SNACKS & FILLERS

Glacier Saloon Flat Bread (v) | **14**
roma tomatoes, basil pesto, goat cheese & asiago, arugula

Breads & Dips | 17
curried crab dip, cauliflower hummus, sundried tomato tapenade
selection of flat breads & tortilla shards
ADD ADDITIONAL DIP | 3.50 PER DIP

Shrimp Pot Stickers | 15
ponzu sauce, napa cabbage vegetable slaw

Pulled Short Rib Mac & Cheese | 15
fontina & truffle sauce, herbed bread crumb gratin

Cow Tippers | 17
honey chipotle dusted beef tenderloin bites, roasted garlic & tarragon aïoli

Poutine Skillet | 15
French fries, gravy, melted Québec cheese curds

SOUPS

Canadian Seafood Chowder | 13
variety of seafood, creamy velouté double smoked bacon, herb croutons

Stout Beer & Onion Soup | 13
herb crostini, aged white cheddar gratin

Soup of the Day | 10
Chef's daily creation

BRONCO HOAGIES

bronco hoagies served with fries or salad

Alberta Beef Dip | 19
thinly sliced beef & caramelized onions, horseradish mayo
beef jus, coleslaw, grilled ciabatta bun

Saloon Burger | 22
white cheddar, smoky bacon aïoli, sautéed mushrooms, lettuce
ripe tomato, dill pickle, brioche bun
UPGRADE TO A BISON BURGER | 24

Balsamic Roasted Vegetable Sandwich (v) | **17**
balsamic roasted eggplant, zucchini, portobella mushroom & tomato
Halloumi cheese, basil & arugula on herbed focaccia

Buffalo Chicken Quesadilla | 22
buffalo spiced chicken, Monterey jack, tomatoes, scallions, jalapeño ranch dip

8oz Spring Creek Natural Flat Iron Steak Sandwich | 24
rocket greens, balsamic braised cipollini onions, Canadian blue cheese cream sauce

HOLSTER EXPANDERS

10oz Grilled Alberta AAA Striploin | 40
whipped potatoes with caramelized shallots, pan jus, balsamic butter, seasonal vegetables

Alberta Bangers & Mash | 25
local venison, whiskey, fennel & cherry sausages, mashed potatoes, Dijon jus

Grilled Pork Ribs | 32
stout BBQ baby back pork ribs, sweet potato fries, coleslaw
HALF RACK | 25

NIBBLE & SHARE

Saloon Calamari | 17
chipotle lime aïoli, grilled lemon

Dozen Wings | 19
choice of: stout beer BBQ, honey garlic, sweet Thai chili & lime, Frank's RedHot
ginger orange sesame glaze, served with blue cheese dipping sauce, celery & carrots

Cheese Lover's Nachos | 24
traditional home fried corn chip nachos, Monterey Jack & cheddar, tomatoes
black olives, green onions, spicy banana peppers, salsa, guacamole, sour cream
ADD STOUT BBQ PULLED PORK | 8

Rocky Mountain Skillet | 34
loaded nachos, chicken wings, breaded sweet corn nuggets, crispy shrimp & jalapeño poppers
salsa, guacamole, sour cream

FROM THE FIELD

ADD CHICKEN OR SHRIMP | 6 ADD SALMON | 10

Classic Caesar Salad | 14
romaine hearts, parmesan, croutons, local Valbella bacon
creamy garlic Caesar dressing

Saloon Winter Greens (v) | **13**
organic greens & frisée lettuce, oven roasted pears, candied pecans
verjus & blood orange vinaigrette

Air-dried Beef Tenderloin & Spinach Salad | 14
golden beets, hard boiled egg, radish, toasted almonds, cambozola, peppercorn mustard dressing

ORGANIC THIN CRUST PIZZA

Tamarack | 23
wild boar bacon, ham, mushrooms, fontina & mozzarella, tomato sauce

St. Piran | 23
pulled bison, roasted red onion, portobella mushroom, yellow pepper, fontina & mozzarella
white cheddar, stout BBQ sauce, Saskatoon berry & balsamic drizzle

Skoki (v) | **23**
fire roasted red & yellow bell peppers, portobella mushrooms, sautéed spinach, onions
roasted artichokes, fontina & mozzarella, tomato sauce

COWBOY FAVOURITES

Saloon Fish & Chips | 23
beer battered haddock, French fries, tartar sauce, coleslaw

House Made Bacon Wrapped Meatloaf | 25
Yukon gold mashed potatoes, seasonal vegetables, chipotle glazed onions & mustard jus

Nasi Goreng | 26
spicy Indonesian rice stir fry with pork & shrimp, egg pancakes, shrimp puffs
MAKE IT VEGETARIAN (v) | 24

Wild Game Fettuccini Bolognaise | 25
ground bison, elk, pork & beef, tomato sauce, wild mushrooms, wilted spinach
asiago shavings, garlic toast

Portobella Mushroom Steak (v) | **21**
edamame & leek filling, roasted tomato miso ragoût, gram beans

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

LIFESTYLE CUISINE *Plus*

Nutritious meals designed around select dietary needs & diet-dependent requirements. Created using fresh & nutritionally balanced ingredients, Fairmont Lifestyle Cuisine Plus dishes contribute to optimal health & wellness. We offer Gluten Free Whole Grain Bread upon request.

DASH/HEART HEALTHY

organic greens & frisée lettuce, oven roasted vegetables, roasted shallot dressing | 13

poached Atlantic salmon, herb basmati rice
saffron & fennel peperonata, seasonal vegetables | 35

GLUTEN FREE

coriander crusted tuna tataki, red pepper salad, balsamic drizzle | 19

chilled jumbo shrimp, orange & fennel salad, avocado crush | 17

grilled AAA 10oz Alberta striploin steak, roasted onion mashed potatoes
olive oil vegetables, rosemary butter | 39

grilled pork chop, caramelized cipollini onions, crushed baby potatoes
seasonal vegetables, roasted apple chutney sauce | 36

DIABETIC

tomato fennel soup, cilantro oil | 12

herb roasted chicken breast, pan roasted fingerling potatoes
braised winter greens, syrah demi-glace | 34

VEGAN

organic red quinoa roulade, roasted beets, micro greens, pumpkin seed dressing | 13

portobella mushroom steak, edamame & leek filling, roasted tomato miso ragoût
sautéed gram beans| 21

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 artifical trans fat.

(v) denotes vegetarian options