



FREDRICH

DINNER MENU

BEGINNINGS

CHICKEN LIVER PARFAIT – \$20

sherry wine jelly, melba crisps, prairie berry compote, mixed greens with fennel and apple

CAESAR SALAD – \$15

romaine hearts, parmesan fricos, crostini basket, crisp prosciutto, poached egg

DUO OF CURED SALMON – \$18

salmon carpaccio with a smoked salmon mousse, orange segments, pickled beets, and saskatoon dressed greens

MAPLE BUTTERNUT SQUASH AND FENNEL SALAD – \$16

ricotta cheese, candied pumpkin seeds, pumpkin jam, smoked orange dressing

Enjoying your meal? Take a photo and tag us
@elkridgeresort or send us a review!

MAINS

BRAISED BISON SHORT RIB – \$39

caramelized parsnip, saskatoon berry jus, herb roast new potatoes

ISLAND JERK CHICKEN – \$30

rice and peas, corn okra fritters

PEPPER SEARED BEEF TENDERLOIN – \$49

textures of onion, herb roasted baby potatoes

SEAFOOD LINGUINI – \$ 34

mussels, clams, shrimp, crayfish, and scallops simmered in a bouillabaisse broth, freshly made linguini with Rouille

RATATOUILLE STUFFED PORTOBELLO – \$ 24

spiced couscous, seasonal vegetables, florentine sauce

SHAREABLES

CHARCUTERIE AND CHEESE – \$24

prosciutto, genoa salami, bison jerky, pepperoni, select cheese, honey, mustard, fresh and dried fruit, baguette, grissini and crostini

DESSERTS

RUM BABA – \$12

with cream cheese icing

BAKED CHEESECAKE – \$10

with pepper marinated strawberries

TRIPLE CHOCOLATE MOUSSE TERRINE – \$10

with chocolate sorbet

NOT ALL INGREDIENTS ARE LISTED ON THIS MENU

We take your dietary needs seriously. Please ask your server about options & modifications and let them know of any allergies or intolerances so that they are best able to guide your dining experience.