The Confederation Lounge

Sharing Options

STEAMED PEI MUSSELS $19
"Alley Kat" Lager, Double-Smoked Bacon, Garden Herbs, Grilled Sourdough

COCONUT PRAWNS $17.5
Tangy, Sweet Chili Sauce

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

With Diced, Cajun Chicken Breast $25

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

CONFEDERATION DIPPING PLATTER $22
Edamame Dip, Roasted Red Pepper Hummus, Spicy Crab Dip, Grilled Naan Bread, Lavash Crackers, Tri-Colour Corn Chips

PULLED PORK SLIDERS $18
Cabbage Slaw, Grainy Mustard Mayonnaise on a Brioche Bun

Soups and Salads

FRENCH ONION SOUP $13
Hearty Beef Broth, Caramelized Onions, Rye Crouton, Gruyère Cheese

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, Smoky Valley Goat Cheese, Toasted Almonds, "Very Berry Farms" Local Honey & Vanilla Vinaigrette

MACDONALD COBB SALAD $28
Hearts of Romaine with Hard-Boiled, Organic, Free Range Egg, Lobster, Avocado, Oven-Dried Tomatoes, Crispy Pancetta, Blue Cheese, Light Caesar Dressing

ADDITIONS TO ANY SALAD

Grilled Herbed Chicken Breast	$8
Pan-Seared Garlic and Herb Prawns	$9
6oz Herbed Atlantic Salmon Fillet	$14
Garlic Toast	$4.5
Garlic Cheese Toast	$5

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.

Sandwiches

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

"SPRING CREEK RANCH" ALBERTA BEEF BURGER $20
Canadian Cheddar Cheese, Double-Smoked Bacon, Tomato, Lettuce, Horseradish Mayonnaise on a Toasted Kaiser

SEAFOOD CROISSANT $26
Atlantic Lobster, Baby Shrimp, Alfalfa Sprouts, Grilled Asparagus on a Buttery Croissant

STRATHCONA CHICKEN CLUB $20
Grilled Chicken Breast, Double-Smoked Bacon, Butterleaf Lettuce, Avocado, Tomato, Chipotle Aioli on a Portuguese Bun

VEGETABLE QUESADILLA $19
Roasted Pepper, Asparagus, Mushroom, Red Onion, Red Pepper Hummus, Smoked Cheddar

With Grilled Chicken $27

Entrées

VEAL SCALLOPINI $34
Chanterelle Mushroom Sauce, Creamy Asparagus Risotto, Braised Tomato

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

BUTTER CHICKEN $30
Tandoori Spice Marinated Chicken, Basmati Rice, Mango Chutney and Cucumber Raita
Served with Naan Bread

SCALLOP LINGUINI $29
Light Cream Clam Sauce, Prosciutto, Oven-Dried Tomato, English Green Peas

SLOW-ROASTED SALMON $36
Caper, Olive & Tomato Tapenade, Lemon Confit-Infused Quinoa, Wilted Greens

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

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.