelle, pickle, mushrooms	
NY STRIPLOIN AND FRITES**	41
10 oz Alberta striploin, café de paris, market vegetables, hand-cut French fries	
ALBERTA AAA RIBEYE*	52
12oz AAA Alberta ribeye, house-prepared gravy, garlic mashed potatoes, sautéed onion and mushroom, market vegetables	

SOUPS & SALADS

CAESAR SALAD**	19
romaine lettuce, garlic croutons, anchovies, parmesan cheese, lemon	
FALL HARVEST SALAD*	24
artisan greens, apple, radish, cranberry, toasted pumpkin seeds, pomegranate seeds, feta, pomegranate dressing	
CAPRESE SALAD*	22
roma tomato, bocconcini, fresh basil, olive oil, aged balsamic vinegar	
SALAD ADD-ONS	
chicken	10
prawns	12
scallops	16
TOMATO SOUP & GRILLED CHEESE**	24
cream of tomato soup, basil oil, sourdough, bocconcini, gruyère	
FRENCH ONION SOUP**	22
beef broth, sourdough bread, emmental cheese	

BURGERS & SANDWICHES

POST SMASH BURGER**	29
two AAA Alberta beef patties, gruyère, caramelized onion aioli, iceberg lettuce, tomato, pickle, house burger sauce, pretzel bun, with hand-cut French fries or salad	
CHICKEN SANDWICH	29
buttermilk marinated chicken thigh, yuzu pickles, butterleaf lettuce, chili oil, gochujang mayo, pretzel bun, with hand-cut French fries or salad	
BRUSSELS SPROUT TACOS*	25
white corn tortilla, sweet soy roasted brussels sprouts, fried kimchi, cilantro lime aioli	
GAME BURGER**	31
6 oz blue cheese infused house ground patty of game meats, tarragon aioli, butterleaf lettuce, whiskey caramelized onions, with hand-cut French fries or salad	

PIZZAS

PEPPERONI	27
san marzano tomato sauce, pepperoni, bocconcini	
MARGHERITA	25
san marzano tomato sauce, bocconcini, basil	
DONAIR	26
sweet sauce, bocconcini, donair meat, tomato, onion	
BIG GAME	27
san marzano tomato sauce, bocconcini, ground game, salami, chanterelle mushrooms	

YOUNGER FARE

GRILLED CHEESE**	19
white bread, cheddar, hand-cut French fries	
CHICKEN FINGERS	20
breaded chicken fingers, hand-cut French fries	
TOMATO PASTA**	22
san marzano tomato, penne pasta, olive oil, parmesan	
CHEESE PIZZA	24
san marzano tomato, bocconcini cheese	
CHEESEBURGER**	23
two beef patties, cheddar, ketchup, pretzel bun, hand-cut French fries	

*Gluten-free selections / ** Can be modified to be gluten-free
An 18% gratuity is added automatically for parties of 6 or more