



SOUPS

- ROASTED TOMATO PESTO BROTH  12.00
*Broxburn Farms Organic Tomatoes & Peppers, Hotchkiss Green & Yellow Beans,
Basil Pesto Roasted Tomato Broth*
- 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*
- REGIONAL TOMATO & GOAT FETA SALAD  12.00
*Organic Heirloom Tomatoes, Fairwind's Goat Feta, Local Organic Arugula
& Micro Cress, White Balsamic Vinaigrette, Basil Gelée, Balsamic Pearls*
- DUCK CONFIT SALAD 14.00
*Anise Cured Warm Duck Leg Confit, Roasted Pear, Apple, Celeriac & Sweetheart
Potato Salad, Apple Cider Vinaigrette, Arugula & Micro Cress Salad, Saskatoon Dressing*
- SMOKED ALBERTA TROUT  14.00
*House Smoked Medicine Hat Rainbow Trout, Fennel & Red Onion Slaw,
Organic Alaskan Sweetheart Potato, Tobiko & Chive Crème Fraiche*
- RABBIT FETTUCINI 15.00
*Local Rabbit Leg Confit, House Made Fettuccini, Organic Arugula Greens,
Broxburn Red & Yellow Tomatoes, B.C. Ponderosa Wild Mushrooms,
Brown Butter Sauce, Shaved Parmigiano-Reggiano*
- SHRIMP COCKTAIL 16.00
*Chinook Honey Poached Black Tiger Shrimp, Organic Cherry Tomato,
Haas Avocado & Baby Frisée Salad, Roasted Broxburn Tomato & Horseradish Sauce*
- STEAMED MUSSELS 15.00
*P.E.I. Mussels, Roasted Broxburn Tomatoes, Garlic White Wine Cream Sauce,
Red Pepper & Basil Rouille, Grilled Focaccia*
- ANTIPASTO (TO SHARE)  18.00
*Grilled Zucchini & Eggplant Parcel with Goat Cheese Stuffing, Roasted Broxburn
Peppers & Tomatoes, Marinated Olives, Roasted Garlic, Basil Pistou, Reduced Balsamic,
Crostini*

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

ROCKY MOUNTAIN MOSAIC	46.00
<i>Seared Venison Medallion with Gorgonzola & Poached Pear Hollandaise, Bacon-Wrapped Baja Scallop with Broxburn Yellow Tomato Relish Grilled Elk Loin & Red Currants, Grilled Taber Corn Risotto & Local Cherry Reduction</i>	
SPRING CREEK BEEF RIBEYE	42.00
<i>Grilled 10 oz. Natural AAA Alberta Beef Ribeye, Sweet Pont Neuf, Café de Paris Butter, Okanagan Merlot Jus, Baby Market Vegetables</i>	
BROEK FARMS PORK CHOP	37.00
<i>Naturally Raised Grilled Berkshire Pork Chop, Valbella Country Style Bacon & Ermitte Cheese Risotto, Apple Cider & Calvados Glaze, B.C. Plum Preserve, Baby Carrots & Hotchkiss Beans</i>	
CARMEN CREEK BISON TENDERLOIN	44.00
<i>Naturally Raised Grilled Bison Tenderloin, Pommes Anna, Saskatoon Berry Gastrique, Crumbled Ermitte Cheese, Baby Market Vegetables</i>	
DUO OF LAMB	42.00
<i>Grilled Chump Loin & Chop, Roasted Broxburn Red Pepper Glaze, Gnocchi Romaine, Shiraz & Sweet Pepper Sauce, Ratatouille & Hotchkiss Beans</i>	
CHICKEN BREAST 	36.00
<i>Grain Fed Locally Raised Chicken Breast, Buttermilk Chive Mashed Potato, Riesling & Poached Pear Reduction, Wild Ponderosa Mushrooms, Baby Market Vegetables</i>	
ALBERTA PRIME RIB	39.00
<i>Slow Roasted Alberta Prime Rib, Local Root Vegetable & Horseradish Purée, Cabernet & Rosemary Jus, Baby Market Vegetables</i>	
SEAFOOD TAGLIATELLE	35.00
<i>P.E.I. Mussels, Manilla Clams, Black Tiger Shrimp, Organic Chinook Salmon, East Coast Scallops, Basil & Tarragon Pesto Cream, Broxburn Cherry Tomatoes, Fairwind's Goat Cheese & Herb Salad</i>	
RAINBOW TROUT 	34.00
<i>Pan Fried Medicine Hat Rainbow Trout, Potato & Leek Ragout, Gingered Carrot Butter Sauce, Roasted Beet Purée, Hotchkiss Green Beans, Broxburn Tomato Confit</i>	
PACIFIC RED SNAPPER 	38.00
<i>Pan Roasted Red Snapper, Citrus Fennel Butter, Yellow & Red New Potatoes, Lemongrass & Kafir Lime Nage, Broxburn Tomato, Baby Carrots & Hotchkiss Beans</i>	
DAILY RISOTTO	28.00
<i>Each day we will feature a fresh vegetarian risotto, highlighting local and international ingredients. Please ask your server for details.</i>	

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