



*"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*

As an Appetizer with your Entrée order \$16  
West Coast buffet, seafood chowder, soup of the day and dessert buffet \$29

## SOUPS & SALADS

### SOUP OF THE DAY

please ask your server for details  
cup \$6 bowl \$8

### PACIFIC SEAFOOD CHOWDER

tomato pernod broth  
cup \$8 bowl \$11

### ONION SOUP AU GRATIN \$11

beef broth, caramelized onions, cheese croutons

### GRIFFINS CAESAR SALAD \$14

parmesan shavings  
olives & roasted garlic  
herb crisp

### COBB SALAD \$22

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

Add A SKEWER OF GRILLED TIGER PRAWNS  
or GRILLED CHICKEN BREAST \$8



*Fairmont Lifestyle Cuisine was inspired by our Willow Stream spas.  
Created using fresh and nutritionally balanced ingredients.  
Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness.*

### BABY LEAF SPINACH SALAD \$22

grilled tiger prawns, avocado  
grapefruit & orange slices, strawberries  
citrus dressing

### MARKET SALAD \$11

hand picked baby greens  
tomato & cucumber  
choice of dressing

### THAI CHICKEN WRAP \$20

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

### POMODORO PIZZA \$19

roma tomato, fresh basil  
bocconcini cheese  
roasted garlic cloves

## SANDWICHES, PIZZA & MORE

### CLUBHOUSE SANDWICH \$19

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

### PRIME RIB BURGER \$19

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

### GRILLED VEGETABLE PANINI \$18

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

### MEDITERRANEAN PIZZA \$19

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

### GIANT WILD MUSHROOM RAVIOLI \$22

grilled vegetable stack  
tomato cream

### VEGETARIAN QUICHE \$23

a special weekly feature  
please ask your server for details  
market salad, house dressing

### GRIFFINS FAMOUS DESSERT BUFFET

sinfully decadent treats crafted in our own pastry shop  
With your Meal \$9  
Dessert Buffet only \$15

*\* 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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## SIGNATURE CUTS

Our award winning Steaks; aged 28-days

**SLOW ROASTED ALBERTA PRIME RIB \$38**  
classic jus, Yorkshire pudding  
market vegetables  
choice of baked or garlic mashed potato

**STERLING RIB EYE \$44**  
15-ounce, market vegetables  
roast shallot mashed potato  
Madagascar peppercorn sauce

**CANADIAN AAA BEEF TENDERLOIN \$39**  
7-ounce, wild mushroom ragout  
roasted vegetable potato gratin  
Madagascar peppercorn sauce

**AAA STEAK FRITES \$32**  
9-ounce rib eye  
market greens  
spiced fries, merlot sauce

Add a skewer of **GRILLED TIGER PRAWNS \$8**

## FEATURE ENTREES

**SEAFOOD LINGUINI \$26**  
sautéed scallops & prawns  
fresh baby leaf spinach  
oven-dried tomato & garlic cream

**WILD BRITISH COLUMBIA SALMON \$33**  
grilled asparagus  
Yukon gold potato shrimp hash  
ginger tarragon butter sauce

**MIXED GRILL TRIO \$31**  
chicken, lamb chop, and beef tenderloin  
market salad & thick cut onion rings  
chimichurri sauce

**DUNGENESS CRAB CAKES \$29**  
market vegetables  
basmati rice  
roasted red pepper aioli

**BENGAL CURRY \$28**  
a special weekly feature  
please ask your server for details  
raita & mango chutney  
crisp pappadam & basmati rice

**FRASER VALLEY DOUBLE  
CHICKEN BREAST \$26**  
asparagus, mashed potato  
roast shallot apple thyme jus

### GRIFFINS APPETIZER BUFFET \$29

As your Entrée ~ 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



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**SEAFOOD TRIO \$32**  
British Columbia salmon, halibut & prawns  
market vegetables, basmati rice  
lemon dill vinaigrette

**VEGETARIAN QUICHE \$18**  
a special weekly feature  
please ask your server for details  
market salad, house dressing

**QUEEN CHARLOTTE ISLAND  
HALIBUT \$35**  
lobster & lemon risotto  
carmelized fennel  
roasted tomato emulsion

**VEGETABLE AND POTATO  
LASAGNA \$24**  
roasted mushroom, market vegetables  
white truffle vinaigrette

### OUR FAMOUS DESSERT BUFFET

Is included with your choice of Entrée from the selections above

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