



**CATHEDRAL**  
MOUNTAIN LODGE

**BEGINNINGS**

**CHEF'S DAILY SOUP**

CREATED DAILY BY OUR CULINARY TEAM  
16

**DUCK CONFIT**

GNOCCHI, FINE HERBS, BRANDY CREAM SAUCE  
21

**CATHEDRAL MOUNTAIN SALAD**

SEASONALLY SELECTED ROASTED ROOT  
VEGETABLES, CROUTONS, DOUBLE SMOKED  
BACON, SHAVED PARMESAN & HOUSE CAESAR  
DRESSING  
19

**PRAWNS**

TIGER PRAWNS, AVOCADO, HEIRLOOM  
TOMATO & BLACK BEAN SALSA, CHARRED  
SHISHITO  
24

**POACHED PEAR**

BOURBON AND CINNAMON POACHED, FIELD  
GREENS, CAMBOZOLA, SPICED WALNUTS,  
PEAR & CHAMPAGNE VINAIGRETTE  
20.

**FEATURED APPETIZER**

CHEF'S DAILY OFFERING USING FRESH  
SEASONAL INGREDIENTS  
PRICED ACCORDINGLY.



**CATHEDRAL**  
MOUNTAIN LODGE

**MAIN**

**ALBERTA BEEF**

TENDERLOIN, SHALLOT CONFIT, WILD  
MUSHROOMS, DEMI-GLACE  
70.

**FILET OF PICKERAL**

BUTTER SAUCE, ORZO, SCALLION, CHERRY  
TOMATO, FRESH HERBS  
49.

**CHICKEN BALLONTINE**

BLUE CHEESE AND BASIL, POMME PURÉE  
49.

**SEAFOOD PASTA**

TARRAGON CRÈME FRAICHE, SUMMER PEAS,  
PECORINO, SHAVED RADISH, PEA SHOOT  
SALAD  
40.

**TEMPURA PUMPKIN**

GOCHUJANG, BLACK GARLIC AIOLI, CHILLED  
SOBA SALAD, EDAMAME & TENTSUYU  
40.

**ARCTIC CHAR**

AVOCADO CRÈME, WARMED FINGERLING  
POTATO SALAD, HEIRLOOM TOMATO SALSA &  
SUMMER SQUASH RIBBONS FISH  
52.

**RISOTTO**

TRUFFLE OIL, MUSHROOMS, PICKLES. FRESH  
GREENS. GOAT CHEESE  
40.

WE SUPPORT REGIONAL & ORGANIC FARMERS,  
USING ONLY THE BEST INGREDIENTS WHEN IN  
SEASON.

~STEVEN LAY, EXECUTIVE CHEF ~  
~ALEXANDRA CRAWFORD, CHEF DE CUISINE  
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