Lunch Buffet

Available Monday to Friday

Enjoy our chef's daily creation of meat, fish, poultry, roasts and seafood dishes.
Daily features include an extensive variety of crisp salads, dressings and condiments, a live pasta station, house made soup of the day and seasonal vegetables.
Pastry team delectable sweet table
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Appetizers

Soup of the Day **$9**

Charred Heirloom Tomato Bisque **$9**
Fresh Basil

House French Onion Soup **$11**
French Baguette Crouton, Melted Gruyère Cheese

Coastal Seafood Chowder **$12**
Atlantic Seafood in a Creamy White Wine Velouté

Crab Cakes **$15**
Fresh Tomato Bruschetta, Chive Aioli

Trio of Spreads **$12**
Sun Dried Tomato Tapenade, Bruschetta, Hummus
Crostini, Pita Chips and Flat Bread

Poached Prawns **$16**
Orange Segments, Shaved Fennel, Baby Arugula
Banyuls Emulsion

Salads

Mixed Green Salad **$12**
Dried Berries, Toasted Pumpkin Seeds, House Vinaigrette

Caesar Salad **$12**
Brioche Croutons, Bacon Bits, Parmesan, House Caesar Dressing
Add Grilled Chicken $20, or Grilled Atlantic Salmon $22

Cobb Salad **$20**
Grilled Chicken, Chopped Bacon, Egg, Cucumber, Tomato
Avocado, Ermite Cheese and Dijon Dressing

Pan Seared Ahi Tuna Niçoise **$19**
Fingerling Potatoes, Cherry Tomato, Kalamata Olives
Green Beans, Hard Boiled Egg and Balsamic Vinaigrette

Lobster Cobb Salad **$28**
Poached Nova Scotia Lobster, Grilled Corn, Avacado, Ermite
Blue Cheese, Chopped bacon, Chopped Romain, Tomato, Hard
Boiled Egg, Dijon Dill Dressing

Main

Atlantic Salmon Burger **$20**
Avocado, Tzatziki Fennel Slaw, Fresh Arugula, Multigrain Bun with Quinoa Tabouli

Château Burger **$20**
8oz Beef Pattie, Pulled Beef Short Rib, Melted Brie, Crispy Onions and Dijon Mayo

Daily Quiche Creation **$17**
Please ask your server for the daily variety

Grilled Portobello Sandwich **$18**
Local Goat Cheese, Grilled Portobello Mushrooms, Roasted Red Peppers, Arugula, Shallot Vinaigrette
Potato Grain Loaf

Grilled Chicken Club Sandwich **$20**
Crisp Bacon, Avocado, Chipotle Aioli, Lettuce, Tomato, and Toasted Whole Wheat Bread

Chef's Daily Seafood Creation **$25**
Please ask your sever for the daily inspiration.

Citrus Miso Rubbed Atlantic Salmon **$25**
Stewed Lentils, Acidulated Grapefruit, Warm Tomato Vinaigrette

10oz Beef Striploin **$32**
Crème Fraîche Whipped Yukon Gold Potato, Market Vegetables, Cabernet Reduction

Chef Rocher's Mushroom Meatloaf **$20**
House Made Wild Mushroom Infused Meatloaf, Crème Fraîche Whipped Yukon Gold Potato
Market Vegetables and a Creamy Mushroom Sauce

Pappardelle Pasta **$22**
Braised Short Ribs, Foraged Wild Mushrooms, Shaved Parmesan Reggiano with Asparagus Tips

Fettuccini Pasta **$24**
White Wine Clam Sauce, Roasted Prawns, Simmered Little Neck Clams

Grilled Vegetable Terrine **$22**
Cumin Scented Du Pui Lentils, Citrus Tomato Broth

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