

EPIC LOUNGE MENU

SMALLER PLATES

ROYAL YORK SEAFOOD CHOWDER

Salmon, Scallops, Shrimp, and Halibut, Fine Herbs
13

THUNDER & ROMAINE CAESAR SALAD

Creamy Caesar Dressing, Thunder Oak Gouda, Lardons
Add Grilled Chicken, Seared Shrimp or Niagara Prosciutto
15

SPRING SALAD

Sleger Farm Greens, Fifth Town Fresh Chevre, Piquillo Peppers, Artichokes
Almonds, Lemon Vinaigrette
14

SHARING PLATES

SELECTION OF SPREADS AND ACE BAKERY BREADS

Vine Ripe Tomato and Basil
Roast Squash and "C'est Bon" Chevre
Artichoke-Truffle
17

LOCAL CHARCUTERIE AND CHEESE PLATE

Pingue's Cured Meats Selection
Housemade Pate and Pickles, 1608 and Big Brother Cheese
Kozlik's Mustard, Petit Baguette
19

BEEF AND CARMELIZED ONION FLATBREAD PIZZA

24 Hour "Sous Vide" Beef Short Ribs, Carmelized Onions,
Niagara Gold Cheese, Fine Herb Crème Fraiche
18

ARTISANAL CHEESE SELECTION

Magie du Madawaska(Cow), Geai Blue(Cow), Niagara Gold(Cow),
Big Brother(Cow), 1608(Goat)
Served with RYH Honey, Fresh Fruits, and Seasonal Chutney
3 Choices 20
4 Choices 22
5 Choices 25

LOCAL SUSTAINABLE SEASONAL

The cuisine of EPIC at The Fairmont Royal York is created with ingredients that are first and foremost sourced locally, then secondly throughout Canada, and lastly, when necessary, from around the world.

Our passionate local purveyors include Rowe Farms, Purdy Fisheries, Cookstown Greens, and Fenwood Farms.

The goal of our Chefs is to continuously create dishes that are seasonal, reflect perfect flavour combinations and are environmentally responsible.

We are committed to offering sustainable seafood through the Vancouver Aquarium's Ocean Wise  program.

Finally, our cuisine seasonally reflects herbs, flowers, fruits and vegetables as well as Royal York Honey all from our own Rooftop Garden.

EPIC LOUNGE MENU

SANDWICH PLATES

THE "EPIC" CLUB SANDWICH

Organic "Fenwood Farms" Chicken Breast
Magie du Madawaska Cheese
Orange Aioli, Fig Jam, Local Cured Pancetta
18

BEEF BURGER

Ontario Grass Fed Beef
Leaf Lettuce, Vine Ripe Tomato, Birch Glazed Onions, Allegretto Cheese
Double Smoked Bacon, Sherry Mayo
20

LAMB BURGER

Mint Chutney, Harissa Aioli, Bibb Lettuce, Pelee Tomato
"Ewenity Feta"
21

CANADIAN BEEF RIBEYE SANDWICH

Braised King Mushroom
Foie Gras Butter, RYH Honey and Brandy Jus
21

VEGETARIAN SANDWICH

Roasted Garlic Bread, Seared Eggplant, Leamington Tomato, "Grey Owl" Ash
Rind Goat's Cheese, Avocado, Red Amaranth Seedlings,
Lemon-Cracked Pepper Spread
17

LARGER PLATES

FISH AND CHIPS

Lake Huron White Fish, Fresh Yukon Fries
Tartar Sauce
20

GRILLED BIG EYE TUNA STEAK AND SALAD

Salad of Local Lettuces, Oranges, Fennel, Geai Blue, Pine Nuts,
Olive Vinaigrette, Piquillo Pepper, Sauce Vierge
26

8 OZ GRILLED CANADIAN BEEF STRIPLOIN STEAK

Potato Purée, Local Asparagus, Truffle Vinaigrette
28

DAILY LIFESTYLE INSPIRATION

19

DAILY PASTA

22

SUSTAINABLE CATCH OF THE DAY

25

DAILY SANDWICH

20

available Monday - Friday, from 11:30am - 2:00pm

DESSERTS

CHAI CRÈME BRÛLÉE

Macadamia Nut, Cinnamon Biscotti
12

CHOCOLATE HAZELNUT TORTE

Strawberry Compote
10

MEYER LEMON FINANCIER

Lavender Emulsion
9

DAILY FRUIT SORBET

9