

The Poppy Brasserie Lunch Menu

- ✓ Prices include a soft drink, ice tea, or coffee/Fairmont signature tea
- ✓ All dishes are complete and well-balanced meals
- ✓ Chateau poppy seed biscotti to end your meal

\$27.95

Breaded Turkey Schnitzel

lightly fried turkey breast cutlet in wild mushroom sauce ... served with buttered herb spaetzle and fresh vegetables

Indian Style Butter Chicken

braised with tomatoes and light curry spices, topped with shrimp crisp, jasmine rice and cucumber - yogurt mint salad

Shrimp Penne Pasta

tossed in light tomato sauce & parmesan curls ... served with pan seared tiger shrimp and warm garlic bread

Vegetable & Tofu Stir Fry (v)

shittake mushrooms & water chesnut, snow peas, ginger-hoisin sauce ... served over thin egg noodles

Grilled Pork Sirloin Steak Sandwich

three-peppercorn aioli, apricot chutney ... served with french fries and organic green salad

Alberta Bison Bratwurst

German spiced sausage, caramelized onions ... served with sweet mustard, bacon & potato salad and soup of the day

Maple and Dijon Mustard Glazed B.C. Salmon Fillet

... served with wild rice pilaf and seasonal vegetables

Fish & Chips

home style battered halibut fillets . . . served with tartar sauce, fries and cole slaw

\$25.95

Charbroiled Bacon-Gouda Alberta Beef Burger

lettuce, tomato, red onion, kosher dill pickle, roasted garlic & herb aioli ... served with organic green salad and french fries

Warm Corned Beef Reuben Sandwich

swiss cheese, sauerkraut & thousand island dressing on rye ... served with organic green salad and french fries

The Poppy Cobb Salad

chicken, avocado, egg, tomatoes, bacon bits & oka cheese on a bed of lettuce ... served with soup of the day and warm garlic bread

Homemade Meat Lasagna

tomato-meat sauce, béchamel & mozzarella cheese ... served with organic green salad and warm garlic bread

Chef Nezny's Mom's Marvelous Meatloaf

ground beef, bison, veal & pork blended with secret spices & wild mushrooms ... served with organic green salad and mashed potatoes

Local Valbella Prosciutto Ham Baguette

arugula-ricotta asiago spread ... served with organic green salad and soup of the day

\$21.95

Chef's Sandwich Creation of the Day

our freshest ingredients combined to make this sandwich a treat ... served with organic green salad and soup of the day

The Chateau's Creamy Seafood Chowder

salmon, halibut, baby shrimps, scallops & bacon ... served with organic green salad and warm garlic bread

Traditional Chicken Caesar Salad

croutons, shaved parmesan cheese, bacon bits, caesar dressing ... served with grilled chicken breast and soup of the day

Organic Baby Spinach Salad

tossed in gorgonzola dressing, button mushrooms & chopped eggs ... served with soup of the day and warm garlic bread

Mozzarella, Bacon & Tomato Sandwich

on warm foccacia bread ... served with organic green salad and soup of the day

Tomato & Goat Cheese Flat Bread

diced tomatoes, basil, red onion & garlic, asiago cheese, balsamic reduction ... served with organic green salad and soup of the day

Vegetable Samosas & Potato-Green Onion Pakoras (v)

served with cucumber-mint yogurt salad and soup of the day



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

Should you have any dietary restrictions or specific needs, please let us know and our Chef will be happy to arrange alternatives for you.

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.

Chef Michael Nezny