

On The Menu – Nordegg Resort Lodge

A trip to Nordegg isn't complete without stopping to enjoy the culinary expertise at the Nordegg Lodge's Pick and Shovel. Our friendly server, Tyler, quickly saw to it that we had beverages and menus. Theresa and Geoff Ferrey joined my husband and me for the Wild Game Buffet on June 26th. The buffet was scheduled to start at 2 p.m. and it was good that we arrived a few minutes early as there were only three unoccupied tables on the restaurant side. Although many people were there for the buffet, there were some who had come for one of the dishes that only the Pick and Shovel prepares such as their signature burger, the Baldy Burger. Theresa had never eaten wild game before, so it was all new to her. We definitely had a lot to choose from. A side table had a variety of salads, while another side table had an abundance of wild game cold cuts. We sampled peppered Elk Salami, Elk Sausage, Wild Boar Sausage, Venison Sausage and Smoked Wild Salmon. Then we were on to the hot dishes. As is true with every buffet, you can take just a little of everything and before you know it, your plate is heaping. With one slice each of the roasted Elk, Wild Boar, Buffalo, and Venison, one piece of the honey glazed Duck, and a spoonful of Rabbit stew, there was hardly room for the stuffed mushrooms, mashed potatoes and gravy. It would be extremely difficult to pick one favourite, but the Elk, Smoked Wild Salmon and the Glazed Duck were a real treat. When the Pick and Shovel's manager, Dave, was able to come and talk to us, he told us some of the work involved just in obtaining wild game that has been inspected. He told us that he was disappointed he wasn't able to secure Wild Turkey for his annual Wild Game Buffet, but will keep looking for next year's buffet. Good portions of delicious food are served up every day of the week at the Pick and Shovel, so don't wait for the Wild Game Buffet. Whatever your taste preference, you'll leave there very satisfied, if not stuffed, as we were. I was told by one of the diners who had tried the Pick and Shovel's Cheeseburger that it was much bigger than she had expected and was very good. Nordegg Lodge is the perfect location for any gathering; whether you're planning a wedding or reunion, everything you need is in one place. Check out their website at www.nordegglodge.com or phone 403-721-3757 between 5:30 a.m. and 10 p.m. Lastly, the side table with all the desserts beckoned us. We sampled the Nanaimo squares, the brownies, butter tart squares as well as the carrot cake. Geoff even went back for a second piece of carrot cake trying to determine what the ingredient was that made it taste so good. We decided that since it was the Wild Game Buffet, Dave must have made the carrot cake with wild carrots - only found in Nordegg.