

SUMMER PATIO BBQ MENU

SOUP AND SALADS

BLACK BEAN AND ROASTED CORN TORTILLA SOUP

Cilantro, Goat Cheese Crumble, Corn Tortilla \$11

WATERMELON AND SPINACH SALAD

Feta, Spiced Pecan, Blackberries Honey-Lime Tequila Dressing \$14

HEARTS OF ROMAINE SALAD

Creamy Roasted Garlic Dressing, Crispy Pancetta Herb Crouton, Shaved Parmesan

PANZANELLA SALAD

Marinated Tomato, Cucumber and Artisan Greens, Bocconcini, Basil, Sour Dough Croutons, Balsamic Reduction, Extra Virgin Olive Oil Vinaigrette

FROM THE GRILL

(Available with Blackened Spice) Chicken Breast \$8 Shrimp Kebabs \$9 4oz Ahi Tuna Steak (served Rare) \$17



Black Garlic Hummus, Truffle Goat Cheese Dip, Sun-Dried Tomato & Olive Tapenade, Local Organic Whole Wheat Pita, Lavash Crackers and Tri-Colour Corn Chips

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

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.

ENTRÉES

The following entrees come with Summer Vegetable Coleslaw and your choice of: Potato Salad, Mixed Greens, Spinach Salad, Caesar Salad, Tortilla Soup, Or Tri-Color Corn Chips and Salsa

ALBERTA BEEF BURGER

Smoked Applewood Cheddar, Double-Smoked Bacon, Grilled Onions, Horseradish Mayo, Butter Leaf Lettuce, Tomato on a Sesame Seed Bun

VEGETARIAN PORTOBELLO SANDWICH



Grilled Portobello Mushroom, Roasted Red Peppers, Lettuce, Parmesan Crisp, Goat Cheese, Truffle Mayo on a Whole Wheat Kaiser \$19

BLACKENED, SPICED CHICKEN WRAP

Grilled Peaches, Spinach, Balsamic Mayo, Brie Cheese, In a Sun-dried Tomato Tortilla \$20

GRILLED AHI TUNA FISH TACO (SERVED RARE)



Pineapple & Corn Salsa, Spicy Sriracha Mayo, Fresh Papaya, Mixed Greens in a Taco Shell \$28

PORK CHORIZO BURGER

Lettuce, Tomato, Roasted Garlic & Tomato Aioli, Goat Cheese, On a Brioche Bun \$21

STEAK SANDWICH

10 oz AAA Alberta Beef Ribeye, Grilled Onions, Portobello Mushrooms, Pepper Mayo, On Sour Dough Bread \$36

SPICY GRILLED LAMB SAUSAGE

Cilantro Yogurt, Cucumber, Feta, Grilled Sweet Onions, In a Local, Organic, Whole Wheat Pita \$24