

## Soup & Salads

- Maritime Seafood Chowder**  
new england cream style clam chowder.....17
- Maple Leaf Caesar Salad**  
bacon bits, garlic crouton, grana padano,  
crispy capers, garlic anchovy dressing.....19
- Tomato & Burrata Salad** v  
vine-ripe tomato, burrata, balsamic caramel,  
mint basil crumb.....23
- Wine Country Salad** v, gf  
spring mix, seasonal fruit, pecorino, mint,  
walnuts, maple balsamic.....18

## Start & Share

- The Fior Loaf** v  
rosemary pan bread, garlic butter, fior di latte mozzarella.....15
-  **Cinnamon Maple Cured Salmon "Mosaic"** gf / df  
honey roasted beets, sweet mustard broth.....25  
*Indigenous feature designed by Chef Shane Chartrand*
- Cast Iron Crab Gratin Dip**  
atlantic crab, artichoke, mozzarella, grilled pita.....27
- Bison Spring Roll**  
bison & pork roll, jalapeño plum sauce, pea shoots.....19
- Salt Spring Mussels**  
white wine cream sauce, garlic, lemon, focaccia.....26
- Maple Jalapeño Chicken Wings**  
maple, orange & jalapeño butter sauce.....23
- Alberta Beef Tartare** gf  
vanilla dijon yolk, crispy caper, cornichon, wonton crisp.....26
-  **Alder Roasted Mushrooms** gf / v  
corn relish, shaved celery, almond parsnip puree.....16  
*Indigenous feature designed by Chef Shane Chartrand*



### Fresh Oysters

**\$4.50/ea**

fresh horseradish, lemon, mignonette *df, gf*

on the half shell • minimum 6

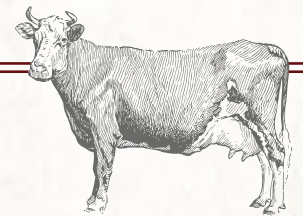
## From the Sea

- Maple Salmon & Prawns** gf  
maple dijon glaze, mashed potato,  
seasonal vegetables, beurre blanc.....49  
*salmon is cooked to chef recommended medium*
- Pistachio Crusted Halibut** gf  
pan fried potato, confit tomato, zucchini,  
lemon butter sauce.....58
- Seafood Linguine**  
prawns, mussels, white wine clam sauce,  
confit tomato, grana padano, fresh herbs.....34
-  **Cornmeal Crusted Rainbow Trout** gf / df  
torn off the plank to order, carrot & honey purée,  
wild onions, wilted spinach, capers, deviled egg.....45  
*Indigenous feature designed by Chef Shane Chartrand*


## Maple Leaf Classics

- Slow Braised Bison Short Rib**  
mashed potato, seasonal vegetables,  
crispy onions, saskatoon demi.....57
- Saskatoon Bison Burger**  
gouda, saskatoon bacon jam, million-dollar onion,  
arugula, brioche bun, fries .....29.75
- Pancetta Stuffed BBQ Chicken** gf  
applewood cheddar, crispy pancetta, whiskey bbq sauce,  
seasonal vegetables, mashed potato.....37
- Brome Lake Half Duck** gf  
crispy duck breast, braised leg, herb risotto,  
market vegetables, saskatoon demi.....49
- Garden Gnocchi** v  
pistachio pesto, green vegetables, basil, grana padano.....28
- Giant Elk Meatball**  
elk & pork, linguine, pomodoro, grana padano.....29

## Alberta Chops & Steaks



Brushed with The Maple Leaf's signature Cowboy Butter.  
Aged for a minimum of 30 days and grilled to order.


- Peppercorn Steak Frites**  
8oz prime baseball sirloin, parmesan fries, peppercorn sauce.....51  
*\*chef recommends medium rare or medium*
- New York Striploin** gf  
12oz prime striploin, hasselback potato,  
market vegetables, red wine demi.....59
- Alberta Beef Tenderloin** gf  
8oz angus reserve tenderloin, smoked cheddar mash,  
roasted mushroom medley, demi, chimichurri.....63
- Jumbo Crab Oscar Filet Mignon** gf  
8oz angus reserve tenderloin, jumbo lump crab meat,  
mashed potato, seasonal vegetables, tarragon butter sauce.....75
-  **Bison Tenderloin & Marrow** gf / df  
apple sauce, warmed shaved potatoes, pan jus.....80  
*Indigenous feature designed by Chef Shane Chartrand*

## House Favourites

- 18oz Alberta Cowboy Steak**  
18oz bone-in ribeye, mashed potato, seasonal vegetable,  
cowboy butter, red wine demi.....85
- Surf & Turf Platter** *For Two*  
18oz alberta bone-in ribeye, lobster tail, prawns, drawn butter,  
horseradish crème, house fries, market vegetables.....m/p

## Complements

Sides	Sauces
Parmesan Fries.....12	Peppercorn.....6
Garlic Prawns.....21	Red Wine Demi.....6
Lobster Risotto.....26	Saskatoon Demi.....6
Lobster Tail.....49	

gf gluten free    df dairy free    v vegetarian     featured Indigenous dish  
Groups of 6 or more may be subject to an 18% gratuity

## Honouring Indigenous Food Culture

Featuring Chef Shane Chartrand, Head Chef of Indigenous Programming

Indigenous culture has played a significant role in shaping Canadian cuisine, and we're honoured to collaborate with acclaimed Indigenous Chef Shane Chartrand.

Born to Cree parents and raised by a Métis father and Mi'kmaq-British mother, Chef Shane has dedicated his adult life to learning about his history, visiting with other First Nations peoples, and creating dishes to introduce people to contemporary Indigenous cuisine.

Each feature dish tells a story, reflecting the inspiration and history behind the flavours, ingredients, and cooking techniques used. Scan the QR code to learn more.

*We honour and acknowledge that the townsite of Banff, which includes The Maple Leaf, is located on traditional Treaty 7 territory. We thank and acknowledge Indigenous peoples for sharing the land with us.*

