



"We Strive to provide every one of our guests with an exceptional, memorable dining experience"

GRIFFINS APPETIZER BUFFET

Whet your palate with a taste of the West Coast!

*A bountiful selection of Pacific Northwest seafood
featuring signature salads and the best in British Columbia's seasonal harvest*

Our **COMPLETE** West Coast buffet, seafood chowder, soup of the day and dessert buffet **\$32**

SMALL BITES

DARE TO DIP \$19

roasted red pepper hummus, tomato & basil bruschetta, navajo fry bread, grilled focaccia

AHI TUNA TOWER \$17

sashimi style, avocado, roasted yellow peppers, poached prawn, ponzu, taro & lotus root chips

SWEET CHILI CHICKEN WINGS \$17

citrus glaze, pea sprouts



WARM CRAB & ARTICHOKE DIP \$19

havarti & parmesan cheese, oven-baked with tortilla chips

SOUPS & SALADS

SOUP OF THE DAY

Please ask your server for our creation
cup \$7 bowl \$9

PACIFIC SEAFOOD CHOWDER

tomato pernod broth
cup \$9 bowl \$12

ONION SOUP AU GRATIN \$12

GRIFFINS CAESAR SALAD \$16

shaved parmesan, olives, roasted garlic, & herb crisp

COBB SALAD \$22

chicken breast, romaine, bacon, avocado, egg,
tomato, blue cheese, sour cream & chive dressing

GRILLED TIGER PRAWN SALAD \$24

baby leaf spinach, avocado
grapefruit & orange slices, strawberries
citrus dressing

MARKET SALAD \$16

hand picked baby greens, tomato & cucumber
choice of dressing

Add a skewer of **GRILLED TIGER PRAWNS**
or **GRILLED CHICKEN BREAST** \$9

SANDWICHES, PIZZA & MORE

CLUBHOUSE SANDWICH \$21

turkey breast, bacon, lettuce, tomato
Swiss cheese, mustard-mayo chutney
spiced fries

PRIME RIB BURGER \$21

Canadian cheddar, bacon, lettuce, tomato, onion
mustard-mayo chutney
sesame bun, onion rings & spiced fries

GRILLED VEGETABLE PANINI \$19

roasted red pepper, fontina cheese
arugula & roma tomato, pesto aioli
house-made focaccia, market salad

MEDITERRANEAN PIZZA \$21

chicken, artichoke hearts
sun-dried tomato, pesto, feta cheese

THAI CHICKEN WRAP \$22

peanut crusted chicken
vegetable slaw, tomatoes
sweet chili aioli
market salad

CLASSIC QUICHE LORRAINE \$23

three cheese, onion, bacon & smoked ham
market salad, house dressing

POMODORO PIZZA \$20

roma tomato, fresh basil, bocconcini cheese,
& roasted garlic cloves



Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

* a \$2 surcharge will be applied to shared or split items*

If you have any dietary requirements, our chefs would be pleased to prepare your meal accordingly.



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TRADITIONAL CUTS

Our award winning Steaks; aged 28-days

SLOW ROASTED ALBERTA PRIME RIB

10oz \$38 12oz \$41

classic jus, Yorkshire pudding, market vegetables
choice of baked or garlic mashed potato

CANADIAN AAA BEEF TENDERLOIN \$42

7oz, wild mushroom ragout
roasted vegetables, potato gratin
Madagascar peppercorn sauce

STERLING RIB EYE \$46

15-ounce, market vegetables
roast shallot mashed potato
Madagascar peppercorn sauce

AAA STEAK FRITES \$34

9-ounce rib eye, market greens
spiced fries, merlot sauce

Add a skewer of GRILLED TIGER PRAWNS \$9

Add GRILLED KING CRAB LEGS \$9

IN ADDITION TO YOUR FEATURED ENTREE \$18

As an addition to your Entree ~ selection of Pacific Northwest seafood & signature salads
the best in B.C. seasonal harvest

includes our Pacific Seafood Chowder, Soup of the Day and Dessert Buffet

FEATURED ENTREES

MIXED GRILL \$34

chicken, lamb chop, and beef tenderloin
market salad & thick cut onion rings
chimichurri sauce

BENGAL CHICKEN CURRY \$30

raita & mango chutney
crisp pappadam & basmati rice

GRIFFINS SEAFOOD TRIO \$35

British Columbia salmon
halibut & prawns
market vegetables, basmati rice
lemon dill vinaigrette

PORTOBELLO MUSHROOM RISOTTO \$24

grilled Mediterranean vegetables,
tomato coulis and balsamic glaze

SEAFOOD LINGUINI \$29

sauteed scallops & prawns
fresh baby leaf spinach
oven-dried tomato & garlic cream

WILD BRITISH COLUMBIA SALMON \$35

grilled asparagus
Yukon gold potato shrimp hash
ginger tarragon butter sauce

DUNGENESS CRAB CAKES \$31

market vegetables
basmati rice
roasted red pepper aioli

QUEEN CHARLOTTE HALIBUT \$35

lobster & lemon risotto
carmelized fennel
roasted tomato emulsion

FREE RANGE MAPLEHILL FARMS CHICKEN BREAST \$23

carmelized apple, whipped potatoes

GRILLED CHICKEN LINGUINI \$26

Chicken breast, Sautéed Pearl Onions, Sweet Peppers
Basil Pesto Cream

GIANT WILD MUSHROOM RAVIOLI \$24

grilled vegetable tower, tomato cream

GRIFFINS FAMOUS DESSERT BUFFET

IS INCLUDED WITH YOUR CHOICE OF ENTREE ABOVE



"Created using fresh and nutritionally balanced ingredients,
Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness."

"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."