



APPETIZERS

CAST IRON SEARED BEEF TENDERLOIN BITES | 17
honey chipotle dusted beef tenderloin bites, lime aioli & masala dipping sauce

SEARED LOBSTER & CRAB CAKES | 17
cumin aioli, avocado, fennel & orange salad

 MARINATED CHILLED JUMBO PRAWNS | 16
Mediterranean potato salad, sundried tomatoes, feta & herb olive tapenade

WARM TOMATO TARTLETS | 14
ricotta & fontina, arugula, cold pressed canola vinaigrette, golden balsamic drizzle


MAPLE WHISKEY PORK BELLY | 17
crisp maple whiskey marinated pork belly, summer squash purée, candied pecans, parsley pistou

 ORGANIC RED QUINOA ROULADE (v) | 13
yellow tomato gazpacho, micro greens, virgin olive oil

PROSCIUTTO CARPACCIO | 15
rucola, shaved pecorino, watermelon basil gastrique

SOUPS

CHARDONNAY & TOMATO SEAFOOD CHOWDER | 14
B.C. salmon, mussels, baby scallops & shrimp, clams, double smoked bacon, leek, herb croutons


 CURRIED CARROT LEMONGRASS SOUP | 12
ginger & scallion cream, pumpkin seeds, basil oil

STOUT BEER ONION SOUP | 13
herb crostini, aged white cheddar gratin

FROM THE FIELD

add chicken or shrimp | 6 *add salmon* | 10

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

THIN CRUST PIZZAS

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, portabella mushrooms, sautéed spinach, roasted artichokes, onions
fontina & mozzarella, tomato sauce

TEMPLE | 24
grilled prawns & smoked salmon, asparagus, red onion, fried capers, cambozola
fontina & mozzarella, tomato rosé sauce, parsley dill pesto

(v) denotes vegetarian items



ENTRÉES

ALBERTA PRIME RIB & YORKSHIRE PUDDING | 37
Yukon Gold mashed potatoes, glazed vegetables, natural jus

SIGNATURE ROCKY MOUNTAIN GAME TRIO | 42
seared bison, elk & venison medallions, roasted pearl onion & pecorino risotto
seared wild mushrooms, red currant game jus

10oz GRILLED ALBERTA AAA NEW YORK STEAK | 39
sautéed garlic chive & red onions, Szechuan butter, natural jus
broccoli mashed potatoes, seasonal vegetables

GRILLED PORK RIBS | 32
stout BBQ baby back pork ribs, sweet potato fries, coleslaw

half rack | 25

CHICKEN & WAFFLES | 32
chili tortilla herb crusted chicken suprême, house made waffles, maple bacon brown butter gravy
lemon thyme infused green beans, grilled corn on the cob, buttermilk & pink peppercorn dressing

GRILLED VEAL CHOP | 37
warm wheat berry & wild rice salad, green asparagus, yellow tomato fondue, chimichurri sauce

SEARED ATLANTIC SALMON & PRAWNS | 34 
nori & sesame sticky rice, pan flashed vegetables, miso & ginger beurre blanc, carrot reduction

ALMOND CRUSTED PACIFIC ESCOLAR | 34
Yukon Gold potatoes, samfaina sauce, crab meat stuffed piquillo peppers, basil pesto

BRASSERIE FAVOURITES

HOUSE MADE MEATLOAF | 25
bacon wrapped, Yukon Gold mashed potatoes
chipotle glazed onion & mustard jus, seasonal vegetables

POPPY BRASSERIE BURGER | 20
gruyère, smoky bacon, sautéed portobella mushrooms, caramelized onions
lettuce, ripe tomato, dill pickle, house made burger sauce, served with French fries or salad

upgrade to a bison burger | 22


CAULIFLOWER & POTATO TOFU MASALA (*vegan*) | 24 
yellow dal, basmati rice, roti bread & pickled mango, toasted spiced cashews

NASI GORENG | 26
spicy Indonesian rice stir fry with pork & shrimp, egg pancakes, shrimp puffs

make it vegetarian (v) | 24 

PRAWN PANCETTA FETTUCCINI PASTA | 24
sautéed pancetta lardons, prawns, roasted garlic, shallots, spinach
sundried tomatoes & basil, fire roasted tomato sauce

make it vegetarian (v) | 21 

 *Created using fresh & nutritionally balanced ingredients, Fairmont Lifestyles Cuisine dishes contribute to optimal health & wellness. Additionally, we are pleased to offer you Lifestyle Cuisine Plus, nutritious meals designed around select dietary needs & diet-dependent requirements. Our Food & Beverage team would be delighted to provide you with a special menu featuring Lifestyle Cuisine Plus selections.*

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.