

SOUPS

MUSHROOM BISQUE

Rich Mushroom Velouté,
Truffle-Scented Forest Mushrooms, Chive Oil

\$12.00

CHEF'S DAILY SOUP CREATION

Created with Fresh,
Seasonally-Inspired Ingredients

\$11.00

NOVA SCOTIA LOBSTER CHOWDER

Roasted Lobster Claw Meat, Fingerling Potatoes, Boar Bacon, PEI Mussels

\$16.00

ADD SOURDOUGH GARLIC TOAST \$4.50
OR SOURDOUGH GARLIC CHEESE TOAST \$5.00

SALADS

MACDONALD COBB SALAD

Hearts of Romaine with Organic, Hard-Boiled
Egg, Lobster, Avocado, Oven-Dried Tomatoes,
Crispy Pancetta, Blue Cheese,
Light Caesar Dressing

\$28.00



ROASTED PEAR & CRANBERRY SALAD

Baby Mixed Greens, Dried Cranberries, Roasted
Bartlett Pear, Goat Cheese, Toasted Almonds,
"Very Berry Farms" Honey & Vanilla Vinaigrette

\$15.00

Add Grilled Chicken Breast to Your Salad **\$8.00**
Add Pan-Seared Garlic & Herb Prawns to Your Salad **\$9.00**
Add 6 oz Herbed Atlantic Salmon Fillet **\$14.00**



Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to health and wellness. Additionally, we are pleased to offer you Lifestyle Cuisine Plus, nutritious meals designed around select dietary needs and diet-dependent requirements. Our Food & Beverage team would be delighted to provide you with a special menu featuring Lifestyle Cuisine Plus selections.



ENTRÉES

“STERLING SILVER” STRIPLOIN

8 oz. Alberta Beef, Truffle Jus, Herb Roasted Fingerling Potatoes
Market Vegetables

\$35.00

SLOW-BRAISED LAMB OSSO BUCCO

Natural Reduction, Garlic & Goat Cheese Mashed Potatoes
Glazed Carrots

\$26.00



LINGUINI PUTTANESCA

Basil Tomato Sauce, Kalamata Olive, Grilled Zucchini, Roasted Pepper, Eggplant,
Smoky Valley Goat Cheese

\$22.00

“WESTBURY” DUNGENESS CRAB CAKES & PRAWNS

Spicy Coconut Curry Prawn Sauce, Asian Vegetables, Cilantro,
Over Soba Noodles

(Served Rare)

\$30.00

CUMIN-CRUSTED TUNA STEAK

Caper, Olive & Tomato Tapenade, Lemon-Scented Basmati Rice,
French Green Beans

\$34.00

EXECUTIVE LUNCH BAR

Monday through Friday 11:30am-1:30pm.

(Not available on Weekends or Statutory Holidays)

Sample a mouthwatering selection of artisan sandwiches, sumptuous salads
and hearty home-made soups during your lunch hour.

Nutritious, efficient and great value.

\$23.00

As part of Fairmont's commitment to environmental stewardship, this menu contains locally sourced, organic or sustainable items wherever possible. All cuisine is prepared without artificial trans fat.