

BREAKFAST

From 7 a.m. until 10 a.m.

FRESH AND HEALTHY

ONTARIO OATMEAL BRÛLÉE 12 

Brown Sugar Crust, Apple-Cinnamon Compote

HOUSE MADE BIRCHER MUESLI 14 

Yogurt, Fresh Fruit, Nuts, Rooftop Honey

THE HEALTHY START BREAKFAST 18 

Bran Muffin, Ontario Organic Yogurt, Sliced Fruit and Berries, Pumpkin Seed Granola, Rosewood Honey

SEASONAL FRUIT 16 

Cottage Cheese, Plain Yogurt or Fruit Yogurt

EGG WHITE CRAB OMELETTE 20 

Spinach, Asparagus, Crab, Monforte Goat Cheese

SUN RISE SMOOTHIE 7 

Orange, Mango, Strawberry, Banana, Low-fat Yogurt

ANTIOXIDANT SMOOTHIE 7 

Strawberry, Blueberries, Pomegranate, Flax Seed, Low-fat Yogurt

CHEF'S SMOOTHIE OF THE DAY 7 

Seasonally Inspired, Locally Sourced

OATMEAL 9 

Maple Syrup, Brown Sugar

Add Berries 9

EPIC BREAKFAST BUFFET 29


Our quickest option for guests on the go.


Our renowned buffet includes offerings such as; cereals, sliced fresh fruit, fresh juices, pastries and various hot breakfast items including made-to-order omelettes that vary based on seasonality and local availability.

CONTINENTAL BUFFET 24

Selection of Cold Items including:

Fresh Fruit, Croissants, Danish, Yogurt, Cereal, Cheeses, Tea and Juices

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

 Additionally, nutritious meals designed around select dietary needs & diet-dependent requirements.

Ocean Wise 

Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

BREAKFAST

From 7 a.m. until 10 a.m.

All items below are served with herb roasted Ontario potatoes or fresh fruit and a choice of toast. We are delighted to offer organic eggs from Best Choice Eggs in Blackstock, Ontario. All items are available as Gluten Free.

TORONTO PEAMEAL BACON AND SPINACH EGGS BENEDICT 21
Soft Poached Eggs, Toasted Brioche, Hollandaise

ROYAL STEAK & EGGS 26
Beef Tenderloin Medallions, Roast Pepper Hollandaise, Soft Poached Eggs

SMOKED SALMON POTATO LATKE 21
Crisp Potato Pancake, Truffle Crème Fraîche, Clipped Chives, Shaved Radish

B.L.A.T. SANDWICH 19
Crisp Pancetta, Organic Butter Lettuce, Avocado, Vine Ripe Tomato, Herb Garden Aioli

EPIC SIGNATURE BREAKFAST SKILLET 19
Chobai Potato Hash, Fire Roasted Peppers, Crisp Onions, Eggs Any Style

TOMATO AND AVOCADO EGGS BENEDICT 21
Soft Poached Eggs, Spinach, Learnington Tomato, Avocado, Basil, Pumpkin Seed Bread, Hollandaise

EAST COAST SMOKED SALMON EGGS BENEDICT 21
Soft Poached Eggs, Spinach, Fresh Baked Scone, Dill Hollandaise

THE EPIC OMELETTE 21

Using the freshest local seasonal ingredients, including herbs from our rooftop garden.

Build an omelette by choosing items below:

Spinach, Mixed Peppers, Asparagus, Mushrooms, Tomatoes, Avocado, Onions, Jalapeño, Fresh Herbs. Smoked Salmon, Smoked Ham, Pork Or Chicken Sausage, Bacon, Ewenity Sheep's Feta, Monforte Goat Cheese, Cheddar Cheese

Add Crab 2


TWO ORGANIC FARM FRESH EGGS ANY STYLE 21


Herb Roasted Potato, Choice of Bacon, Sausage or Ham, Oven Baked Tomato, Toast and Preserves

BUTTERMILK PANCAKES 18
Served with Whipped Cream, Berries and Ontario Maple Syrup

BELGIAN STYLE WAFFLES 19
Served with Whipped Cream, Berries and Ontario Maple Syrup

BANANA BREAD FRENCH TOAST 18
Warm Maple Drizzle, Fresh Seasonal Fruit

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SIDES

BAGEL AND CREAM CHEESE 8

NOVA SCOTIA SMOKED SALMON 12

BACON, PEAMEAL BACON, PORK SAUSAGE OR ONTARIO CHICKEN-APPLE SAUSAGE 9

ONE ORGANIC EGG ANY STYLE 5

SELECTION OF NATURE'S PATH ORGANIC CEREAL 6
Blueberry Cinnamon, Raisin Bran

SLICED SEASONAL FRUITS OR BERRIES 10

À LA CARTE FROM OUR BAKERY

Our Bakery Items are served with Butter and Preserves

Two Slices of Toasted White, Multigrain, Whole Wheat, Marble Rye,
English Muffin or Gluten Free Bread 4

Two Butter Croissants or Danish Pastries 5

One Large Freshly Baked Muffin 5

Toasted Plain, Sesame Seed or Multigrain Bagel with Cream Cheese 8

BEVERAGES

JUICE 5

Fresh Orange, Grapefruit, Apple, Cranberry, Tomato

COFFEE 5

Fresh Brewed 100% Columbian Rainforest Alliance Coffee, Decaffeinated Coffee

PREMIUM TEAS 5

Fairmont Blended Black, Green and Herbal Teas

ESPRESSO 5

CAFÉ AU LAIT 6

CAPPUCCINO 6



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LATE BREAKFAST

From 10 a.m. until 11:30 a.m.

THE CANADIAN BREAKFAST 22

Two Eggs Prepared Any Style
 Maple Smoked Bacon, Ham, Pork Breakfast Sausages or
 Chicken and Apple Sausages
 Seasoned Hash Brown Potatoes and Broiled Plum Tomato
 Choice of White, Multigrain, Whole Wheat,
 Rye or Gluten Free Toast with Butter and Preserves

EGGS BENEDICT OR SMOKED SALMON EGGS BENEDICT 21

Two Ontario Farm Fresh Eggs, Canadian Back Bacon or
 Smoked Salmon on Toasted English Muffin with Hollandaise Sauce,
 Seasoned Hash Brown Potatoes and Broiled Plum Tomato

THE EPIC OMELETTE 21

Using the freshest local seasonal ingredients, including herbs from our rooftop garden.

Build an omelette by choosing items below:

Spinach, Mixed Peppers, Asparagus, Mushrooms, Tomatoes, Avocado, Onions,
 Jalapeño, Fresh Herbs. Smoked Salmon, Smoked Ham, Pork Or Chicken Sausage, Bacon, Ewenity
 Sheep's Feta, Monforte Goat Cheese, Cheddar Cheese

Add Crab 2

EAST COAST SMOKED SALMON AND BAGEL 14

Cream Cheese, Shaved Red Onion, Capers and Lemon on a
 Choice of Toasted Plain, Sesame or Multigrain Bagel

SLICED FRESH FRUIT AND HOUSE MADE BANANA BREAD PLATTER 14

Cantaloupe, Honeydew, Watermelon, Pineapple, Grapes, Seasonal Berries,
 Banana. Served with Low-Fat Yogurt or Cottage Cheese

À LA CARTE FROM OUR BAKERY

Our Bakery Items are served with Butter and Preserves

Two Slices of Toasted White, Multigrain, Whole Wheat, Marble Rye,
 English Muffin or Gluten Free Bread 4

Two Butter Croissants or Danish Pastries 5

One Large Freshly Baked Muffin 5

Toasted Plain, Sesame Seed or Multigrain Bagel with Cream Cheese 8



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EPIC

LATE BREAKFAST

From 10 a.m. until 11:30 a.m.

BEVERAGES

JUICE 5

Fresh Orange, Grapefruit, Apple, Cranberry, Tomato

COFFEE 5

Fresh Brewed 100% Columbian Rainforest Alliance Coffee, Decaffeinated Coffee

PREMIUM TEAS 5

Fairmont Blended Black, Green and Herbal Teas

ESPRESSO 5

CAFÉ AU LAIT 6

CAPPUCCINO 6



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ALL DAY LOUNGE MENU

From 11:30 a.m. – 11:30 p.m.

APPETIZERS

ROYAL YORK SEAFOOD CHOWDER 14

Maritime Salmon, Scallops and Shrimp, Fine Herbs

MUSKOKA MUSHROOM BISQUE 12  VEGAN

Prairie Grains and Fingerling Potatoes

“SLEGER” FARMS COMPOSITION 15  DASH

Seven Leaf Blend, Confit Sovereign Farms Tomatoes,
Watermelon Radishes, Roasted Artichokes
Signature Ice Wine and Roof Top Honey Vinaigrette

THUNDER & ROMAINE CAESAR SALAD 16

Creamy Caesar Dressing, Thunder Oak Gouda, Lardons,
Whole Wheat Crostini

TOGORASHI SEARED AHI TUNA LOIN 21

Baby Arugula, Preserved Peaches,
Avocado Lime Purée

ONTARIO BURRATA 16  LOW CARB

Sovereign Farms Heirloom Tomato, Fine Herbs,
Extra Virgin Olive Oil, Basil Cress

LOCAL BEET AND PROSCIUTTO 18  GLUTEN FREE

Ermite Bleu, Pingue Prosciutto, Sherry Emulsion,
Roast Heirloom Beets, Lambs Lettuce, Beet Air



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ALL DAY LOUNGE MENU

From 11:30 a.m. – 11:30 p.m.

SANDWICHES AND ENTRÉES

All come with your choice of Soup, Salad or Fresh Cut Yukon or Sweet Potato Fries

THE "EPIC" CLUB SANDWICH 22

Smoked Turkey Breast, on Cracked Wheat with Double Smoked Bacon
Balderson Cheddar, Hot House Tomato, Baby Arugula and Avocado Mayo

GRILLED SIRLOIN BURGER 22

Ground Ontario Angus Beef Sirloin, Leaf Lettuce, Hot House Tomato, Maple Glazed Onions,
Thunder Oak Gouda, Double Smoked Bacon, Sherry Mayo

VEGETABLE WRAP 19 VEGETARIAN

Marinated Butternut Squash, Bell Peppers, Red Onions, Daikon Sprouts, Red Quinoa
Ewenity Feta Cheese, Citrus Herb Vinaigrette, Grilled Spinach Tortilla

CAPLANSKY'S SMOKED MEAT SANDWICH 22

Thuet Pretzel Roll, Kozlik's Grainy Mustard, Kosher Dill

GRILLED ORGANIC CHICKEN BREAST SANDWICH 21

Lemon Herb Grilled Chicken, Avocado, Roasted Bell Peppers,
Jalapeno Havarti and Chipotle Mayo

HALIBUT AND CHIPS 24

British Columbia Halibut, Fresh Yukon Fries, Malt Vinegar, Tartar Sauce

STEAK FRITES 32

Certified 'AAA' Prime Canadian Striploin, Braised Ontario Mushrooms, Asparagus Tips
Fresh Cut Fries, Truffle Aioli

EPIC Lounge is pleased to offer daily lunch specials,
please ask your server for today's creations.

DAILY SPECIALS SERVED FROM

11:30 a.m. – 2:00 p.m.

Daily Soup

Daily Sandwich

Daily Lifestyle Creation

Daily Pasta

Daily Catch



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SHARE PLATES

From 3:00 p.m. – 11:30 p.m.

CRISPY BLACK PEPPER CALAMARI 19
Lemon Garlic Yogurt

TRIO OF EPIC DIPS 18  **VEGETARIAN**
Roasted Red Pepper Hummus, Spinach Artichoke, Monforte Goat Cheese and Mushroom
Crispy Vegetable Chips, Mini Pitas and Grissini Sticks

TENDERLOIN SLIDERS 28
Beef Tenderloin Medallions, Melted Quebec Brie, Sautéed Poblano Peppers and Leeks
Chipotle Aioli

TANDOORI CHICKEN SATAYS 17  **LOW CARB**
Savoy Cabbage Slaw, Pineapple Salsa, Pickled Pear and Cilantro Sauce

SMOKED ORGANIC CHICKEN POUTINE 15
Fresh Cut Fries, Cheese Curds with Smoked Organic Chicken and Savory Gravy

KOLZIK MUSTARD LAMB LOLLIPOPS 24  **GLUTEN FREE**
Smoked Tomato Jam

VEGETARIAN GARDEN ROLLS 14  **VEGAN**
Crisp Vegetables, Savoy Cabbage, Ontario Orchard Apples and Mango
Peach and Basil Coulis


CRISPY CITRUS SHRIMP 19
Tossed in a Zesty Citrus Sauce and Lemon Basil

SELECTION OF FINE ITALIAN OLIVES 12
Green, Black and Kalamata

NIAGARA CHARCUTERIE BOARD 22
An Array of Niagara's finest Cured and Smoked Meats
Pickles and Local Mustards

GREAT CANADIAN CHEESE BOARD 24
A Daily selection of Premium Canadian Cheese with House Preserves, Candied Almonds
Dried Fruits and Fresh French Baguette

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EPIC

DESSERT

WELLINGTON COUNTY APPLE AND MAPLE COBBLER 11
White Chocolate Streusel, Iced Sour Cream

BANANA BEIGNETS 10
Cinnamon Sugar, Caramelized Milk

EPIC CHOCOLATE TART 13
Dark Chocolate Ganache, Salted Peanut Praline, Sauce Americano

CRÈME FRAÎCHE PANNA COTTA 11
Strawberry & Rhubarb Consommé, Niagara Late Harvest Riesling Gelée

BLOOD ORANGE PARFAIT 12
Rooftop Honey & Pine Nut Financier, Saffron Crema Gelato

LOCALLY INSPIRED TRIO OF PETIT FOURS 9

SORBETS & GELATO 9

SPECIALTY COFFEES

B-52 10.50
Bailey's Irish Cream, Grand Marnier, Kahlua, Coffee, Whipped Cream

MONTE CRISTO 10.50
Amaretto di Saronna, Grand Marnier, Coffee, Whipped Cream

IRISH COFFEE 10.50
Jameson's Irish Whiskey, Brown Sugar, Coffee, Whipped Cream

COFFEE 5
Fresh Brewed 100% Columbian Rainforest Alliance Coffee, Decaffeinated Coffee

PREMIUM TEAS 5
Fairmont Blended Black, Green and Herbal Teas

ESPRESSO 5

CAFÉ AU LAIT 6

CAPPUCCINO 6



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CHEESE MENU

GREAT CANADIAN CHEESE BOARD

Some of the finest local and artisanal cheeses are selected each day by our culinary team.
Please ask your server to advise of today's selection.

Accompanied by Royal York Rooftop Honey, Fresh Fruits, Seasonal Chutney, Toasted Breads.

3 Choices of Cheese	24
4 Choices of Cheese	26
5 Choices of Cheese	29

PORT AND DESSERT WINES ^{2oz}

Kopke, Rich Ruby Port	9
Sandeman, Ruby Port	10
2005 Grahams, LBV	11
2005 Taylor Fladgate, LBV	11
Grahams, 10 year Tawny Port	16
Taylor Fladgate, 20 year Tawny Port	25
2003 Ferreira Vintage Port	28
2003 Ramos Pinto Vintage Port	30



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