

CONFEDERATION LOUNGE

SOUPS

WILD MUSHROOM BISQUE

Chicken Velouté with Sautéed “*Sherwood Park*” Mushrooms, Chive Oil
\$12.50

CLASSIC FRENCH ONION SOUP

Sourdough Crouton, Gruyère & Parmesan Gratin
\$12.50

CHEF’S DAILY SOUP CREATION

\$10.50

SALADS

THE “MAC’S” PRAIRIE CAESAR SALAD

Traditional Lemon Garlic Dressing, Herb Croutons,
Shaved Asiago Cheese
\$15.00

“*GREENS, EGGS AND HAM FARM*” BABY FIELD GREENS

Toasted Almonds, Orange Segments, Sun-dried Cranberries
Canadian Birch Vinaigrette
\$13.50

EARTHY SPINACH SALAD

Blue Cheese, Caramelized Pears, Red Beets, Walnut Dressing
\$14

ADD TO ANY SALAD

Chicken Breast \$6.50

Prawns \$8.50

SMALL DISHES

“WESTBURY” DEVEILED DUNGENESS CRAB CAKES

Avocado Cucumber Salad, Creamy Wasabi, Mango Sorbet
\$18

WARM TUNA NIÇOISE

Grilled Medium Rare Tuna, Olives, Tomatoes, Beans
Fingerling Potatoes, Light Rosemary Champagne Vinaigrette
\$19.50

BAR BITES

POPCORN À LA MINUTE

Sea Salt \$10


Sugar \$8

Soy Sauce \$10

Wasabi \$10

Truffle Oil \$12

*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.*

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

SANDWICHES AND BURGERS

All Sandwiches served with your choice of French Fries, Baby Greens, Caesar Salad, Spinach Salad or Cup of Soup of the Day

ALBERTA GROUND SIRLOIN BEEF OR BUFFALO BURGER

Maple-smoked Bacon, Cracked Pepper Mayonnaise,
Red Onion Confit, Lettuce, Tomato & Onion,
Choice of Canadian Cheddar, Brie, or Blue Cheese
\$20

CHARBROILED "SPRING CREEK FARM" RIB EYE STEAK SANDWICH

Garlic Parmesan Brioche, Sautéed "Sherwood Park" Mushrooms,
Crisp Paprika Onions, Cattleman Beefsteak Sweet Potato Fries
\$28

CHICKEN SANDWICH

Fresh Basil-marinated Chicken Breast, Bacon,
Melted Provolone Cheese, Avocado, Pepper Mayonnaise,
Crisp Iceberg Lettuce and Hot House Tomato
Served on a Toasted Baguette
\$20

THE VEGETARIAN

Falafel, Hummus, Tzatziki, Cucumber,
Lettuce, Red Onion, Feta, Mint
Served on a Homemade Pita
\$18.50

THE KEBAB

Grilled Lamb Skewer, Tzatziki, Cucumber, Lettuce,
Red Onion, Eggplant, Potato, Feta
Served on a warmed Homemade Pita
\$21.00

SHARING OPTIONS

OUR ITALIAN CREATION

Stuffed Zucchini with Goat Cheese and Pine Nuts
Herb-marinated and Grilled Eggplant and Bell Pepper
Olive Tapenade and Tomato Basil Salad
Prosciutto and Salami
Warm Baguette, Cheese Bread

**For One \$24
For Two \$33**

OUR ASIAN INSPIRATION

Pork Dumpling
Chicken Satay
Fairmont Green Tea and Lemongrass-marinated Shrimp Skewer
Vegetable Tempura
Homemade Vegetarian Spring Roll
"Spring Creek Farm" Bison Short Rib Samosa
Sweet Chili Dip, Peanut Sauce, Soy Garlic and Ginger Dip

**For One \$30
For Two \$42**

OUR QUICHE COLLECTION

Quiche Lorraine (Bacon and Leek)
Spinach and Feta
Sun-dried Tomato, Basil and Pecan
Broccoli and Cheddar
Smoked Salmon and Potato
With Choice of daily Soup or "Greens, Eggs and Ham Farm" Baby Greens

Choice of Any Two Quiches \$18

MAIN COURSES

HOMEMADE GNOCCHIS

Grilled Radicchio, Butternut Squash Parmesan Foam
\$25

WILD BOAR CARBONARA

Linguini, Carbonara Sauce, Yukon Double-smoked
Wild Boar Bacon, Truffled Parmesan Chip
\$24

TRADITIONAL WHITE BEAN CASSOULET

Root Vegetables, Chorizo,
Grilled "Spolumbo's" Artisan Turkey Sausage
\$24

ADD TO ANY OF THE ABOVE ITEMS:

Roasted Farm-raised Chicken Supreme \$10

Chinook Salmon \$13

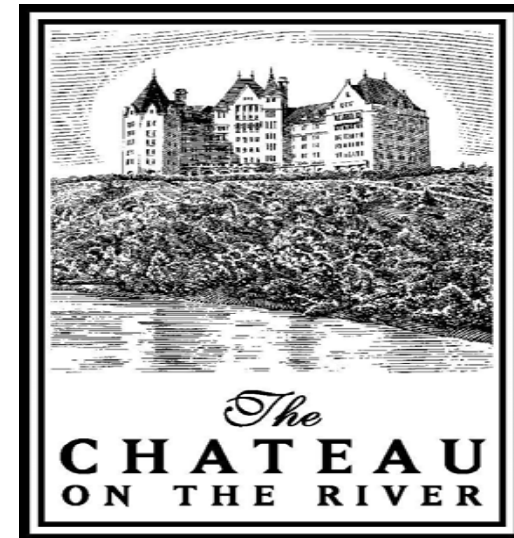
Hand-harvested Pacific Scallops \$12

"SPRING CREEK FARM" BEEF STROGANOFF

10 Oz. Ribeye Steak
Classic Stroganoff Sour Cream and Mustard Sauce
Creamy Mashed Potatoes, Seasonal Vegetables
\$42



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THE *Fairmont*
HOTEL MACDONALD