

# WEST COAST APPETIZER BUFFET

## Flavours of the West Coast!

A bountiful selection of Pacific Northwest Seafood, featuring Signature Salads  
Mediterranean Antipasti the best in British Columbia's seasonal harvest  
Pacific Seafood Chowder, Soup of the Day and  
Our Famous Dessert Buffet  
Your **COMPLETE** Meal — \$32

**As an APPETIZER Only** — \$18

A perfect beginning before your Entree with our Dessert Buffet for a sweet finish...

## FEATURE DINNER - \$29

4:30 PM TO 9:00 PM

### West Coast Appetizer Buffet

Choice of...

**MONDAY**

Cauliflower & Ham, Bechamel au Gratin  
or  
Lentil Casserole, Duck Comfit

**TUESDAY**

Quiche Loraine  
or  
Sauté Artichoke & Shrimp, Provençal Tomato

**WEDNESDAY**

Ratatouille Terrine, Basil Aioli  
or  
White Beans Cassoulet, Merguez & Pistou

With a Sweet Finish — **DESSERT BUFFET** — Add \$9



### 900 WEST LOUNGE

Traditional Tea Service in a luxurious and relaxing setting  
— Afternoons 2:00 pm to 4:00 pm —  
Award-winning Martinis, Beer Flights & Wine Flights  
Tour British Columbia's Vineyards from your seat in our Lounge  
— Daily —



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.

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

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

\*15% gratuity will be added to groups of 8 or more

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

## SOUPS & SALADS

### SOUP OF THE DAY

cup \$7 / bowl \$9

Please ask your server for our creation

### PACIFIC SEAFOOD CHOWDER

cup \$9 / bowl \$12

tomato pernod broth

### ONION SOUP AU GRATIN \$12

#### GRIFFINS CAESAR SALAD \$16

shaved parmesan, olives, roasted garlic & herb crisp

#### GRILLED TIGER PRAWN SALAD \$24

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

#### COBB SALAD \$22

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

#### MARKET SALAD \$16

hand picked baby greens, tomato & cucumber  
choice of dressing

Add a skewer of **GRILLED TIGER PRAWNS** or **GRILLED CHICKEN BREAST** to any salad - \$9

## PASTA, PIZZA & MORE — DESSERT BUFFET included

#### SEAFOOD LINGUINI \$29

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

#### GRILLED CHICKEN LINGUINI \$24

chicken breast, sautéed pearl onions, sweet peppers  
basil pesto cream & pine nuts

#### MEDITERRANEAN PIZZA \$21

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

#### POMODORO PIZZA \$20

thin-crust, roma tomato, fresh basil, bocconcini cheese  
& roasted garlic cloves

#### PORTOBELLO MUSHROOM RISOTTO \$24

grilled Mediterranean vegetables,  
tomato coulis and balsamic glaze

#### PRIME RIB BURGER \$21

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

#### THAI CHICKEN WRAP \$22

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

#### GIANT WILD MUSHROOM RAVIOLI \$24

grilled vegetable tower, tomato cream

#### DUNGENESS CRAB CAKES \$31

market vegetables  
basmati rice  
roasted red pepper aioli

## TRADITIONAL CUTS — DESSERT BUFFET included

### Our award winning Beef — 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

#### GRILLED RACK OF LAMB \$40

vegetable ratatouille, roasted potato  
merlot wine reduction sauce

#### AAA STEAK FRITES \$34

9-ounce rib eye, garden salad  
spiced fries, merlot sauce

#### CANADIAN AAA BEEF TENDERLOIN \$42

7oz, wild mushroom jus  
roasted vegetables, potato gratin

## FEATURED ENTREES — DESSERT BUFFET included

#### MIXED GRILL \$34

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

#### BENGAL CHICKEN CURRY \$30

raita & mango chutney, sweet bell peppers  
crisp pappadam & basmati rice

#### QUEEN CHARLOTTE HALIBUT \$35

lobster & lemon risotto  
caramelized fennel  
roasted tomato emulsion

#### WILD BRITISH COLUMBIA SALMON \$35

grilled asparagus  
Yukon gold potato shrimp hash  
ginger tarragon butter sauce


#### FREE RANGE MAPLEHILL FARMS

#### CHICKEN BREAST \$26

caramelized apple, whipped potatoes

#### GRIFFINS SEAFOOD TRIO \$35

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

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