



The Waterlot Inn
Centuries in the Making

BEGINNINGS

✓	SLOW ROASTED BEEFSTEAK TOMATO TARTARE TOASTED OLIVE BREAD GOAT CHEESE SNOW	16
	JUMBO SEA SCALLOPS (Georges Bank, USA) APPLE CIDER CURED BACON SPICED PEAR CHUTNEY	19
✓	GRAVLAX BROWN SUGAR CURED SALMON LENTIL PANCAKES GRAINY MUSTARD SAUCE	19
	STEAMED CLAMS & ISLAND BLUE MUSSELS (Prince Edward Island, Canada) SMOKED PAPRIKA & RED PEPPER “BOUILLABAISE BROTH” CRUSTY GARLIC BREAD	17
✓	ROAST PUMPKIN RAVIOLI GARDEN PEAS SHAVED PARMESAN MOREL JUS	15
12 §	PAN SEARED FOIE GRAS VANILLA RHUBARB COMPOTE BRIOCHE HAZELNUTS	26
	ESCARGOT GARLIC HERB BUTTER TOASTED FOCACCIA	17
8 §	ROCKEFELLER GARLIC SPINACH CHORIZO HOLLANDAISE	20
	JONAH CRAB CAKE CHIPOTLE LIME AÏOLI PINEAPPLE JICAMA SALSA	19
✓	LITTLE NECK CLAMS (New York, USA) COCKTAIL SAUCE	15
8 § ✓	ATLANTIC OYSTERS (Rhode Island, USA) MARINATED CUCUMBER FRESH HORSERADISH	20
8 § ✓	BLACK TIGER SHRIMP COCKTAIL (Gulf of Mexico) COCKTAIL SAUCE FRESH LEMON	20

IN THE MIDDLE

	CHOWDER BERMUDA STYLE BLACK SEAL RUM SHERRY PEPPERS	10
	ONION SOUP CARAMELIZED ONION VEAL BROTH FOUR CHEESES	10
	CAESAR FOR TWO PREPARED TABLESIDE TO ORDER PER PERSON	14
	CHOPPED CUCUMBER APPLE EGG ONION RINGS CREAMY DRESSING	12
✓	ASPARAGUS BEET & GOAT CHEESE BABY ARUGULA SHERRY VINAIGRETTE	13
	BACON WRAPPED DATES & BLUE CHEESE MIXED GREENS TOASTED PECANS BALSAMIC	13

WORLD FAMOUS DELICACIES

25 §	GIANT LOBSTER TAIL (Cape Breton, Canada) 22 OUNCE SLOW ROASTED DRAWN BUTTER LEMON	80
70 §	KOBE BEEF (Kobe, Japan) 14 OUNCE RIBEYE HYOGO PREFECTURE	145
	ROASTED “PRIME RIB” OF VEAL FOR TWO (Holland) PUMPKIN RAVIOLI WILD MUSHROOM JUS GRANA PADANO	85
70 §	TOWERING SURF and TURF SKEWER FOR TWO (South African Spiny Lobster) LOBSTER BEEF TENDERLOIN SHRIMP SCALLOPS AROMATIC FIRE	170

§ Surcharge applies for all hotel MAP guests

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.

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



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POSEIDON'S TREASURE

	PAN FRIED ROCKFISH LEMON CAPER BUTTER	32
✓	BLACKENED MAHI MAHI CRISPY SOFT SHELL CRABS HOUSE TARTARE SAUCE	35
✓	BROILED ATLANTIC SALMON CHORIZO HOLLANDAISE	32
	YELLOWFIN TUNA THREE PEPPERCORN CRUST AU POIVRE SAUCE	35

CLASSIC STEAKHOUSE FARE

	BONE IN FILET 16 OUNCE FLAVOURFUL TENDER	52
	RIBEYE 14 OUNCE USDA PRIME	47
	NEW YORK STRIPLOIN 14 OUNCE USDA PRIME	51
15 §	PORTERHOUSE 22 OUNCE USDA PRIME	62
15 §	COWBOY RIBEYE 20 OUNCE USDA PRIME	56
15 §	VEAL 14 OUNCE RIB CHOP	53
	DUCK CONFIT LEG PAN FRIED BREAST	39
	CHICKEN BREAST ASHLEY FARMS 14 OUNCE DOUBLE BREAST	32
15 §	SURF & TURF 8 OUNCE SOUTH AFRICAN LOBSTER TAIL 8 OUNCE FILET MIGNON	69
✓	VEGETARIAN SPICED LENTILS GRILLED VEGETABLES ROAST PORTABELLO	30

HOUSE SPECIALTIES

	FILET MIGNON 8 OUNCE	35
	FILET MIGNON 12 OUNCE	44
	PEPPER FILET 8 OUNCE THREE PEPPERCORN CRUST COGNAC PEPPERCORN SAUCE	39
	MUSHROOM FILET 8 OUNCE CREAMY MUSHROOM RAGOUT	39
	OSCAR FILET 8 OUNCE SOFT SHELL CRAB ASPARAGUS BÉARNAISE	39
	BLUE CHEESE FILET 8 OUNCE SHROPSHIRE BLUE CHEESE PORT JUS	39
	GOAT CHEESE FILET 8 OUNCE ONIONS & PEPPERS CAPER BALSAMIC JUS	39

SLOW ROASTED PRIME RIB

YORKSHIRE PUDDING | HORSERADISH CREAM | AU JUS

	PRINCESS CUT 10 OUNCE	30
	PREMIER CUT 14 OUNCE	39
	KINGS CUT 20 OUNCE	48

ON TOP

TRUFFLE BUTTER	6 §	SOFT SHELL CRAB	16 §
ONIONS & PEPPERS	6 §	“LAUGHING BIRD” GARLIC SHRIMP	16 §
CREAMY MUSHROOM RAGOUT	6 §	FOIE GRAS	16 §
ONION & SHRIMP CARBONARA	10 §	8 OUNCE SOUTH AFRICAN LOBSTER TAIL	44 §

TO SHARE

HOMESTYLE SOUR CREAM & CHIVE MASH	8	VEGETABLE MEDLEY	10
BAKED POTATO WITH SOUR CREAM	8	GREEN & WHITE ASPARAGUS	10
GARLIC CREAMED SPINACH	8	CREAMED LEEKS & FENNEL	10
BRUSSEL SPROUT LEAVES	8	BROCCOLI & HOLLANDAISE	10
YELLOW TURNIP PUREE	8	SUGAR SNAP PEAS & BERMUDA CARROTS	10
FRENCH FRIES	9	FOIE GRAS SCENTED LENTILS	10
ONION RINGS	9	MUSHROOM RISOTTO	12
GRATIN POTATO	10	GLAZED MUSHROOMS	12
HARVARD BEETS	10	TRUFFLED MAC & CHEESE	12

Barry Cohen
Maitre d’Hôtel

Jason Ripley
Sommelier

Clifford Crawford
Chef de Cuisine