



CATHEDRAL
MOUNTAIN LODGE

BEGINNINGS

CHEF'S DAILY SOUP

CREATED DAILY BY OUR CULINARY TEAM
16

BROME LAKE DUCK CONFIT

GNOCCHI, FINE HERBS, OYSTER MUSHROOMS,
BRANDY CREAM SAUCE
25

CATHEDRAL MOUNTAIN SALAD

BABY HEIRLOOM TOMATO, WATERMELON,
BASIL OIL, PICKLED ONION, FETA, LEMON
TAHINI
21

SCALLOP

MAPLE WHISKEY, DOUBLE SMOKED BACON
24

ROOT VEGETABLE

SEASONALLY SELECTED RAINBOW CARROTS,
RADISH, PICKLED BEET, PEAR AND
CHAMPAGNE VINAIGRETTE
20

FEATURED APPETIZER

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



CATHEDRAL
MOUNTAIN LODGE

MAIN

ALBERTA BEEF

TENDERLOIN, DOUBLE SMOKED BACON &
SWEET ONION CHUTNEY, PORT WINE DEMI-
GLACE
75.

BLACK COD

CARROT PUREE, FARRO, KALE, RIBBON SALAD,
SUMAC ROASTED CASHEWS
54.

CHICKEN SUPREME

HARVEST VEGETABLE CREAM, PUFF PASTRY,
CRISP LEEK
60.

SEAFOOD PASTA

FRESH SEAFOOD, SCALLION AND PUMPKIN
SEED PESTO CREAM & PAYSANNE VEGETABLES
52

VEGETARIAN FEATURE

MADE FRESH DAILY BY OUR CULINARY TEAM.
40.

ARCTIC CHAR

CAPERS, LEMON, FRESH HERBS, BEURRE
BLANC
60

RISOTTO

SPRING PEA & ASPARAGUS, PECORINO, MICRO
HERB SALAD
45.

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

~STEVEN LAY, EXECUTIVE CHEF ~
~MATT KROPF, CHEF DE CUISINE ~