

SOUPS

SEAFOOD CHOWDER 11.00

PEI Mussels, Manila Clams, Organic Chinook Salmon, Halibut, Baby Shrimp & Scallops, Rich Cream Chowder

SOUP OF THE DAY 10.00

Made fresh every day using only the finest regional ingredients


APPETIZERS

BISTRO SALAD  11.00

Organic Mixed Greens, Caramelized B.C. Pears, Candied Pecans, Broxburn Cherry Tomatoes, Chokecherry Dressing

CAESAR SALAD 12.00

Hearts of Romaine, Oven Roasted Broxburn Tomatoes, Taggiache Olives, Valbella Bacon Lardons, Parmesan Tuille, Grilled Focaccia

ROASTED BEET CARPACCIO  11.00

Roasted Local Red & Golden Beets, Chili Candied Almonds, Ermite Blue Cheese, Hotchkiss Greens, Beet Emulsion

SAUTEED PRAWNS 14.00



Garlic Sautéed Black Tiger Prawns, Artichoke & Spinach Fricassee with Feta Cheese, Warm Bacon & Jalapeno Vinaigrette, Basil Aioli

SMOKED ALBERTA TROUT  14.00

House Smoked Alberta Rainbow Trout, Fennel & Red Onion Slaw, Organic Alaskan Sweetheart Potato, Tobiko & Chive Crème Fraîche

RABBIT PAPPARDELLE 14.00

Local Rabbit Leg Confit, Pappardelle Pasta, Organic Arugula Greens, Broxburn Red & Yellow Tomatoes, B.C. Ponderosa Wild Mushrooms, Brown Butter Sauce, Shaved Parmigiano-Reggiano



 *Fairmont is committed to your health and well-being by preparing all cuisine with trans-fat free alternatives.* 

The Fairmont Banff Springs creates dishes utilizing fresh and nutritionally balanced ingredients which contribute to optimal health and wellness.

The Fairmont Banff Springs reserves the right to include an 18% gratuity for groups of eight or more.

ENTRÉES

BEEF TENDERLOIN	42.00
<i>Naturally Raised Grilled Beef Tenderloin, Duck Confit Mashed Potato, Saskatoon Berry Reduction, Crumbled Ermite Cheese, Winter Market Vegetables</i>	
SPRING CREEK BEEF RIBEYE	45.00
<i>Grilled 10 oz. Natural AAA Alberta Beef Ribeye, Sweet Pont Neuf, Café De Paris Butter, Okanagan Merlot Reduction, Winter Market Vegetables</i>	
ALBERTA PRIME RIB	39.00
<i>Slow Roasted Alberta Prime Rib, Local Root Vegetable & Horseradish Purée, Cabernet & Rosemary Reduction, Winter Market Vegetables</i>	
LAMB CHUMP LOIN	39.00
<i>Grilled Chump Loin, Goat Cheese & Chive Barley Risotto, Balsamic & Red Wine Reduction, Braised Onion Confit, Winter Market Vegetables</i>	
BAJA SCALLOPS AND PRAWNS 	39.00
<i>Seared Baja Diver's Scallops & Grilled Black Tiger Prawns, Kaffir Lime & Lemongrass Risotto, Green Beans & Asparagus</i>	
CHICKEN BREAST 	39.00
<i>Breast of Grain Fed Locally Raised Chicken, Chive Buttermilk Mashed Potato, Cave Springs Riesling & Poached Pear Reduction, B.C. Wild Ponderosa Mushrooms, Winter Market Vegetables</i>	
BISON RAGOUT	36.00
<i>Sautéed Alberta Bison, B.C. Wild Ponderosa Mushrooms, Broxburn Tomatoes, Green Peppercorn & Roasted Garlic Merlot Sauce, Shaved Parmesan Reggiano, Tagliatelle Pasta</i>	
RAINBOW TROUT 	35.00
<i>Pan Fried Alberta Rainbow Trout, Potato & Leek Ragout, Chervil & Cave Springs Riesling Buerre Blanc, Roasted Local Beet Puree, Hotchkiss Green Beans, Broxburn Tomato Confit</i>	
DAILY RISOTTO	28.00
<i>Vegetarian Risotto made fresh daily using only the finest regional ingredients</i>	

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