

Appetizers

- Tomato - Goat's Cheese Bruschetta (V)** 9.95
Diced Tomatoes, Basil Pesto, Red Onions, Garlic, Asiago Cheese, Balsamic Reduction
- Smoked Beef Spring Rolls** 9.95
Smoked Alberta Beef, Stir - Fried Vegetables, Glass Noodles, Horseradish Dip
- Crispy Calamari** 13.95
Pimento and Caper Relish, Served with Zesty Chipotle Dip
- Grilled Chicken & Beef Satays** 9.95
Sweet & Spicy Marinade, Melon & Papaya Salsa, Soy & Sesame Dipping Sauce
- Shrimp Pot Stickers** 9.95
Pan - Fried Dumplings, Served with Ponzu Dipping Sauce

Soups

- Soup of the Day** 8.95
- Seafood Chowder** 10.95
Salmon, Halibut, Baby Shrimp, Scallops & Bacon
- French Onion Soup** 9.95
Gruyère Cheese Glaze

Best Dang Sandwiches

All of our Sandwiches are served with Lettuce, Tomato, Red Onion, Kosher Dill Pickle & Fries.

- The West's Best Beef Dip** 17.95
Thinly Sliced "AAA" Beef & Caramelized Onions on Brioche Kaiser with Horseradish Mayo, Served with Beef Jus, Saloon Slaw & Fries.
- Trail Rider Grilled Chicken Burger** 16.95
Spicy Jack Cheese, Fried Onion Rings, Fresh Pico de Gallo, Guacamole, Chipotle Mayo, Served on a Golden Sesame Kaiser Bun
- The Glacier Burger 8oz.** 16.95
A Lake Louise Classic - 8 oz. Beef Burger with Canadian White Cheddar, Bacon, Herb Aioli and Sautéed Portobello Mushrooms, Served in a Golden Sesame Kaiser Bun
- Grilled Chicken Club** 16.95
Cheddar Cheese, Maple Bacon, Lettuce & Tomato, Served on Corn Meal Dusted French Loaf with a Sweet Mustard & Ale Aioli
- Alberta Beef Flat Iron Steak Sandwich** 19.95
Served Open Face on Toasted Garlic & Gorgonzola Glazed French Bread, topped with Sautéed Portobello Mushrooms & Arugula Greens
- Crispy Pulled Pork Wrap** 16.95
Slow simmered Pulled Pork, wrapped in a Flour Tortilla, fried with Smoked Paprika, Nori & Panko Crumbs. Served with Chili Lime Aioli and Saloon Coleslaw
- Duo of Fish Sliders** 15.95
Flaked BBQ Salmon & Roasted Pineapple Salsa, Flaked Halibut, Fresh Garden Herbs & Lemon Slider, Spring Mix Salad, Mango, Cherry Tomato, Flax Seed with Citrus Vinaigrette

Chef's Evening Feature

Ask Your Server for More details. Available After 5:00 p.m.

- Open Fire Ribs** 29.00
Marinated Baby Back Ribs Smothered in a Smokey Dijon BBQ Sauce. Served with Fries & Saloon Slaw
- 10 oz AAA Rib Eye Steak** 33.00
10 oz. Beer - Glazed Ribeye, Served with Our Signature Buttermilk Mashed Potatoes, Summer Vegetables, Citrus and Ale Demi-Glace
- Fish & Chips** 18.95
Home Style Battered Halibut Fillets, Served with Tartar Sauce, Fries & Cole Slaw
- Tiger Shrimp Fettuccini** 19.95
Egg Fettuccini Tossed with Plump Tiger Shrimp, Double Smoked Bacon, Sweet Corn, Shallots, Parmesan Cream Sauce

Nibble & Share

- Wing Ding Dozen** 15.95
Breaded & Fried Crispy, tossed in either BBQ, Prairie Fire or Honey Garlic Sauce, Served with Blue Cheese Dip, Carrots & Celery
- Warm White Cheddar, Artichoke & Spinach Dip** 12.95
Warm Pita Bread, Tortillas, Fresh Fruit and Vegetable Sticks
- Mountain Guide Skillet** 26.95
Cheese Lover's Nachos, Chicken Wings, Mozzarella Sticks, Crispy Shrimp and Vegetable Samosas. Served with Blue Cheese Dip, Sweet Chili Sauce, Salsa & Sour Cream
- Cheese Lover's Nachos** 21.95
Traditional Corn Chip Nachos, Monterey Jack and Cheddar, Tomatoes, Black Olives, Green Onions & Spicy Banana Peppers, Served with Salsa, Guacamole & Sour Cream

Add Grilled Chicken \$5.00

Salads

- Cobb-Sotto Salad (V)** 14.95
Avocados, Cherry Tomatoes, Roasted Pablano Peppers, Fontina Cheese & Julienne of Egg, Served on a Bed of Lettuce with Crispy Risotto Balls, Chipotle - Lime Dressing
- Seeds & Greens** 12.00
Mixed Greens, Cherry Tomatoes, Sprouts, Carrot "Strings", Cucumber, Belgium Endive, Roasted Sunflower Seeds, Almonds, Honey Balsamic Vinaigrette
- The Cowboy Caesar** 13.95
Crisp Romaine Lettuce, Parmesan Cheese, Bannock Croutons, Warm Peppered Bacon and Creamy Caesar Dressing
- Grilled Chicken & Mandarin** 13.95
Romaine & Butter Leaf Lettuce, Julienne of Sweet Peppers, Mandarin Oranges, Fried Glass Noodles, Tossed in a Sweet Hoisin & Sesame Oil Vinaigrette

Pizzas

All of our Thin Crusted Pizzas are made with Home - Made Organic Flour, & Topped with a Mozzarella - Fontina Cheese Blend

- Rancher's Pizza** 19.95
Pepperoni & Mushroom, Signature Roasted Garlic Pizza Sauce
- Meadow's Pizza (V)** 17.95
Oven - Dried Tomato, Red Pepper, Artichokes, Spinach, Mushrooms, Red Onions, Goat Cheese, Basil Pesto & Signature Roasted Garlic Pizza Sauce
- Cattleman's BBQ Chicken Pizza** 19.95
Apple Wood Smoked Chicken, Tangy Dark Ale Barbeque Sauce, Red Onions, Slow Roasted Garlic & Fresh Cilantro
- Pizza Piran** 19.95
Spicy Chorizo Sausage, Fire Roasted Bell Peppers, Balsamic Marinated Portobello Mushrooms & Fresh Basil

The Whole Sha-Bang Mains

- Rocky Mountain Braised Bison Pie** 21.00
Bison Shoulder Braised in Big Rock Ale, Finished with Caramelized Parsnips & Rosehip, Topped with Aged White Cheddar Mashed Potatoes
- Baked Chipotle & Honey Crusted Atlantic Salmon** 28.00
Warm Potato & Charred Pablano Pepper Salad, Buttered Green Beans, Sweet Corn Relish
- Ginger-Hoisin Stir Fry** 21.00
Stir-Fried Egg Noodles, Shitake Mushrooms, Water Chestnuts, Snow Peas & Bok Choy. Your choice of: Tofu, Chicken or Shrimp
- Double-Smoked Bacon Wrapped Pork Chop** 32.00
Buttermilk Mashed Potatoes, Sauteéd Apples, Buttered Green Beans, Demi-Glace

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.