

THE CARVERY

Available Monday to Friday

11:30 AM UNTIL 2:00 PM

A 900 West Classic

slow roasted AAA Alberta Prime Rib sandwich
served with Caesar salad

\$21

**with a cup of our daily soup
or the Pacific Seafood Chowder \$23**

SALADS

COBB SALAD

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

\$22

AHI TUNA NOODLE SALAD

cilantro, lime, papaya salsa
sesame soy vinaigrette

\$23

900 WEST SALAD

choice of **grilled salmon** or **grilled chicken breast**
BC crumbled goat cheese,
Aldergrove sun-dried cranberries
hand picked baby greens, pecans, maple balsamic
dressing

\$24

GRIFFINS CAESAR SALAD

shaved parmesan, olives & roasted garlic herb crisp

\$16

Add Grilled Chicken Breast or Grilled Tiger Prawns

\$8

LITE BITES

CRISP TEMPURA PRAWNS

shaved radish & cucumber
miso ponzu dip

\$18

GRILLED LAMB CHOPS

ratatouille & roasted potato
merlot reduction sauce

\$18

SWEET CHILI CHICKEN WINGS

citrus glaze, pea sprouts

\$14



LIFESTYLE CUISINE

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

Available - 4:30 PM UNTIL 11:00 PM

SIGNATURE AAA ALBERTA PRIME RIB

Yorkshire pudding, market vegetables
choice of baked or garlic mashed potato
classic jus

8oz \$29 12oz \$39

BAR BITES

ANGUS BEEF MINI BURGERS

toasted brioche buns, bbq sauce, seasoned fries
\$16



DUNGENESS CRAB CAKES

pan-seared with guacamole & salsa
\$18



WARM CRAB & ARTICHOKE DIP

havarti & parmesan cheese
oven-baked with tortilla chips
\$16

NACHOS with the Works

tortilla chips with cheese, tomato & jalapenos
black olives, salsa, sour cream & guacamole
\$21

PRAWN COCKTAIL

a Fairmont Hotel Vancouver classic
\$16



QUEEN CHARLOTTE ISLAND HALIBUT

lemon risotto, roasted tomato emulsion
\$18

FROMAGERIE PLATTER

Chef's selection of organic local & imported cheese
please ask your server for details
\$18

DESSERTS

NEW YORK STYLE CHEESECAKE

raspberry puree and seasonal berries
\$10

DARK BELGIAN CHOCOLATE CAKE

rich chocolate center with raspberry puree
\$10

COUNTRY APPLE PIE A LA MODE

vanilla bean crème anglaise
\$10

“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.”

900 WEST CLASSICS

THAI CHICKEN WRAP

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

\$22

BENGAL CHICKEN CURRY

raita & mango chutney
crisp pappadam &
basmati rice

\$25

MEDITERRANEAN PIZZA

chicken, artichoke hearts, pesto
sun-dried tomatoes &
feta cheese

\$22

CLUBHOUSE SANDWICH

turkey breast, bacon, lettuce, tomato, Swiss cheese
mustard-mayo chutney &
spiced fries

\$21

SEAFOOD LINGUINI

sautéed scallops & prawns,
fresh baby leaf spinach
oven dried tomato &
garlic cream

\$24

OFF THE GRILL

PRIME RIB BURGER

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

\$21

AAA STEAK FRITES

9-ounce rib eye, market greens,
spiced fries, merlot sauce

\$25

WILD BRITISH COLUMBIA SALMON


Yukon gold potato shrimp hash
grilled asparagus, ginger tarragon butter sauce

\$28

FREE RANGE MAPLE HILL CHICKEN BREAST

asparagus, roasted shallots, mashed potatoes,
thyme jus, caramelized apple

\$23

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

 **LIFESTYLE CUISINE**

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

TEA at the CASTLE

2:00 PM until 4:30 PM



AFTERNOON TEA

choice of Fairmont teas

house-made raisin scones

tea sandwiches:

tomato & watercress; cucumber & smoked salmon

curried chicken salad

Chef's selection of French pastries

fresh strawberries with Devonshire cream

\$32

CHAMPAGNE TEA

choice of Fairmont teas

glass of Moët et Chandon Brut Imperial

house-made raisin scones

open-faced sandwiches:

smoked salmon crème fraiche on brioche with caviar;

cucumber & watercress baguette

Belgian chocolate dipped vanilla cream stuffed éclair

fresh strawberries with Devonshire cream

seasonal fruit tartlet & individual mini cheesecake

\$49

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