

BREAKFAST

Available 6:00 a.m. - 11:30 a.m.

JUICES & SMOOTHIES

- Fresh Squeezed Juices, Orange or Grapefruit 8
- Chilled Juices, Apple, Cranberry, Prune, Vegetable, Pineapple 6
- Arizona Prickly Pear Smoothie, Banana & Peach Nectar with Prickly Pear Syrup 9
- Mixed Berry Smoothie, Raspberries, Strawberries, Blueberries 8

FRUITS

- Sugar-Torched Glazed Citrus Sections 8
- A Bowl of Today's Berries with Cream 10
- Cantaloupe or Honeydew or Papaya Half with Seasonal Berries or Pineapple 10
- Fresh Fruit Plate, Served with Yogurt, Cottage Cheese, Sliced Fruit Bread 16

CEREALS

- Irish Steel-Cut Oatmeal, Plain or Crème Brûlée Style 8
- Bircher Muesli, Chilled Oats, Dried Fruits, Nuts, Honey, Milk 7
- Granola & Yogurt 7
- Cold Breakfast Cereals, Sliced Bananas or Strawberries 8
- Selections of: Bran Flakes, Cheerios, Corn Flakes, Raisin Bran, Rice Krispies, Special K, Fruit Loops, Frosted Flakes

BAKERY SHOP

- Toast & Preserves, Choice of Seven Grain, Rye, Raisin, Sourdough or English Muffin 4
- Pastry Basket, Selection of: Danish, Croissant, Fruit or Bran Muffins, or Toasting Breads 7
- Toasted Bagels, Cream Cheese Selection of: Regular, Fat Free, Salmon or Fruit 5
- Please Ask Order Takers for Today's Fresh Baked Bagel Selection

BREAKFAST ALTERNATIVES

- Continental Breakfast 16
- Fruited Yogurt, Cereal Selection, Orange Juice or Fresh Fruit Salad, Pastry Basket
- Fairmont Breakfast 17
- Two Farm Fresh Eggs Any Style, Choice of Hickory Smoked or Turkey Bacon, Pork or Chicken Sausage, Potatoes, Toast Selection
- Southwest Breakfast 18
- Tostada with Refried Black Beans, Eggs Over Easy, Pico de Gallo, Freshly Made Chorizo Sausage, Cheddar Cheese & Crema
- "Fairmont Lifestyle Cuisine" Breakfast 19
- Fruit Smoothie or Parfait of Reduced Fat Granola with Dried Cherries & Yogurt
- Mushroom & Egg White Frittata, Chicken Sausages, Seven Grain Toast
- Three Egg Omelettes: Choice of Ham, Mushrooms, Onion, Cheese, Peppers, Bacon, or Salsa, Potatoes & Toast Selection 18
- Bagel Club, Toasted Bagel Half with Scrambled Eggs, The Other Half with Smoked Salmon and Traditional Garnishes 17
- Eggs Benedict, English Muffin, Poached Eggs, Peameal Canadian Bacon or Crab Meat, Hollandaise Sauce, Potatoes 18
- Corned Beef Hash, Two Eggs Any Style, Potatoes & Toast Selection 17
- Wood Smoked Salmon, Toasted Bagel, Cream Cheese & Traditional Condiments 16

FROM THE GRIDDLE

- Buttermilk or Whole Wheat Pancakes, Whipped Butter, Vermont Maple Syrup 14
- With Choice of Bananas, Strawberries, Blueberries, Pecans or Chocolate Chips 15
- Belgian Waffle, Whipped Cream, Fresh Strawberries, Vermont Maple Syrup 14
- Cinnamon Swirl French Toast, Whipped Butter, Vermont Maple Syrup 13

SIDES

- Hickory Smoked or Turkey Bacon, Pork or Chicken or Turkey Sausage or Ham Steak 6
- Corned Beef Hash or Peameal Bacon 8
- Breakfast Potatoes or Biscuits and Gravy 6
- One Egg, Cooked Any Style 5 Two Eggs, Cooked Any Style 7

BEVERAGES

- Freshly Brewed French Pressed Coffee Pot, Regular or Decaffeinated or The Fairmont Loose Tea Selection 10
- Freshly Brewed Tea Pot of Fairmont 1907 Centennial Tea, a Commemorative Blend of Loose-Leaf Luxury Black Teas 10
- Espresso, Cappuccino, Café Latte or Hot Chocolate & Whipped Cream 5
- Milk: Whole, Two Percent, Skim, Buttermilk or Soy 4
- Still or Sparkling Mineral Water 500 ml 6

Sales tax, \$5.00 delivery charge & 21% Service Charge will be added to all orders.

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We are happy to accommodate our guests whenever possible. However, we are required by the new State Food Code to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. These items include raw oysters, raw egg Caesar salad and cooked to order meats such as hamburgers, steaks, lamb, veal, pork and fish.

CHILDRENS SELECTIONS

Suitable for Children Under 10 years

Breakfast Served from 6:00am — 11:30am

- French Toast Fingers, Bacon or Sausage, Vermont Maple Syrup 4
- Silver Dollar Pancakes, Bacon or Sausage, Vermont Maple Syrup 4
- Choice of Cold Cereal 3
- One Egg Any Style, Bacon or Sausage, Potatoes, Juice & Toast 5
- Fruit Cup: Bananas, Strawberries & Grapes 3
- Breakfast Soft Taco, Scrambled Egg, Cheese & Salsa 5

Dinner Served from 11:30am — 10:00pm

- Each Selection is Served with Juice or Milk
- Chicken Noodle Soup 3
- Hamburger or Cheeseburger, with French Fries 5
- Grilled Cheese, with French Fries 4
- Macaroni & Cheese or Individual Cheese Pizza 4
- PB & J, with Fresh Fruit 3

ALL DAY DINING

Available 11:30 a.m. Until 10:00 p.m.

APPETIZERS

- Soups: Chef's Daily Creation or Tomato Bisque or French Onion Soup Gratinée or Hearty Chicken Noodle 8
- Garden Mixed Greens, Carrots, Mushrooms, Roasted Corn, Tomato, Croutons, Choice of Dressing 9
- Buffalo Chicken Wings, Ranch & Blue Cheese Dressings, Jícama & Carrot Sticks 10
- Chilled Shrimp Cocktail, Horseradish & Cocktail Sauce 16
- Traditional Caesar Salad, Chopped Romaine, Fresh Grated Parmesan, Croutons 10
- Sonoran Spiced Beef Nachos, Chile Con Queso, Guacamole, Sour Cream, Pico de Gallo 12
- International Cheese Plate: French Brie, Spanish Manchego, Vermont Cheddar, English Stilton, Fresh & Dried Fruits 17
- Adobo Chicken & Cheese Quesadilla, Guacamole, Sour Cream & Salsa 11
- Smoked Salmon, Capers, Chopped Parsley, Minced Red Onion, Chopped Egg, Blue Corn Blinis 14
- Lobster Corndogs, Honey Mustard Sauce 13
- Vegetable Crudite Harvest, Jalapeño Ranch Dip 9

SALADS & SANDWICHES

All Sandwiches Accompanied by Vegetable Slaw, & Potato Salad or Potato Chips or French Fries

- Tomato, Mozzarella, Roasted Eggplant & Peppers on Focaccia with Pesto Aioli 13
- Greek Style Salad, Cucumbers, Tomato, Olives, Feta, Rice Stuffed Grape Leaves, Pita Chips, Lemon-Oregano Emulsion 15
- Southwest Grilled Chicken Sandwich, Avocado, Tomato & Jack Cheese 14
- Grilled Herb Marinated Shrimp Caesar Salad, Chopped Romaine, Fresh Grated Parmesan, Croutons 19
- Tasting Trio of Garden Patch Egg, Albacore Tuna & Chicken Waldorf Salads, Tomatoes, Cucumbers and Olives 13
- Reuben on Rye, Shaved Corned Beef, Swiss Cheese, Sauerkraut and Thousand Island Dressing 14
- Traditional Turkey Club, Bacon, Lettuce, Tomato and Mayonnaise on Toasted White Bread 14
- Hollywood Cobb Salad, Chicken, Bacon, Eggs, Tomato, Avocado, Scallions, Watercress, Cheddar & Blue Cheeses, Herbal Vinaigrette 16
- Grilled Sirloin Burger, Choice of Bacon, Mushrooms, Cheese or Caramelized Onions 15
- Philly Steak Sliders, Beef or Chicken with Cheese, Peppers, Onions and Mushrooms 13

PIZZAS & PASTA

- Margherita Pizza, Mozzarella, Tomatoes & Basil 12
- Create Your Own Pizza, Choices of: Pepperoni, Mushroom, Olive, Caramelized Onion, Peppers, Pineapple & Ham 15
- Stuffed Cannelloni, with Veal, Pork & Ricotta Cheese, Roasted Tomato Gravy 17
- Cheese Tortellini, Prosciutto, Sun-Dried Tomatoes, Peas, Cream 16
- Truffle Oil Scented Mushroom Ravioli, Scalded Greens 18

BLUE PLATE SPECIALS

- Sunday Macaroni & Cheese with Lobster 21
- Monday Braised Pot Roast, Buttermilk Mashed Potatoes, Peas & Carrots 19
- Tuesday Cast Iron Fried Chicken, Biscuits & Honey, Perfect Mashers 16
- Wednesday Our Specialty Individual Meatloaf with Succotash, Red Skin Mashed Potatoes, Mushroom Gravy 17
- Thursday Braised Pork Shank, Mason Jar Apple Sauce 20
- Friday Nacho Breaded Shrimp, Lime Cocktail Sauce 18
- Saturday BBQ Baby Back Ribs, Coleslaw, French Fries 20

FAIRMONT LIFESTYLE CUISINE

- Chilled "Fairmont Lifestyle Cuisine" Bento Box 18
- Mango Glazed Chicken, Pearl Pasta, Garbanzo Salad with Eggplant & Tomato, Marinated Grafton Cheddar
- Basil Oil Seared Shrimp & Scallops, Tomato & Mozzarella, Lentil Medley, Orzo Salad

DAILY FISH & SEAFOOD ADDITIONS

Offerings are forever changing based on the market conditions.

Our Chef will prepare a creative entrée for your dining pleasure. Your In-Room Dining Operator will describe today's selections A.P.

"OUR KITCHEN IS YOUR KITCHEN"

If there is something not listed on our menu that you would prefer, we would be happy to accommodate your request.

Please be advised that this may take longer than our standard delivery time, and all requests are subject to availability of product within our kitchens. A.P.

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TEMPTING LIBATIONS

A Small Sampling From Our By The Glass Beverage Menus

| | | |
|--|---------------------------|--|
| Grüet, "Fairmont Cuvée" New Mexico 10 | Perrier Jouët, Epernay 18 | Château St. Jean, Chardonnay, Sonoma 9 |
| Bottega Vinaia, Pinot Grigio, Italy 12 | Caymus, Conundrum, CA 13 | J.J. Prum, Wehlener, Spatlese 15 |
| Robert Mondavi Cabernet Sauvignon, Napa 16 | Beringer, Merlot, Napa 12 | Carneros Creek, Pinot Noir 14 |

MAY WE ALSO SUGGEST: Cuervo Gold Princess Margarita 9 or Belvedere Bloody Mary 9 or Pitcher of Sangria 21

DINNER ENTREES

Available 5:00 p.m. Until 10:00 p.m.

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|---|----|
| Charbroiled 8 oz. Filet Mignon, Pan-Flashed Mushrooms, Roasted Potatoes, Broccolini | 35 |
| Herb Crusted Roasted Baby Chicken, Perfect Mashed Potatoes, Vegetable Medley | 22 |
| Pan Seared Veal Marsala, Asparagus, Orzo Pasta | 27 |
| Steamed Tofu Ravioli, Grilled Vegetables & Ginger Broth | 19 |
| Grilled Pork Tenderloin, Steamed Corn Tamale & Plum Salsa | 25 |
| Grilled New Zealand Lamb Chops, Rosemary-Mint Demi, Potato Planks & Country Style Green Beans | 29 |
| Grilled 12 oz. Rib Eye Steak, Pan-Flashed Mushrooms, Whipped Polenta & Honey Glazed Carrots | 32 |

BEVERAGE SELECTION

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|---|----|
| Cappuccino or Latte | 5 |
| Iced Tea or Lemonade or Coke or Diet Coke or Sprite | 4 |
| Milk: Whole, Skim, 2%, Chocolate, Soy | 4 |
| Freshly Brewed French Pressed Coffee Pot, Regular or Decaffeinated or The Fairmont Loose Tea Selection | 10 |
| Freshly Brewed Tea Pot of Fairmont 1907 Centennial Tea, a Commemorative Blend of Loose-Leaf Luxury Black Teas | 10 |
| Still or Sparkling Mineral Water | 6 |

"24 HOUR" DESSERTS

All Selections \$9

Raspberry Cheesecake, Lemon Biscotti Crust
Godiva Chocolate Torte, White Chocolate Wrapped
Forever Changing Ben & Jerry's Pints
Deep Dish Caramel Apple Pie
Chocolate Chip Cookies & Milk

NIGHT OWL MENU

10:00 p.m. Until 6:00 a.m.

All Sandwiches Accompanied by Vegetable Slaw, & Potato Salad or Potato Chips or French Fries

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|---|----|
| Soups, Tomato Bisque or Hearty Chicken Noodle | 8 |
| Buffalo Chicken Wings, Ranch & Blue Cheese, Jicama & Carrot Sticks | 10 |
| Grilled Herb Marinated Shrimp Caesar Salad, Chopped Romaine, Fresh Grated Parmesan, Croutons | 19 |
| International Cheese Plate: Triple Cream Brie, Manchego, Vermont Cheddar, Stilton, Fresh & Dried Fruits | 17 |
| Traditional Turkey Club, Bacon, Lettuce, Tomato and Mayonnaise on Toasted White Bread | 14 |
| Chilled Shrimp Cocktail, Horseradish & Cocktail Sauce | 16 |
| Grilled Sirloin Burger, Choice of Bacon, Mushrooms, Cheese or Caramelized Onions | 15 |
| Cheese Tortellini, Proscuitto, Sun-Dried Tomatoes, Peas, Cream | 16 |
| Greek Style Salad, Cucumbers, Tomato, Olives, Feta, Rice Stuffed Grape Leaves, Pita Chips, Lemon-Oregano Emulsion | 15 |
| Margherita Pizza, Mozzarella, Tomatoes & Basil | 12 |
| Grilled Four Cheese Sandwich, Served with a Cup of Tomato Bisque or Hearty Chicken Noodle Soup | 14 |
| Fairmont Breakfast, Two Farm Fresh Eggs Cooked Any Style | 15 |
| Hickory Smoked Bacon or Pork Sausage, Potatoes & Toast Selection | |

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DEPARTURE MEALS

To ensure your meal is prepared in time for your departure, please alert us to your needs at least *one hour* in advance of your check out.

For your convenience deliveries can be made to any location in the Resort.

Breakfast On The Go \$16

Bottled Juice, Yogurt, Pastry Selection, Breakfast Cereal Bar, Fruit Cup

Alternatives On The Go \$23

Served with Whole Fruit, Fresh Baked Cookie, a Bag of Pretzels & Soft Beverage
Choice of Sandwich or Salad

Tomato, Mozzarella, Roasted Eggplant & Peppers on Focaccia with Pesto Aioli
Tasting Trio of Garden Patch Egg, Albacore Tuna & Chicken Waldorf Salads, On Silver Dollar Rolls
The "Day After" Roast Turkey Sandwich, On Stuffing Bread with Cranberry Mayo
Ham & Cheese on Baguette

Grilled Herb Marinated Shrimp Caesar Salad, Chopped Romaine, Fresh Grated Parmesan, Croutons
Greek Style Salad, Cucumbers, Tomato, Olives, Feta, Rice Stuffed Grape Leaves, Pita Chips, Lemon-Oregano Emulsion
Asian Beef Salad, Sprouts, Pea Pods, Wonton Crisps, Rice Wine Vinaigrette

HOSPITALITY OFFERINGS

Please allow 60 minutes for delivery

Served by the Baker's Dozen Unless Otherwise Noted

Cold Selections

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|---|----|
| Jumbo Shrimp Cocktail, Horseradish Cocktail Sauce | 72 |
| Deviled Crab Stuffed Eggs | 65 |
| Ahi Tartare Nacho | 62 |
| Potato Tortilla, Pimenton Aioli | 46 |
| Assorted Finger Sandwiches | 52 |
| Vegetable Crudit , Serves 10 | 70 |
| International Cheese Selection, Serves 10 | 85 |
| Seasonal Fruit Fondue, Serves 10 | 75 |

Hot Hors D' Oeuvres

| | |
|--|----|
| Vegetable Spring Rolls with Duck Sauce | 48 |
| Spinach & Phyllo Envelopes | 52 |
| Mini Crab Cakes | 72 |
| Tex-Mex Reuben Quesadilla with Thousand Island Cream | 60 |
| Black Bean & Suckling Pig Enchiladas | 58 |
| Chicken Soft Tacos, Pico de Gallo, Sour Cream | 52 |

Dry Snacks Served By The Pound

| | |
|-----------------------------------|----|
| Tortilla Chips, Salsa & Guacamole | 28 |
| Potato Chips, Onion-Chive Dip | 24 |
| Mixed Nuts | 20 |
| Gourmet Popcorn Bowl | 20 |
| Pretzels | 18 |

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WINE LIST

| | | <u>1/2-bottle</u> | <u>Bottle</u> |
|---------------------------------------|---|-------------------|---------------|
| <u>Champagne & Sparkling Wine</u> | | | |
| 2275 | Grüet, "Fairmont Cuvée", New Mexico | | 40 |
| 2195/2194 | Veuve Clicquot, Ponsardin, Reims | 50 | 98 |
| <u>Chardonnay</u> | | | |
| 3594 | Penfolds, Rawsons Retreat, Australia | | 38 |
| 2690 | Château St. Jean, Sonoma | | 42 |
| 2608 | Rombauer, Napa | | 58 |
| 2578/2657 | Grgich Hills, Napa | 45 | 85 |
| <u>Other White Wines</u> | | | |
| 2485 | Bottega Vinaia, Pinot Grigio, Italy | | 51 |
| 3021 | Caymus, Conundrum, California | | 53 |
| <u>Cabernet Sauvignon</u> | | | |
| 4767/4757 | Deloach, Russian River | 25 | 47 |
| 4980 | Robert Mondavi, Napa | | 65 |
| 5080/5070 | Trefethen, Napa | 36 | 85 |
| 8348 | Jordan, Sonoma | | 120 |
| <u>Merlot</u> | | | |
| 9408 | Penfolds Rawsons Retreat, Australia | | 39 |
| 5593 | Beringer, Napa | | 51 |
| 5683/5673 | Rombauer, Napa | 36 | 56 |
| 5623 | Frog's Leap, Napa | 45 | |
| 5723 | Stag's Leap, Napa | | 75 |
| <u>Other Red Varietals</u> | | | |
| 6033 | Ravenswood, Zinfandel, Sonoma County | | 40 |
| 6853/6843 | Mont-Redon, Châteauneuf du Pape, France | 40 | 80 |
| 5883/5873 | Domaine Drouhin, Pinot Noir, Oregon | 45 | 80 |
| 5440/5430 | Quintessa, Meritage, Napa | 110 | 175 |

PLEASE INQUIRE FOR OUR CURRENT WINE BY THE GLASS SELECTIONS
OR
OTHER BOTTLES AVAILABLE FROM OUR WINE CELLAR

BEVERAGE SELECTIONS

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|---|---|
| <p style="text-align: center;"><u>Scotch</u></p> <p>Johnny Walker Red 105</p> <p>Johnny Walker Black 150</p> <p>Chivas Regal 145</p> <p style="text-align: center;"><u>Bourbon Whiskey</u></p> <p>Jim Beam 85</p> <p style="text-align: center;"><u>Gin</u></p> <p>Beefeaters 95</p> <p>Tanqueray 125</p> <p style="text-align: center;"><u>Rum</u></p> <p>Bacardi 75</p> <p>Meyers 110</p> <p style="text-align: center;"><u>Cognac</u></p> <p>Hennessy VS 145</p> <p>Rémy Martin VSOP 175</p> | <p style="text-align: center;"><u>Blended Whiskey</u></p> <p>Canadian Club 95</p> <p>Seagram's V.O. 110</p> <p>Crown Royal 125</p> <p style="text-align: center;"><u>Sour Mash Whiskey</u></p> <p>Jack Daniel's 110</p> <p style="text-align: center;"><u>Vodka</u></p> <p>Smirnoff 70</p> <p>Ketel One 100</p> <p>Absolut 90</p> <p>Grey Goose 230</p> <p style="text-align: center;"><u>Tequila</u></p> <p>Jose Cuervo 1800 125</p> <p>Herradura Añejo 150</p> <p style="text-align: center;"><u>Liqueurs</u></p> <p>Amaretto 110</p> <p>Kahlúa 110</p> <p>Bailey's Irish Cream 110</p> <p>B&B 150</p> <p>Grand Marnier 140</p> |
|---|---|

| | |
|--|---|
| DOMESTIC BEER, Budweiser, Bud Light, Coors Light, Miller Light | 5 |
| PREMIUM BEER, Corona, Tecate, Amstel Light, Dos Equis, Heineken, Fat Tire & Samuel Adams | 6 |

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