

TO START + SHARE

HICKORY-SMOKED CHICKEN WINGS DF

salt & pepper, buttermilk ranch, hickory wood smoke 19
lemon pepper, BBQ, hot, mild, honey garlic, teriyaki, sweet
Thai, salt & pepper, or plain

THE WORKS QUESADILLA V

cheddar & Monterey jack cheese, black beans,
jalapeños, corn 16
add nacho beef or diced chicken 4

CRISPY FRIED CALAMARI

lemon, tzatziki 21

BUFFALO CAULIFLOWER BITES V GF

buffalo sauce & vegan ranch 16

LOADED POTATO SKINS

fried potato skins, cheddar cheese, bacon, green
onion, sour cream 18

SKYLARK NACHO MOUNTAIN V

cheddar & Monterey jack cheese black olives, green
onions, tomato, jalapeño, sour cream, salsa 19
add nacho beef or diced chicken 4 | add guacamole 3

BOWLS + SALADS

FRENCH ONION SOUP

Spanish onion, red onion, leeks, sherry, baguette,
Gruyère 14

NEW ENGLAND CLAM CHOWDER

Yukon Gold potatoes, clams, mussels, scallops
large 16 | small 10

CHEFS DAILY SOUP

large 9 | small 5

HARVEST SALAD V GF

baby lettuce, cucumber, tomato, carrot, choice of
dressing large 16 | small 8
add chicken 8 | add salmon 12
add small daily soup 5

CAESAR SALAD V

romaine lettuce, focaccia croutons, garlic dressing,
crispy capers, Parmesan large 18 | small 9
add chicken 8 | add salmon 12
add small daily soup 5

SKYLARK COBB SALAD GF

piri piri chicken, bacon, boiled egg, blue cheese,
chopped green salad, tomatoes, avocado, red wine
dijon vinaigrette 26



HANDHELDS

*choice of house-cut fries, caesar salad, green salad, or upgrade
to sweet potato fries or poutine 3*

THE SKYLARK CARNIVORE BURGER

ground NY striploin, chuck, brisket, potato bun,
lettuce, tomato, Skylark sauce, cheddar cheese 22

THE CLUB

grilled chicken breast, bacon, fried egg, seven-grain
bread, lettuce, tomato, pesto mayonnaise 21

PRIME RIB BEEF DIP

shaved prime rib, pretzel baguette, horseradish
mayo, Swiss cheese, au jus 24

NY STRIPLOIN STEAK SANDWICH

6oz grilled NY striploin, grilled baguette,
mushrooms, onions, garlic butter 21

WELSH RAREBIT GRILLED CHEESE

sourdough toast, English cheddar cheese,
Worcestershire, dijon, smoked paprika, Guinness 17

MAINS

CREAMY VEGETABLE LASAGNA V

Ricotta, bechamel, triple-cheese blend, focaccia
garlic toast 24

BATTERED HADDOCK + FRIES DF

haddock, tartar sauce, house-cut fries 24

CHICKEN PARMIGIANA

crispy fried chicken breast, tomato sauce, linguine,
focaccia garlic toast 28

SMOKED BBQ BABY BACK RIBS DF

Texas BBQ sauce, coleslaw, house-cut fries 26

DF Dairy-free

V Vegetarian

GF Gluten-friendly; *Food items may come in contact with non-gluten free ingredients

18% gratuity will be applied to tables of 8 or more guests. Please notify your server of any allergies.

DESSERTS

RASPBERRY LEMON MERINGUE

lemon pastry cream, raspberry compote, Italian meringue, graham crumble 11

TRIPLE LAYER CHOCOLATE CAKE

Callebaut chocolate crémeux, buttermilk chocolate sponge 12

NEW YORK CHEESECAKE

strawberry compote 14

TIRAMISU CHOCOLATE CUP

espresso-soaked ladyfingers, mascarpone cheese, cocoa powder 13

CRÈME BRÛLÉE GF

custard, caramelized sugar 10

COCKTAILS

MARGARITA 2oz

tequila blanco, lime juice, simple syrup, salt, slice of lime 13

MALIBU SUNSET 2oz

Malibu rum, pineapple juice, Grenadine, cherry 13

SUMMERTIME 2oz

spiced rum, ginger ale, orange juice 13

WHISKEY SOUR 2oz

bourbon, fresh lemon juice, simple syrup, lemon slice and Maraschino cherry 14

THE LARK 2oz

grape or raspberry vodka, red Sour Puss, Blue Curaçao, 7Up 14

THE COSMOPOLITAN 2oz

vodka, Cointreau, fresh lemon juice, cranberry juice, lemon for garnish 14

SANGRIA 2oz

Chambord, wine, orange juice, fruit 15

HOUSE HIGHBALLS single 7 | double 12

SPECIALS

MONDAY

Canmore Brewing Beer, Railway IPA, Ten Peaks Pale Ale, Crananaskis Cranberry Sour 6

TUESDAY

chef's feature pasta with garlic toast 15

WEDNESDAY

Hickory-Smoked Chicken Wings 10
lemon pepper, BBQ, hot, mild, honey garlic, teriyaki, sweet Thai, salt & pepper, or plain

THURSDAY

NY Striploin Steak Sandwich 16

FRIDAY

Hot Rock Chicken Fajitas 18

SATURDAY

1/2 price house wine

SUNDAY

Classic Caesar 5

CLASSIC CAESAR 2oz

celery salt, vodka, Clamato juice, Worcestershire sauce, hot sauce, celery, lemon wedge and pickle 14

MOSCOW MULE 2oz

vodka, ginger beer, fresh lime juice, mint spring 15

OLD FASHIONED 2oz

bourbon, sugar, Angostura bitters, orange peel and cherry 15

GIN FIZZ 2oz

Tanqueray gin, simple syrup, soda, lime juice 15

DARK & STORMY 2oz

dark rum, ginger beer 15

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