The Confederation Lounge

Sharing Options

STEAMED PEI MUSSELS $21
Saffron, White Wine, Chorizo Sausage, Cilantro, Grilled Sourdough

JUMBO SHRIMP COCKTAIL $18
Crab & Baby Shrimp Salad

NACHOS $17
Tri-Colour Corn Tortillas, Jalapenos, Tomatoes, Green Onions, Black Olives, Smoked Cheddar, House Salsa, Guacamole, Sour Cream

With Diced, Cajun Chicken Breast $25

CHICKEN LOLLIPOPS 12 pcs $17 18 pcs $21
Choice of: Salt & Pepper, House BBQ Sauce or Frank's Red Hot Sauce
Served with Creamy Parmesan Dip

CONFEDERATION DIPPING PLATTER $22
Black Garlic Hummus, Truffle Goat Cheese Dip, Spicy Crab Dip, Lavash Crackers, Local Organic Whole Wheat Pita, Tri-Colour Corn Chips

BUTTER CHICKEN POUTINE $20
Cheese Curds, Tandoori Chicken, Fries

Soups and Salads

CHEF'S DAILY SOUP CREATION $11

CONFEDERATION CAESAR SALAD $15
Chopped Romaine, Crispy Pancetta, Shaved Parmesan, Artisan Bread Crouton, Caesar Vinaigrette

ROASTED PEAR & CRANBERRY SALAD $15
Baby Mixed Greens, Dried Cranberries, Roasted Bartlett Pear, Goat Cheese, Toasted Almonds, "Very Berry Farms" Local Honey & Vanilla Vinaigrette

MACDONALD COBB SALAD $28
Hearts of Romaine with Hard-Boiled, Organic Egg, Lobster, Avocado, Pistachios, Mango, Oven-Dried Tomatoes, Crispy Pancetta, Blue Cheese, Creamy Sherry Dressing

ADDITIONS TO ANY SALAD

Grilled Herbed Chicken Breast	$8
Pan-Seared Garlic and Herb Prawns	$9
5 oz Herbed Atlantic Salmon Fillet	$14
3 Pan-Seared Scallops	$15
Garlic Toast	$4.75
Garlic Cheese Toast	$5.25

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 Lifestyle Cuisine Plus selections.

Sandwiches

All Sandwiches are served with your choice of House-Seasoned French Fries, Sweet Potato Fries, Mixed Greens or Caesar Salad.

ALBERTA BEEF BURGER $20
Applewood Smoked Cheddar, Double-Smoked Bacon, Roma Tomato, Lettuce, Caramelized Onion Jam, Tomato & Roasted Garlic Mayonnaise on a Toasted Sesame Bun

DUNGENESS CRAB & SHRIMP CROISSANT $26
Grilled Asparagus, Crispy Pancetta, Louis Sauce, on a Buttery Croissant

STRATHCONA CHICKEN CLUB $20
Herb-Infused, Grilled Chicken Breast, Double-Smoked Bacon, Butterleaf Lettuce, Oven-Dried Roma Tomato, Lime Aioli on a Soft Water Bun

FLAT IRON STEAK QUESADILLA $25
Roasted Peppers, Sweet Onion, Corn & Smoked Cheddar Cheese

SHIITAKE MUSHROOM & SCALLION TOFU BURGER $20
Butterleaf Lettuce, Vine-Ripened Tomato, Yuzu & Soy Aioli, on a Sesame Seed Bun

Main Fare

FISH AND CHIPS $26
North Atlantic Haddock dipped in "Alley Kat" Lager Batter, Yuzu Tartar Sauce, Thick Cut Fries

VEAL SCALLOPINI $34
Grainy Mustard & Wild Mushroom Sauce, Lemon Asparagus Risotto, White Wine & Garlic Braised Tomato, Market Vegetables

ATLANTIC LOBSTER LINGUINE $29
Oven-Dried Tomato, Arugula, Extra Virgin Olive Oil & Fresh Basil

HORSERADISH-CRUSTED SALMON $36
Steamed Fingerling Potatoes, Pickled Cucumber, Mustard Vinaigrette, Market Vegetables

"STERLING SILVER" STRIPLOIN $35
8 oz. Alberta Beef, Foie Gras, Truffle Jus, Garlic & Goat Cheese Whipped Potatoes, Market Vegetables

PEPPER-CRUSTED TUNA NIÇOISE $31
Green Beans, Olives, Fingerling Potatoes, Organic Free-Run Eggs, Tomato, Anchovies, Lemon Mustard Vinaigrette. Tuna Served Rare.

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.