

MENU

Sliders

Select any 3 for \$15 or 5 for \$25



Elk

Blue Cheese, Pickled Red Onions



Crab

House Tartar, Fennel



Lobster & Shrimp

Curried, Cucumber, Iceberg Lettuce



Beef

Cheddar, Double Smoked Bacon, House Ketchup



Salmon

Smoked, Lemon Sour Cream Spread, Arugula

Appetizer

House Made French Onion Soup	\$11
Leaf Salad VEGETARIAN	\$12
Candied Pistachio, Shaved Radish, Pea Shoots, Maple Walnut Vinaigrette	
Classic Caesar	\$12
Croutons, Crisp Bacon, Shaved Parmesan, House Caesar Dressing	
Lobster Cobb GLUTEN FREE	\$28
Lobster Salad, Grilled Corn, Crisp Bacon, Hard Boiled Egg, Avocado Tomato, Ermite Blue Cheese, Dijon Dill Dressing	
Blackened Salmon Niçoise GLUTEN FREE	\$19
Fingerling Potatoes, Tomatoes, Kalamata Olives, Green Beans, Shaved Red Onion, Hard Boiled Egg, Balsamic Emulsion	
Potted Smoked Salmon Rilette DASH	\$18
Grilled Baguette, Arugula	
Tandoori Lamb Kebabs	\$14
Mint Dip	
Sweet Chili Chicken Wings	\$18
Jumbo Wings, Ermite Blue Cheese Dip, Crisp By Ward Market Vegetables	

Main Course

Cod & Chips	\$22
Beer Battered, House Chips, Tartar	
Seared Arctic Char, Roasted Cherry Tomatoes LOW CARB	\$30
Kalamata Olives, Fingerling Potatoes	
Château Burger	\$20
6oz All Beef Pattie, Pulled Short Rib, Brie Cheese, Lettuce, Tomato, Pickle, Chateau Sauce, Beer Battered Onion Rings	
Turkey Club	\$20
Brined Shredded Turkey Breast, Crisp Bacon, Iceberg Lettuce, Ripe Tomato, Cheddar, Château Sauce	
Steak & Fries	\$38
8oz Aged Beef Striploin, Caramelized Onions, French Fries, Ermite Blue Cheese Butter	
Fettuccini	\$24
Sautéed Cherrystone Clams, White Wine Sauce, Shaved Parmesan	

Fairmont Lifestyle Cuisine

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.

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.

Local Cheeses and Charcuterie

Select any 3 for \$15 or 5 for \$22
Served with Bread and Crackers

Cheeses

- Tomme de Joyeux, Firm, Washed Rind, Goat, Qc
- Cendrillon, Ash Goat, Qc
- Les Métayères, Semi-Soft, Washed Rind, Cow, Qc
- Ciel de Charlevoix, Semi Firm Blue, Natural Rind, Cow, Qc
- Riopelle de l'Isle, Soft, Bloomy Rind, Cow, Qc
- Château Ricotta, House made, Cow
- Balderson, Aged Cheddar, Firm, Cow, On

Charcuterie

- Salmon Rillettes, Housemade
- Chorizo, Seed to Sausage, Ont
- Smoked Brisket, Schwartz, Qc
- Genoa Salami, Seed to Sausage, Ont
- Duck Prosciutto, Seed to Sausage, Ont
- Pastrami, Seed to Sausage, Ont
- Loin Prosciutto, Pork, Seed to Sausage, Ont
- Duck Rillettes, Housemade

Pick your Condiments

Cornishons, Honey, Fruit Chutney, Stout Mustard, Fig Jam
Almonds, Olives Pickles




Port Flight



Sandeman Ruby | Sandeman LBV | Sandeman VAU Vintage 2000

\$19

Dessert

Flourless Chocolate Espresso Cake Raspberry Sorbet, Baked Meringue	\$10
Brown Butter Apple Gateau Rum Raisin Ice Cream	\$10
Chocolate Hazelnut Bar Crust, Candied Orange Mousse	\$10
Clarmell Farms Goat Cheese & Blueberry Cheese Cake Blueberry, Taragon Compote	\$10
White Chocolate and Raspberry Crème Brûlée Fresh Berries	\$10
 House Spun Seasonal Sorbets GLUTEN FREE Dark Chocolate Dipped Strawberry, Fresh Berries	\$10
Lemon Meringue Tart Blueberry Mousse Tower	\$10
Homemade Daily Ice Cream	\$10