

SNACKS & FILLERS

Butter Chicken Poutine Skillet | 16

tandoori chicken, Québec cheese curds, butter chicken sauce, cilantro yogurt

Saloon Mini Stuffed Yorkies | 17

braised Alberta bison short rib, caramelized shallots, horseradish aioli, natural jus

Glacier Saloon Flat Bread (v) | 14

roma tomatoes, basil pesto, goat cheese & asiago, arugula

Buffalo Chicken Spring Rolls | 16

buttermilk garlic ranch, napa cabbage & vegetable slaw

Crab & Double Smoked Bacon Mac & Cheese | 15

Canadian crab meat, green onion, crispy bacon, white cheddar & dill cheese sauce
herbed bread crumb gratin

Cow Tippers | 17

honey chipotle dusted beef tenderloin bites, lime aioli & masala dipping sauce

SOUPS

Chardonnay & Tomato Seafood Chowder | 14

B.C. salmon, mussels, baby scallops & shrimp, clams, double smoked bacon, leek
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

Western Beef Sandwich "Philly" Style | 19

thinly sliced beef, fried onion rings, peppers, portobella mushrooms, caramelized onions
jalapeño jack cheese sauce, farmer's bun, coleslaw

Saloon Burger | 20

gruyère, smoky bacon, sautéed portobella mushrooms, caramelized onions, lettuce
ripe tomato, dill pickle, house made Saloon burger sauce

UPGRADE TO A BISON BURGER | 22

Warm Vegetable Focaccia (v) | 17

hummus, roma tomatoes, grilled asparagus, peppers & portobella mushrooms, greens
goat cheese, fig balsamic syrup

Hickory House Smoked Chicken Club | 19

smoked chicken breast, crisp prosciutto, provolone, ripe tomato
lettuce, avocado mousse, ciabatta bun

8oz Spring Creek Flat Iron Steak Sandwich | 24

rocket greens, balsamic braised cipollini onions, Canadian blue cheese cream sauce
grilled sourdough wedge

HOLSTER EXPANDERS

10oz Grilled Alberta AAA New York Steak | 39

sautéed garlic chive & red onions, Szechuan butter, natural jus
broccoli mashed potatoes, seasonal vegetables

Stout BBQ Pulled Pork on Corn Pancakes | 19

slow roasted pulled pork, maple-whiskey butter, grilled corn on the cob, cajun wedges

Alberta Prime Rib & Yorkshire Pudding | 37

Yukon Gold mashed potatoes, glazed vegetables, natural jus
PRIME RIB IS AVAILABLE AFTER 5:30 P.M.

Grilled Pork Ribs | 32

stout BBQ baby back pork ribs, sweet potato fries, coleslaw
HALF RACK | 25

NIBBLE & SHARE

Saloon Calamari | 17

piquillo pepper aioli, grilled lemon

Dozen Wings | 18

choice of: stout beer BBQ, honey garlic, sweet Thai chili & lime, Frank's RedHot,
spicy Korean sesame glaze, served with blue cheese dipping sauce, celery & carrots

Cheese Lover's Nachos | 21

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 | 29

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

crisp romaine lettuce, parmesan, multigrain crisp, local Valbella bacon
creamy garlic Caesar dressing

Poppy's Seeds & Greens (v) | 13

organic greens, endives, toasted pine nuts & sunflower seeds, pickled carrot & asparagus tips
cucumber, cherry tomatoes, Meyer lemon virgin olive oil vinaigrette

Air Dried Beef Tenderloin & Spinach Salad | 14

marinated baby potatoes & green beans, 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

Skokie (v) | 23

fire roasted red & yellow bell peppers, portobella mushrooms, sautéed spinach, onions
roasted artichokes, fontina & mozzarella, tomato sauce

Temple | 24

grilled prawns & smoked salmon, asparagus, red onion, fried capers, cambozola
fontina & mozzarella, tomato rosé sauce, parsley dill pesto

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 onion & 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 Bolognese | 25

ground bison, elk, pork & beef, tomato sauce, wild mushrooms, wilted spinach
asiago shavings, garlic toast

Mushroom& Spinach Butternut "Cannelloni" (vegan) | 21

cauliflower & potato cake, smoked tomato sauce

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



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

carrot ginger soup, toasted pumpkin seeds, virgin olive oil drizzle | 12

grilled escolar, basmati rice with braised leeks, seasonal vegetables
olive mignonette | 35

GLUTEN FREE

chicken & vegetable rice paper roll, mushroom & sea vegetables, nori sour cream | 12

organic greens, endives, toasted pine nuts & sunflower seeds, cucumber, cherry tomatoes
pickled carrot & asparagus tips, Meyer lemon virgin olive oil vinaigrette | 13

grilled AAA 10oz Alberta striploin steak, roasted garlic mashed potatoes
olive oil vegetables, balsamic reduction | 39

seared Atlantic salmon & prawns, lemon & olive oil forked fingerling potatoes
fire roasted tomato coulis | 34

DIABETIC

tomato fennel soup, cilantro oil | 12

marinated grilled chicken suprême, almond pesto roasted fingerling potatoes
green asparagus & wilted spinach, wild mushrooms | 31

VEGAN

organic red quinoa roulade, yellow tomato gazpacho, micro greens, virgin olive oil | 13

cauliflower & potato tofu masala, yellow dal, basmati rice, cashews
roti bread, pickled mango | 24

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.

(v) denotes vegetarian options