

WEST COAST APPETIZER BUFFET

Flavours of the West Coast!

A bountiful selection of Pacific Northwest Seafood, featuring Signature Salads
Mediterranean Antipasti the best in British Columbia's seasonal harvest
Pacific Seafood Chowder, Soup of the Day and
Our Famous Dessert Buffet
Your **COMPLETE** Meal — \$32

As an APPETIZER Only — \$18

A perfect beginning before your Entree with our Dessert Buffet for a sweet finish...

FEATURE DINNER - \$29

4:30 PM TO 9:00 PM

West Coast Appetizer Buffet

Choice of...

MONDAY

Baked Fusilli Pasta with Goat Cheese & Ham
or
Risotto Verde

TUESDAY

Chorizo Penne Carbonara
or
Risotto Champignon

WEDNESDAY

Pesto Linguini
or
Milanese Risotto & Peas

With a Sweet Finish — **DESSERT BUFFET** — Add \$9



900 WEST LOUNGE

Traditional Tea Service in a luxurious and relaxing setting
— Afternoons 2:00 pm to 4:00 pm —
Award-winning Martinis, Beer Flights & Wine Flights
Tour British Columbia's Vineyards from your seat in our Lounge
— Daily —



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.

Ocean Wise



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

a \$2 surcharge will be applied to shared or split items

*15% gratuity will be added to groups of 8 or more

If you have any dietary requirements, our chefs would be pleased to prepare your meal accordingly.

SOUPS & SALADS

SOUP OF THE DAY

cup \$7 / bowl \$9

Please ask your server for our creation

PACIFIC SEAFOOD CHOWDER

cup \$9 / bowl \$12

tomato pernod broth

ONION SOUP AU GRATIN \$12

GRIFFINS CAESAR SALAD \$16

shaved parmesan, olives, roasted garlic & herb crisp

GRILLED TIGER PRAWN SALAD \$24

baby leaf spinach, avocado
grapefruit & orange slices, strawberries
citrus dressing

COBB SALAD \$22

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

MARKET SALAD \$16

hand picked baby greens, tomato & cucumber
choice of dressing

Add a skewer of **GRILLED TIGER PRAWNS** or **GRILLED CHICKEN BREAST** to any salad - \$9

PASTA, PIZZA & MORE — DESSERT BUFFET included

SEAFOOD LINGUINI \$29

seared scallops & prawns
fresh baby leaf spinach
oven-dried tomato & garlic cream

GRILLED CHICKEN LINGUINI \$24

chicken breast, sautéed pearl onions, sweet peppers
basil pesto cream & pine nuts

MEDITERRANEAN PIZZA \$21

chicken, artichoke hearts
sun-dried tomato, pesto, feta cheese

POMODORO PIZZA \$20

thin-crust, roma tomato, fresh basil, bocconcini cheese
& roasted garlic cloves

PORTOBELLO MUSHROOM RISOTTO \$24

grilled Mediterranean vegetables,
tomato coulis and balsamic glaze

PRIME RIB BURGER \$21

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

THAI CHICKEN WRAP \$22

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

GIANT WILD MUSHROOM RAVIOLI \$24

grilled vegetable tower, tomato cream

DUNGENESS CRAB CAKES \$31

market vegetables
basmati rice
roasted red pepper aioli

TRADITIONAL CUTS — DESSERT BUFFET included

Our award winning Beef — aged 28-days

SLOW ROASTED ALBERTA PRIME RIB

10oz \$38 / 12oz \$41

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

GRILLED RACK OF LAMB \$40

vegetable ratatouille, roasted potato
merlot wine reduction sauce

AAA STEAK FRITES \$34

9-ounce rib eye, garden salad
spiced fries, merlot sauce

CANADIAN AAA BEEF TENDERLOIN \$42

7oz, wild mushroom jus
roasted vegetables, potato gratin

FEATURED ENTREES — DESSERT BUFFET included

MIXED GRILL \$34

chicken, lamb chop, and beef tenderloin
market salad & thick cut onion rings
chimichurri sauce

BENGAL CHICKEN CURRY \$30

raita & mango chutney, sweet bell peppers
crisp pappadam & basmati rice

QUEEN CHARLOTTE HALIBUT \$35

lobster & lemon risotto
caramelized fennel
roasted tomato emulsion

WILD BRITISH COLUMBIA SALMON \$35

grilled asparagus
Yukon gold potato shrimp hash
ginger tarragon butter sauce


FREE RANGE MAPLEHILL FARMS

CHICKEN BREAST \$26

caramelized apple, whipped potatoes

GRIFFINS SEAFOOD TRIO \$35

British Columbia salmon
halibut & prawns
market vegetables, basmati rice
lemon dill vinaigrette

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