

DINNER

SALADS ○○○

CAESAR SALAD

crispy bacon, fried capers, croutons, shaved parmesan, caesar dressing 12

SUMMER SALAD

mixed greens, blueberries, hazelnuts, pickled red onions, raspberry vinaigrette 12 gf/n

CITRUS SHRIMP WEDGE SALAD

grilled prawns, corn, cucumber, cherry tomatoes, iceberg, creamy mango dressing 17 gf

FARMERS MARKET CHICKEN SALAD

blackened chicken breast, cucumber, pickled carrots, radishes, mixed greens, red onions, feta, tomatoes, ranch dressing 18 gf

APPETIZERS ○○○

TRUFFLE & PARMESAN FRIES

russet potatoes, sea salt, garlic & rosemary aioli 8

CRISPY CALAMARI

tzatziki, grilled lemon, parsley 14

PACIFIC CRAB CAKE

avocado aioli, mango salsa, dill 15

1 LB MAPLE DUCK WINGS

jalapeño, orange, pickled carrots 15

CAST IRON SEARED SCALLOPS

house-cured pork belly, spiced pear, beurre blanc 17 gf

CRAB & ASIAGO DIP

pulled crab meat, fresh herbs, seasoned bread crumbs, garlic pita 19

MAPLE LEAF CLASSICS ○○○

MAPLE LEAF CHEESEBURGER

house-ground prime beef, aged cheddar, lettuce, tomato, pickles, burger sauce, fries 20

VEGAN GNOCCHI

rice flour gnocchi, eggplant caponata, heirloom tomatoes, wilted spinach, basil pesto, toasted almonds 22 gf/n

PRAWN LINGUINI

sautéed prawns, tomato & fennel sauce, parmesan, garlic toast 24

BEEF STROGANOFF

seared beef, mushrooms, roasted red peppers, sour cream, red wine demi, pickles 25

BBO PORK RIBS

roasted baby potatoes, vegetables, coleslaw, maple hickory bbq sauce 34

CANADIAN Steak & Seafood FEATURES

STEELHEAD TROUT

lemon risotto, tomato chutney, tarragon, olive oil, seasonal veg 33 gf

WILD MAPLE B.C. SALMON & PRAWNS

dijon & maple poached, herb mash, beurre blanc, seasonal vegetables 37 gf
(chef recommendation med-rare)

PISTACHIO CRUSTED HALIBUT

roasted baby potatoes, seasonal veg, orange beurre blanc 41 n

PRIME NEW YORK STEAK

10oz, herb mashed potatoes, crispy onions, seasonal vegetables, demi glaze 39

AAA BEEF TENDERLOIN

herb mashed potatoes, seasonal vegetables, shallot demi, truffle butter 40 gf

ALBERTA COWBOY STEAK

18oz bone-in ribeye, baby potatoes, mushrooms, red peppers, onion frites, red wine demi 48

●●● SERVING ONLY THE BEST ALBERTA BEEF & WEST COAST SEAFOOD ●●●

DESSERT ○○○

CHOCOLATE SOUFFLÉ

vanilla ice cream, strawberries 12 gf

MAPLE WALNUT CHEESECAKE

candied walnuts, graham cracker crust, caramel sauce, fruit 12 n

CREME BRULÉE

baileys, maple syrup, white chocolate & raspberry 12 gf

DIETARY LEGEND

gf - gluten free | n - contains nuts

TO ENSURE THE SAFETY OF OUR TEAM, WE PREFER CONTACTLESS PAYMENT.

WANT TO KNOW MORE ABOUT OUR SAFETY PROMISE?
VISIT [BANFFCOLLECTIVE.COM/SAFETY-PROMISE](https://banffcollective.com/safety-promise)

DRINKS

PARK DISTILLERY COCKTAILS

Locally made spirits from Banff's only distillery, 1.5 oz, \$13

MOSCOW MULE

park vodka, ginger purée, lime juice, simple syrup, soda

MAPLE OLD FASHIONED

bourbon, park maple rye, bitters, cinnamon

ALPINE BRAMBLE

park alpine dry gin, lemon juice, simple syrup, blackberry liqueur

SAWBACK

park chili vodka, triple sec, pineapple juice, lime, agave

PARK G&T

park alpine dry gin, st.germaine elderflower liqueur, lemon, fentimans tonic

MAPLE LEAF SANGRIA

park vodka, liqueur, fruit juices, choice of red, white or rosé wine

BEER

DRAFT 16oz

Big Rock Traditional Ale 9.50

Half Hitch 'Papa Bear' Prairie Ale 9.50

BOTTLES & CANS

Budweiser (355ml) 7

Bud Light (355ml) 7

Kokanee (355ml) 7

Corona (330ml) 8

Big Rock 'Rock Creek' Dry Apple Cider (355ml) 8

Ribstone Creek Lager (355ml) 8

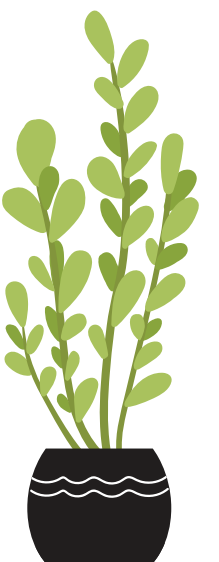
Half Hitch Brewing 'Farmer's Daughter' Pale Ale (355ml) 8

Big Rock 'Grasshopper' Wheat Ale (355ml) 8

Fernie Brewing Co. 'Lone Wolf' IPA (355ml) 8

Tool Shed Brewing 'Flat Cap' Stout (355ml) 8

The Maple Leaf reserves the right to add a gratuity of 18% for parties of 6 or more.



THE MAPLE LEAF