The legendary kitchens of The Fairmont Royal York have been proudly serving guests from all over the world since 1929.

As part of Fairmont's commitment to environmental stewardship, this menu contains locally sourced, organic or sustainable items whenever possible. All cuisine is prepared without artificial trans fat.

The bountiful availability of Ontario food products is supported by one of the most agriculturally rich regions in Canada and enables us to purchase more than 50 percent of our food from Ontario and Canadian producers.

Our province boasts some of the world's finest produce from the apples and pears of Wellington County to the sweet corn and peaches of Niagara. We proudly serve Ontario Beef on all of our menus and source sustainable seafood options through our partnership with Ocean Wise a Vancouver Aquarium conservation program.

Our 14th Floor Rooftop Herb Garden, first established in 1997 was Canada's first Urban roof top garden and further demonstrates our commitment to local products and environmental stewardship. Our Chef's and apprentices care for and nurture our garden to bring the freshest of ingredients to you and your families. Our garden is also the home to some 300,000 bees that thrive here in this beautiful city and reside in our 6 roof top hives. We are able to harvest and an average of 800lbs annually for use throughout our kitchens and even into our Signature Royal Stinger beer brewed by Mill Street Brewery and is available in all of our food and Beverage outlets.

Throughout our menu you will find leaves highlighting both our Fairmont Lifestyle Cuisine and Lifestyle Cuisine plus selections. The Lifestyle Cuisine dishes have been created using fresh and nutritionally balanced ingredients, contributing to optimal health and wellness and the Plus selection focuses on nutritious meals designed around select dietary needs and diet-dependent requirements.

Should you have any special requests or dietary requirements, kindly call In-Room Dining and we will be pleased to do our best to meet your needs.

Collin Thornton, Executive Chef

Royal York Dining Options

EPIC

LOCAL SUSTAINABLE SEASONAL

EPIC creates Modern Classics Daily for Breakfast, Lunch and Dinner.
Signature À la Carte Brunch on Saturdays and Sundays.
Extension **76949** ■ Lobby Level

BENIHANA

Our Tableside Cooking Show makes Every Dinner an Exotic Occasion.
Sizzling Teppanyaki or Cool Sushi are a Hot Start to any Evening.
Extension **75002** ■ Avenues Level
Open Tuesday through Saturday

Library Bar

Featuring Classic Culinary Favourites and Contemporary Dishes
in Toronto's Top Martini Lounge and Savor a Distinguished Drink.
Extension **75004** ■ Lobby Level
Open Daily

Piper's gastropub

Comfortable. Casual. Canadian.
Enjoy Great Beer, Wines and Authentic Local Pub Favorites.
Extension **72435** ■ Avenues Level
Open Monday through Friday

YORK'S CAFE & BAKERY

Gourmet Breakfast Pastries & Muffins,
Fresh Coffee and Made to Order Lattés, Cappuccinos, Espressos.
Extension **72363** ■ Avenues Level
Open Daily

COMPLETE BREAKFASTS

Breakfast available daily from 6:00 a.m.–11:00 a.m.

THE ROYAL YORK CONTINENTAL $22
A selection of Croissant, Muffin, Danish or choice of White, Multigrain, Whole Wheat, Marble Rye or Gluten Free Toast, Served with Butter and Preserves
Sliced Seasonal Fresh Fruit
Your choice of Juice
A Personal Pot of Freshly Brewed Coffee, Tea or Hot Chocolate

THE HEALTHY ALTERNATIVE LOW FAT $24
Breakfast Parfait with Low Fat Yogurt, Organic Granola, Seasonal Berries
Niagara Honey, Fruit Preserves
Choice of Multi Grain Toast, Fresh Bran Muffin, Multigrain Bagel or English Muffin
Your choice of Juice
A Personal Pot of Freshly Brewed Coffee, Tea or Hot Chocolate

THE CANADIAN BREAKFAST $29
Two Eggs Prepared Any Style
Maple Smoked Bacon, Ham, Pork Breakfast Sausages or Chicken & Apple Sausages
Seasoned Breakfast Potatoes and Broiled Plum Tomato
Choice of White, Multigrain, Whole Wheat, Marble Rye or Gluten Free Toast with Butter and Preserves
Your choice of Juice
A Personal Pot of Freshly Brewed Coffee, Tea or Hot Chocolate

THE ROYAL OMELETTE $29
Three Egg or Egg White Omelet with choice of 3 fillings: Ham, Cheddar Cheese Mushrooms, Scallions, Red Peppers, Smoked Salmon
Seasoned Breakfast Potatoes and Broiled Plum Tomato
Choice of White, Multigrain, Whole Wheat, Marble Rye or Gluten Free Toast with Butter and Preserves
Your choice of Juice
A Personal Pot of Freshly Brewed Coffee, Tea or Hot Chocolate

OUR FAMOUS ROYAL YORK BREAKFAST SANDWICH $24
Soft Portuguese Bun, Two Fried Eggs, Swiss Cheese
Crisp Bacon Served with Breakfast Potatoes and Broiled Tomato
Your choice of Juice
A Personal Pot of Freshly Brewed Coffee, Tea or Hot Chocolate

Juice Selection: Fresh Orange or Grapefruit Juice, V8 Juice, Tomato, Apple, Prune, Pineapple or Cranberry Juice

Created from fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness.
Additionally, nutritious meals designed around select dietary needs and diet-dependent requirements.

Please touch the "Room Service" button on your telephone for service. Gratuity Not Included.
Please note that a $4.00 In-Room Dining charge will be added to your total bill.

BREAKFAST À LA CARTE

Breakfast available daily from 6:00 am.–11:00 a.m.

CLASSIC EGGS BENEDICT $22
Two Ontario Farm Fresh Eggs, Canadian Back Bacon on Toasted English Muffin, Seasoned Breakfast Potatoes, Buttery Asparagus, Roasted Plum Tomato with Hollandaise Sauce
Substitute Smoked Salmon Add $6

EGGS BENEDICT FLORENTINE GLUTEN FREE $22
Two Ontario Farm Fresh Eggs, Sautéed Spinach on Toasted Gluten Free English Muffin, Seasoned Breakfast Potatoes, Buttery Asparagus, Roasted Plum Tomato with Hollandaise Sauce

VEGETARIAN EGGS BENEDICT VEGETARIAN $21
Two Ontario Farm Eggs, Roasted Red Pepper, Grilled Zucchini, Roast Portobello Mushroom, Seasoned Breakfast Potatoes, Buttery Asparagus with Hollandaise Sauce

ONTARIO RANCHERS STEAK & EGGS $32
Grilled Canadian Strip loin Steak, Two Ontario Farm Fresh Eggs prepared any style, Seasoned Breakfast Potatoes and Broiled Tomato

TWO ONTARIO FARM FRESH EGGS $18
Served with Seasoned Hash Brown Potatoes and Broiled Tomato

FLORENTINE EGG WHITE OMELETTE DASH $22
Wilted Spinach, Broccoli, Cherry Tomatoes, Pine Nuts, Rye Bread Toast

BUTTERMILK PANCAKES OR BELGIAN STYLE WAFFLES $19
Served with Whipped Cream, Warm Quebec Maple Syrup, Seasonal Berry Compote
Gluten Free Pancake Option GLUTEN FREE

EAST COAST SMOKED SALMON AND BAGEL $19
Cream Cheese, Shaved Red Onion, Capers and Lemon on a Choice of Toasted Plain, Sesame or Multigrain Bagel

CHEF'S FRITTATA LOW CARB $20
Sweet Bell Peppers, Mushrooms, Asparagus, Black Forest Ham Grated Parmesan Cheese with Seasoned Breakfast Potatoes, Roasted Plum Tomato

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BREAKFAST À LA CARTE

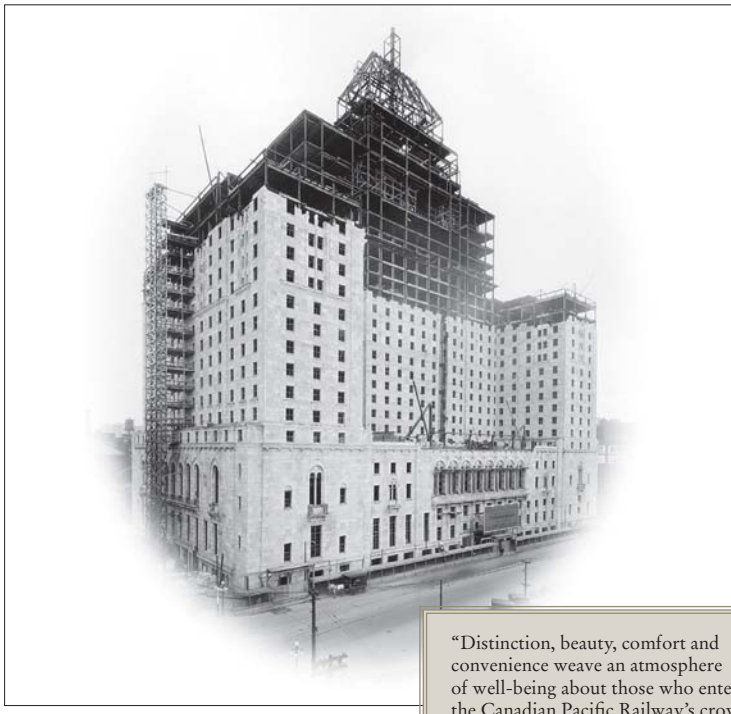
Breakfast available daily from 6:00 am.–11:00 a.m.

GARDEN BURRITO VEGAN $21
Sautéed Organic Spinach, White Bean Ragout, Tofu, Toasted Whole Wheat Tortilla, Seasoned Breakfast Potatoes, Roasted Plum Tomato

SEASONAL FRESH FRUIT AND BANANA BREAD PLATTER LOW FAT $19
Cantaloupe, Honeydew, Watermelon, Pineapple, Grapes, Seasonal Berries & Banana, Served with Low Fat Yogurt or Cottage Cheese

COLD CEREALS $8
Rice Krispies, Raisin Bran, Corn Flakes, Special K, Bran Flakes, All Bran, Frosted Flakes, Cheerios, MUSLIX–Almond Raisin, Fruit Loops, or Organic Country-Style Granola

We are delighted to offer Organic Eggs from Best Choice Eggs in Blackstock, Ontario. Please add $2 to any egg dish for this option.



"Distinction, beauty, comfort and convenience weave an atmosphere of well-being about those who enter the Canadian Pacific Railway's crowning project, the Royal York Hotel, Toronto."

(Royal York Souvenir, Hotel Review, July 1929)

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BREAKFAST À LA CARTE

Breakfast available daily from 6:00 a.m.–11:00 a.m.

HOUSE MADE BIRCHER MÜESLI LOW FAT — $9
Toasted Ontario Oats, Fresh and Dried Fruits, Nuts and Yogurt
Topped with Fresh Seasonal Berries

HOT CEREALS — $9
Ontario Oatmeal Porridge or Cream of Wheat
with Apple Raisin Compote

ROYAL YORK'S OWN FRESH MADE SMOOTHIE LOW FAT — $10
Made with Low Fat Yogurt, Banana, Seasonal Berries
& Royal York Rooftop Honey

SIDE ORDERS

SEASONAL BERRIES SELECTION — $6
Strawberries, Raspberries and Blueberries

FRESH WHOLE FRUIT — $5
Choice of Banana, Ontario Pear, Orange, Red Prince Apple,
Granny Smith Apple or Golden Delicious Apple

HALF RUBY RED GRAPEFRUIT — $6

LOW-FAT PLAIN, FRUIT, VANILLA OR GREEK YOGURT — $5

COTTAGE CHEESE — $6

ADDITIONS

Your choice of; Ham, Canadian Back Bacon, Peameal Bacon, Pork Breakfast Sausage, Maple Smoked Bacon	$6
Chicken Apple Sausage	$7
Breakfast Potatoes Tossed with Signature Seasoning Spice, Fresh Herbs and Scallions	$6

FROM OUR BAKERY
Our Bakery Items are Served with Butter and Preserves

Two Slices of Toasted White, Multigrain, Whole Wheat, Marble Rye	$5
English Muffin or Gluten Free Bread	$6
Two Butter Croissants or Danish Pastries	$6
Two Freshly Baked Muffins	$8
Famous Royal York Banana Bread (2 slices)	$6
Toasted Plain, Sesame Seed or Multigrain Bagel with Cream Cheese	$8

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Available daily from 6:00 a.m.–11:00 a.m.

BEVERAGES

FRUIT JUICES

Fresh House Squeezed Orange Juice or Grapefruit Juice		$7
V8 Juice, Tomato, Apple, Prune, Pineapple or Cranberry Juice		$6

BEVERAGES

Freshly Brewed Coffee	3 Cups	$9
Regular and Decaffeinated Coffee	6 Cups	$15
Two Percent, Skim, Soy, or Lactose Free Milk		$4
Cafe au Lait, Cappuccino or Espresso		$9

EXCLUSIVELY BLENDED FAIRMONT TEAS OR HERBAL TEAS

Choice of English Breakfast, Willow Stream Decaffeinated, Peppermint, Green Tea, Berry, Maple, Earl Grey and Egyptian Camomile	$5
Traditional Iced Tea or Chai Tea	$5
Hot Chocolate with Whipped Cream and Chocolate Shavings	$5

FAIRMONT WELLNESS TEA AND INFUSION SELECTION

Fairmont Energy $5
Robust and energizing. Yerba maté notes are tempered with refreshing lemon and a spearmint. Luxury ingredients: yerba maté, lemongrass, spearmint, ginseng, ginkgo. Light caffeine.

Fairmont Tranquility $5
Soothing and restful, with chamomile in abundance with mild licorice and a refreshing, light finish. Luxury ingredients: chamomile, rooibos, lemon balm, lemon verbena, linden, anise, cinnamon, blackberry leaves, lemon peel, stevia, oat straw, hops, passionflower. Caffeine Free.

Fairmont Digestif $5
A smooth and full-flavored cup, with refreshing mint, mild ginger notes and a hint of spice. Luxury ingredients: spearmint, lemon balm, peppermint, chamomile, anise, lemongrass, ginger, clove, cinnamon, orange peel, papaya. Caffeine Free.

Fairmont Equilibrium $5
Exotic rooibos, anise and cardamom stand out, providing a refreshing and cleansing cup. Luxury ingredients: rosehip, anise, raspberry, nettle, licorice, cardamom, rooibos, clove. Caffeine-Free.

Fairmont High Antioxidant $5
High altitude high anti-oxidant pure Malawi and Kenya green and white teas. Light Caffeine

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All day dining available 12:00 p.m. to midnight

FAIRMONT STARTERS

FAIRMONT JAIPUR INDIA NAAN PIZZA $17
Toasted Naan Bread with Raita Sauce, Butter Chicken, Cilantro, Onions
Ontario Buffalo Mozzarella

FAIRMONT MONTE CARLO MEDITERRANEAN DIPS AND SPREADS VEGETARIAN $18
Artichoke Asiago, Roasted Red Pepper, Roast Garlic Hummus
With Crisp Flatbreads and Mini Pitas

FAIRMONT ROYAL YORK TORONTO JUMBO ROOSTER HOT WINGS $19
One Dozen Wings Served with Celery, Carrot and a Ranch Dipping Sauce

FAIRMONT LE CHÂTEAU FRONTENAC TRADITIONAL QUÉBÉCOIS POUTINE $14
Fresh Hand Cut Fries, Quebec Cheese Curds, Chicken Gravy

FAIRMONT CHICAGO MINI SLIDERS $18
Trio of Mini Beef or Turkey Sliders, Onion Marmalade, Aged Ontario Cheddar
Mustard Aioli

FAIRMONT OLYMPIC SEATTLE CRAB CAKES LOW CARB $19
House Made Crab Cakes, Pineapple Mango Salsa and Chipotle Aioli

Cocktails in the Palm Court.

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All day dining available 12:00 p.m. to midnight

SOUPS AND SALADS

CHEF'S SOUP OF THE DAY $10

SIGNATURE 1929 SEAFOOD CHOWDER $14
Canadian Salmon, Scallops, Clams and Shrimp

LIBRARY BAR FRENCH ONION SOUP $14
Oven Baked, Toasted Crouton, Canadian Edam Cheese

CLASSIC CAESAR SALAD $18
Garlic Herb Croutons, Shaved Parmesan, Herb Marinated Grape Tomatoes
Classic Caesar Dressing
With Chicken add $7 **With Shrimp** add $8

ORGANIC MESCLUN GREENS VEGAN $15
Vine Ripe Tomatoes, Toasted Pumpkin Seeds, Dried Cranberries,
Cucumber, Chickpeas
Your choice of Dressing; Ranch, Caesar, Balsamic Vinaigrette
Raspberry Vinaigrette or Pommery Mustard Dressing
With Chicken add $7 **With Shrimp** add $8

VEGETARIAN NIÇOISE SALAD DASH $16
Haricot Vert Marinated Niçoise olives, Chèvre Cheese, Herb Vinaigrette
Slivered Fennel, Sliced Cucumber, Balsamic Reduction

ONTARIO INSALATA CAPRESE VEGETARIAN $17
Ontario Buffalo Mozzarella, Yellow & Red Vine Ripened Tomatoes
Baby Arugula, Pesto Drizzle, Sweet Balsamic Reduction
Pingue Niagara Prosciutto add $9

LIBRARY BAR COBB SALAD $23
Organic Greens, Grilled Chicken Breast, Bacon, Grape Tomatoes,
Avocado, Egg and Blue Cheese
Your choice of Dressing; Ranch, Caesar, Balsamic Vinaigrette,
Raspberry Vinaigrette Or Pommery Mustard Dressing

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All day dining available 12:00 p.m. to midnight

SANDWICHES

All our Sandwiches are accompanied by your choice of French Fries
Sweet Potato Fries, Organic Green Salad or Caesar Salad

POMEGRANATE AHI TUNA WRAP LOW CARB $24
Seared Rare, Shaved Fennel, Avocado Lime Purée, Slivered Red Onions
Organic Baby Arugula, Pomegranate Balsamic Reduction

ROYAL YORK CLUBHOUSE SANDWICH $23
Grilled Chicken Breast, Crisp Bacon, Aged Ontario White Cheddar
Leaf Lettuce, Vine Ripe Tomatoes
Served on White, Rye, Whole Wheat, Multigrain or Gluten Free Bread

ROASTED ONTARIO VEGETABLE WRAP DASH $21
Roasted Red Pepper, Zucchini, Portobello Mushrooms, Hummus,
Onions, Arugula, Ontario Goat's Cheese

GRILLED ALBERTA BEEF STRIP LOIN STEAK SANDWICH $25
Caramelized Onions, Soft Portuguese Bun, Marinated Portobello Mushroom
Chipotle Mayonnaise, Red Wine Jus

ALL CANADIAN BEEF BURGER $24
Sesame Kaiser, Chipotle Mayonnaise, Aged Ontario Cheddar Cheese
Smoked Bacon, Crisp Lettuce and Tomato

CANADIAN BISON BURGER $23
Sesame Bun, Horseradish Mayonnaise, Swiss Cheese,
Smoked Canadian Bacon, Tobacco Onions, Crisp Lettuce & Tomato

GRILLED ONTARIO CHICKEN WRAP LOW CARB $23
Whole Wheat Tortilla Wrap, Cucumbers, Tomatoes
Red Onion, Organic Baby Arugula, Lemon-Garlic Yogurt Dip

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ALL DAY DINING

All day dining available 12:00 p.m. to midnight

FROM THE GRILL

Served with Seasonal Vegetables, choice of Buttermilk Chive Mashed Potatoes, Basmati Rice or Canadian Wild Rice
Choice of Natural Beef Demi Glace, Madagascar Green Peppercorn Sauce or Café de Paris Butter

CHEF'S MARKET CATCH OF THE DAY	$39
ATLANTIC SALMON FILLET	$36
CANADIAN BEEF TENDERLOIN	$46
CANADIAN NEW YORK STRIP LOIN	$44
ONTARIO FREE RANGE CHICKEN SUPREME	$32

ROYAL YORK ARTISAN PIZZAS

Available from 12 p.m. to 5:30 a.m.

Artisan 12" pizza, made Fresh to Order in House, loaded with Ontario cheese and toppings. We're proud to offer any of our pizzas on Gluten Free dough on request.

ONTARIO CAPRESE $21
Vine Ripened Tomatoes, Fresh Basil, Ontario Buffalo Mozzarella

PEPPERONI AND MUSHROOM $22
Sliced Pepperoni and Mushrooms with Ontario Buffalo Mozzarella Cheese

VEGETARIAN $22
Bell Pepper, Red Onion, Mushroom, Fresh Spinach, Diced Tomato
Ontario Buffalo Mozzarella Cheese, Topped with Fresh Chopped Garden Basil

BBQ CHICKEN $22
BBQ Roasted Chicken Breast with Marinated Artichokes and Sundried Tomatoes and Julienne Red Onions topped With Fresh Chopped Cilantro

MEAT LOVERS $23
Mild Sausage, Ham, Bacon, and Pepperoni with
Ontario Buffalo Mozzarella Cheese

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All day dining available 12:00 p.m. to midnight

MAINS

FAIRMONT ROYAL YORK STINGER FISH AND CHIPS $24
Beer Battered Haddock, House Made Tartar Sauce
Creamy Coleslaw, Hand Cut Fries

LINGUINI PUTANESCA $24
Spiced Tomato Sauce, Rooftop Basil, Olives
Anchovies and Capers
With Shrimp add $8
Gluten Free Option GLUTEN FREE

EGGPLANT LASAGNA VEGAN $26
Ontario Vine Ripen Tomatoes, Zucchini, Tofu, Roasted Pepper
Portobello Mushroom, Tomato Basil Sauce

BUTTER CHICKEN CURRY $26
Chicken Tikka simmered in a Tomato Butter Sauce
Served with Basmati Rice, Raita, Naan Bread and Papadum

STEAK & EGGS $32
Grilled Canadian Strip Loin Steak, Two Ontario Farm Fresh Eggs,
prepared any style, Seasoned Breakfast Potatoes and Broiled Tomato

ALBACORE TUNA NIÇOISE LOW CARB $22
Tuna Steak Seared Rare with Fingerling Potatoes, Green Beans
Niçoise Olives and Hard Boiled Egg with Anchovy Caper Vinaigrette

ROYAL YORK HONEY GLAZED ATLANTIC SALMON DASH $36
Organic Granola Crusted, Steamed Wild Rice, Slivered Fennel
Asparagus, Sauce Veirge

TRADITIONAL MEAT LASAGNA $24
Baked Pasta Layered with Creamy Beef Tomato Sauce and Cheese

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All day dining available 12:00 p.m. to midnight

DESSERTS

SELECTION OF CANADIAN ARTISANAL CHEESE WITH FRENCH BREAD AND CRACKERS $19

SEASONAL FRESH FRUIT PLATE $17
Cantaloupe, Honeydew, Watermelon, Pineapple, Grapes,
Seasonal Berries, Banana

ROYAL YORK CLASSIC FIVE LAYER CHOCOLATE FUDGE TORTE $15
Raspberry Coulis

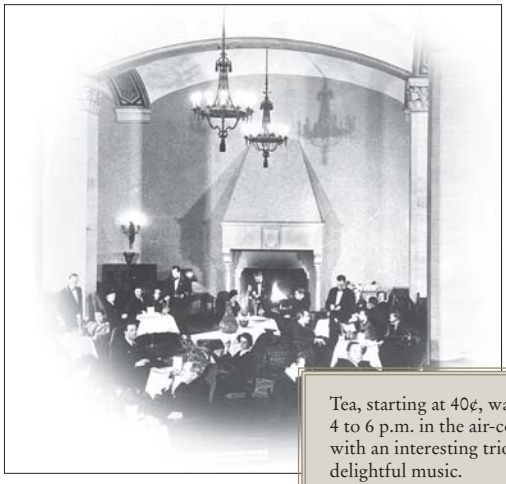
CHOCOLATE ESPRESSO TIRAMISU CAKE $15
Custard Sauce

ROYAL YORK CRÈME BRÛLÉE $15
Fresh Berries and Biscotti

CLASSIC ONTARIO CHERRY CHEESECAKE $15
Crème Anglaise

HÄAGEN-DAZS ICE CREAM BAR $7
Vanilla Milk Chocolate Almonds, Vanilla Milk Chocolate,
Caramel Almond Crunch

HÄAGEN-DAZS ICE CREAM TUBS (500ML) $14
Vanilla, Chocolate



Tea, starting at 40¢, was Served from 4 to 6 p.m. in the air-conditioned lounge, with an interesting trio providing delightful music.

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YOUNG DINER'S BREAKFAST MENU

12 years and under – all meals are Served in child size portions.

KERMIT'S HEALTHY BREAKFAST DASH $12
Scrambled Egg Whites with Spinach and Mushrooms
Served with our Seasoned Breakfast Potatoes
Sliced Seasonal Fresh Fruit, Cottage Cheese or Fruit Yogurt
Small Juice or glass of Chilled Milk

SIMPLE SIMON'S CONTINENTAL BREAKFAST VEGETARIAN $10
Three Mini Muffins, Sliced Seasonal Fresh Fruit, Cottage Cheese or Fruit Yogurt
Small Juice or glass of Chilled Milk

HUMPTY DUMPTY'S BREAKFAST $11
One Egg prepared any Style, served with our Seasoned Breakfast Potatoes
Choice of Bacon, Sausage or Maple Ham
Small Juice or glass of Chilled Milk

BOB THE BUILDER'S PANCAKE TOWER $11
Choice of Buttermilk, Chocolate Chip or Blueberry Silver Dollar Pancakes
Whipped Cream and Warm Ontario Maple Syrup
Small Juice or glass of Chilled Milk
Gluten Free Option GLUTEN FREE

LITTLE MISS MUFFET'S BREAKFAST LOW FAT $9
Rice Krispies, Raisin Bran, Corn Flakes, Special K, Bran Flakes,
All Bran, Cheerios, Frosted Flakes or Fruit Loops
Small Juice or glass of Chilled Milk

Switchboard Operators
1930

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YOUNG DINER'S MENU

12 years and under – all meals are Served in child size portions.

OUR FAVOURITES!

TUTTI FRUITY FRESH FRUIT COCKTAIL $5

THE PBJ – PEANUT BUTTER AND JELLY SANDWICH $5
Gluten Free Option GLUTEN FREE

SOUP OF THE DAY $5

CHICKEN NOODLE OR TOMATO SOUP $6

KIDS GREEN SALAD VEGAN $9
Garnished with Carrot, Dried Cranberries, Toasted Pumpkin Seeds, Cucumber, Tomatoes
Your choice of Dressing; Ranch, Caesar, Balsamic Vinaigrette, Raspberry Vinaigrette or Mustard Dressing

VEGGIES WITH THOUSAND ISLAND DIP $6
Carrots, Broccoli, Cauliflower and Celery

CHEDDAR CHEESE BUILDING BLOCKS $6
With Grapes or Ontario Apple Wedges

SEASONAL FRUIT PLATE $6

MARIO'S WHOLE WHEAT SPAGHETTI LOW FAT $9
With Tomato or Meat Sauce
Gluten Free Option GLUTEN FREE

MIGHTY MAC AND CHEESE $8

Royal state dinner for Princess Elizabeth of England, October 13, 1951. Princess Elizabeth and the Duke of Edinburgh. Standing behind them, Jimmy Norlock, waiter, Arno Costione, assistant Maitre d'hotel, Lawrence Cupik, Maitre d'hotel. CP

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YOUNG DINER'S MENU

12 years and under – all meals are Served in child size portions.

MAINS

GRILLED CANADIAN NEW YORK STEAK LOW FAT — $14
Served with Steamed Basmati Rice

GRILLED ONTARIO CHICKEN OR ATLANTIC SALMON — $12
Pineapple Mango Salsa

DUO OF MINI BEEF OR TURKEY SLIDERS — $9
Served on Whole Wheat Bun & Aged Ontario Cheddar

LITTLE FELLA CHEESE OR PEPPERONI PIZZA — $9

CHICKEN LITTLE FINGERS — $10

HEALTHY HAM & CHEESE SANDWICH DASH — $9
on Whole Wheat or Multigrain, Lettuce & Tomato
Served with Steamed Basmati Rice

OTHER FAVORITE SIDE OPTIONS
Served with Fresh Sliced Fruit, Steamed Vegetables, Side Salad, Steamed Rice
Sweet Potato Fries or Baked Lays Potato Chips

DESSERTS

JELL-O WITH WHIPPED CREAM — $5

ICE CREAM – CHOCOLATE, STRAWBERRY, VANILLA OR FRUIT POPSICLE — $6

MILK & FRESHLY BAKED CHOCOLATE CHIP COOKIES — $8

KIDS COCKTAILS — $4
The Royal Yorker –Fruit Juices, Grenadine, Topped with Sprite
Shirley Temple – Sprite, Grenadine and Maraschino Cherry
Soft Drinks, Milk or Chocolate Milk, Assorted Juices

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MINIATURE BOTTLES *50ml*

Includes 1 split of Coke, Diet Coke, Ginger Ale, Sprite, Soda Water or Tonic Water.

LIQUOR

Finlandia Vodka	$12
Jack Daniel's Bourbon	$12
Canadian Club Rye	$12
Beefeater Gin	$12
Bacardi Rum	$12
Johnny Walker Red	$12
Tequila Sauza Gold	$12

LIQUEURS, COGNAC, SINGLE MALT

Baileys Irish Cream	$12
Kahlua	$12
Grand Marnier	$12
Hennessy V.S.O.P.	$14
Macallan 12 Years Old	$15

COCKTAILS

2 oz. Cocktails	$14
3 oz. Martinis	$18

BEER

	Btl.	*Case of 24*
Domestic	$7	$150
Budweiser		
Labatt's Blue		
Keith's I.P.A. (India Pale Ale)		
Bud Light Lime		
Imported	$8	$170
Stella Artois		
Becks		

SOFT DRINKS

Cans (355 ml)	$5
Bottles (1 Litre)	$8

MINERAL WATER

	Small	*Large*
Evian / Perrier / San Pellegrino	$5	$8

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BY THE BOTTLE

Delivered with 6 glasses and 1 bucket of ice. Does not include an accompany of mix.

	26 oz. Btl.	*40 oz. Btl.*
SPIRITS		
Jack Daniel's Bourbon	$90	
Canadian Club Rye	$90	$130
Crown Royal	$90	$130
Dewar's Scotch	$90	$130
Tanqueray Gin	$90	$130
Bacardi Rum	$90	$130
Finlandia Vodka	$90	$130
Chivas Regal	$120	$160
LIQUEURS		
Drambuie	$100	
Baileys Irish Cream	$100	
Kahlua	$100	
Amaretto	$100	
Grand Marnier	$110	
COGNACS/ARMAGNACS		
Courvoisier V.S.	$120	
Hennessy V.S.O.P.	$200	
Remy Martin V.S.O.P	$220	
SHERRIES/APERITIFS/PORTS		
Vermouth	$80	
Dubonnet	$80	
Campari	$80	
Tío Pepe	$80	
Harvey's Shooting Sherry	$80	
Sandeman Ruby Port	$80	

BAR ITEMS

Glasses, Ice, Napkins, Stir Sticks, Lemons, Limes, Olives, Cherries $30 *per dozen glasses*

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CHAMPAGNE AND SPARKLING WINE SELECTION

	Bottle
Prosecco di Valdobbiadene, Cantina Sociale, Italy , Sparkling Wine *750 ml*	$60
Segura Viudas Brut Reserva Cava, Spain, Sparkling Wine *750 ml*	$60
Moët et Chandon Brut Champagne, France *375 ml*	$110
Moët et Chandon Brut Impérial Champagne, France *750 ml*	$175
Piper Heidsieck Brut Champagne, France *750 ml*	$175
Moët et Chandon Rosé Champagne, France *750 ml*	$200

WHITE WINE SELECTION

	Glass	Bottle
Chardonnay, Château des Charmes, Niagara, Ontario From one of our favourite local wineries. This is a rich wine with a creamy, buttery texture and toasty melon, tropical fruit and pear flavours.	$12	$48
Pinot Grigio, Crush, Niagara, Ontario Crisp and refreshing local Pinot Grigio in an easy-going style with bright notes of almonds, pearskin and yellow fruits.	$13	$52
Riesling, Tawse Winery, Echos, Niagara, Ontario Winery of the Year at the 2010 Canadian Wine Awards. Organically farmed, winemaker Paul Pender describes it: "fresh, crisp grapefruit on the nose, citrus, minerality and fresh acidity on the palate, and a lingering, pleasant finish of citrus."	$14	$56
Sauvignon Blanc, Kim Crawford, Marlborough, New Zealand This wine has all the trademarks of the famous and unique style of New Zealand Sauvignon Blanc. Crisp, with grassy, zesty and penetrating tropical and gooseberry flavours.	$17	$66
Chardonnay, McManis, California, USA Beautifully made Californian Chardonnay has never gone out of fashion. You will find aromas of pineapple, pear and melon mixing with flavours of oaky vanilla, caramel and butterscotch in this full-bodied wine.	$17	$66

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RED WINE SELECTION

	Glass	Bottle
Malbec, Amado Sur, Trivento, Mendoza, Argentina Everyone seems to be talking about this signature grape from Argentina. Medium to full-bodied, it is savoury and elegant. Dark ruby-colored, it offers cassis, cedar, incense, and black cherry. Wine Spectator 90 points.	$14	$56
Merlot, Sterling 'Vintner's Collection' Central Coast, California, USA A very approachable California Merlot with hints of black plum, roasted herbs and baker's chocolate on the nose with a ripe, easy finish.	$14	$56
Shiraz, Earthworks, Barossa, South Australia Classic inky Australian Shiraz – with blackberry, raspberry and blueberry nose. Jammy berry flavours dominate the palate – ever so slightly sweet, but finishing warm, soft and dry.	$15	$60
Pinot Noir, Maison Roche de Bellene,'Vieilles Vignes', Burgundy, France Talented winemaker Nicolas Potel continues crafting wonderful Burgundy with his latest venture, Maison Roche de Bellene. Red currant, wild cherry and promegranite with some damp earth/decaying leaf on the nose. The palate is light to medium-bodied with vivid aroma replays and a silky, seductive mouthfeel.	$18	$72
Cabernet Sauvignon, Irony, Napa Valley, California, USA A dense deep purple with smoldering essences of black currant, mocha and cedar. A full palate full of body with a long, fruit rich finish.	$19	$76

The Kitchen Brigade
1939

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WHITE WINE, ½ BOTTLE SELECTIONS

½ Bottle

Riesling, Angels Gate, Niagara, Canada $22
Cool-climate riesling is one of Canada's greatest strengths. This off-dry example from one of Canada's most beautiful wineries showcases Niagaras complexity and class. Crisp apple and floral notes with honeyed peach on the finish.

Wolf Blass, Australia, Yellow Label Chardonnay $24
The nose shows aromas of peach, nectarine and gentle, integrated, nutty cream oak. The palate is brimming with stone fruit flavours carrying through to a soft, lingering finish.

Cabert, Pinot Grigio, Friuli, Italy $30
Dry but gentle, round, full, pleasantly bitter, with hints of nuts and toasted bread.

RED WINE, ½ BOTTLE SELECTIONS

½ Bottle

Santa Carolina, Chile, Cabernet Sauvignon Reserva $22
Deep red/purple colour; aromas of vanilla, mint, black currant and cherry fruit; dry, full bodied, well balanced with ripe, tannins and spicy/cedary, cassis flavours; medium long finish.

Folonari Valpolicella Classico, Italy $28
Ruby red colour; light cherry & raisin aroma; light body & berry flavour, short finish.

Pinot Noir, Schug, Carneros, California, USA $70
Wild Cherry, strawberry jam and wood spice on the nose with a silky mouthfeel and extended finish.

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FRESH FRUIT JUICES

Fresh Orange Juice or Grapefruit Juice		$6
V8 Juice, Tomato, Apple, Prune, Pineapple or Cranberry Juice		$5

BEVERAGES

Freshly Brewed Coffee	3 Cups	$8
Regular and Decaffeinated Coffee	6 Cups	$14
Two Percent, Skim, Soy, or Lactose Free Milk		$4
Café au Lait, Cappuccino or Espresso		$9

EXCLUSIVELY BLENDED FAIRMONT TEAS OR HERBAL TEAS

Choice of English Breakfast, Willow Stream Decaffeinated, Peppermint, Green Tea, Berry, Maple, Earl Grey and Egyptian Camomile	$5	
Traditional Iced Tea or Chai Tea		$5
Hot Chocolate with Whipped Cream and Chocolate Shavings		$5

FAIRMONT WELLNESS TEA AND INFUSION SELECTION

Fairmont Energy $5
Robust and energizing. Yerba maté notes are tempered with refreshing lemon and a spearmint. Luxury ingredients: yerba maté, lemongrass, spearmint, ginseng, ginkgo. Light caffeine.

Fairmont Tranquility $5
Soothing and restful, with chamomile in abundance with mild licorice and a refreshing, light finish. Luxury ingredients: chamomile, rooibos, lemon balm, lemon verbena, linden, anise, cinnamon, blackberry leaves, lemon peel, stevia, oat straw, hops, passionflower. Caffeine Free.

Fairmont Digestif $5
A smooth and full-flavored cup, with refreshing mint, mild ginger notes and a hint of spice. Luxury ingredients: spearmint, lemon balm, peppermint, chamomile, anise, lemongrass, ginger, clove, cinnamon, orange peel, papaya. Caffeine Free.

Fairmont Equilibrium $5
Exotic rooibos, anise and cardamom stand out, providing a refreshing and cleansing cup. Luxury ingredients: rosehip, anise, raspberry, nettle, licorice, cardamom, rooibos, clove. Caffeine-Free.

Fairmont High Antioxidant $5
High altitude high anti-oxidant pure Malawi and Kenya green and white teas. Light Caffeine

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LATE NIGHT DINING

Available from 12 a.m. to 5:30 a.m.

CHEF'S SOUP OF THE DAY $10

CLASSIC CAESAR SALAD $18
Garlic Herb Croutons, Shaved Parmesan, Herb Marinated Grape Tomatoes
With Chicken add $7 **With Shrimp** add $8

SIGNATURE 1929 SEAFOOD CHOWDER $14
Canadian Salmon, Scallops, Clams and Shrimp

ORGANIC MESCLUN GREENS VEGAN $15
Vine Ripe Tomatoes, Toasted Pumpkin Seeds, Dried Cranberries,
Cucumber, Chickpeas
Your choice of Dressing; Ranch, Caesar, Balsamic Vinaigrette
Raspberry Vinaigrette or Pommery Mustard Dressing
With Chicken add $7 **With Shrimp** add $8

LIBRARY BAR COBB SALAD $23
Organic Greens, Chicken Breast, Bacon, Grape Tomatoes, Avocado,
Egg and Blue Cheese
Your choice of Dressing; Ranch, Caesar, Balsamic Vinaigrette,
Raspberry Vinaigrette or Pommery Mustard Dressing

ROASTED ONTARIO VEGETABLE WRAP DASH $21
Roasted Red Pepper, Zucchini, Portobello Mushrooms, Onions, Arugula
Ontario Goat's Cheese, Hummus

FAIRMONT LE CHÂTEAU FRONTENAC TRADITIONAL QUÉBÉCOIS POUTINE $14
Fresh Hand Cut Fries, Quebec Cheese Curds, Chicken Gravy

FAIRMONT ROYAL YORK TORONTO JUMBO ROOSTER HOT WINGS $19
One Dozen Wings Served with Celery, Carrot and a Ranch Dipping Sauce

ROYAL YORK CLUBHOUSE SANDWICH $23
Grilled Chicken Breast, Crisp Bacon, Aged Ontario White Cheddar
Leaf Lettuce, Vine Ripe Tomatoes
Served on White, Rye, Whole Wheat, Multigrain, or Gluten Free Bread

Created from fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness.
Additionally, nutritious meals designed around select dietary needs and diet-dependent requirements.

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LATE NIGHT DINING

Available from 12 p.m. to 5:30 a.m.

CLASSIC ROYAL YORK BURGERS

Accompanied by your choice of French Fries,
Sweet Potato Fries, Organic Green Salad or Caesar Salad

ALL CANADIAN BEEF BURGER $23
Sesame Kaiser, Chipotle Mayonnaise, Aged Ontario Cheddar Cheese
Smoked Bacon, Crisp Lettuce and Tomato

CANADIAN BISON BURGER $23
Sesame Bun, Horseradish Mayonnaise, Canadian Swiss Cheese
Smoked Canadian Bacon, Tobacco Onions, Crisp Lettuce & Tomato

ROYAL YORK ARTISAN PIZZAS

Available from 12 p.m. to 5:30 a.m.

Artisan 12" pizza, made Fresh to Order in House, loaded with Ontario cheese and toppings.
We're proud to offer any of our pizzas on Gluten Free dough on request.

ONTARIO CAPRESE $21
Vine Ripened Tomatoes, Fresh Basil, Ontario Buffalo Mozzarella

PEPPERONI AND MUSHROOM $22
Sliced Pepperoni and Mushrooms with Ontario Buffalo Mozzarella Cheese

VEGETARIAN $22
Bell Pepper, Red Onion, Mushroom, Fresh Spinach, Diced Tomato
Ontario Buffalo Mozzarella Cheese, Topped with Fresh Chopped Garden Basil

BBQ CHICKEN $22
BBQ Roasted Chicken Breast with Marinated Artichokes and Sundried Tomatoes
and Julienne Red Onions topped With Fresh Chopped Cilantro

MEAT LOVERS $23
Mild Sausage, Ham, Bacon, and Pepperoni with
Ontario Buffalo Mozzarella Cheese

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DESSERTS

SELECTION OF CANADIAN ARTISANAL CHEESE WITH FRENCH BREAD AND CRACKERS $19

SEASONAL FRESH FRUIT PLATE $18
Cantaloupe, Honeydew, Watermelon, Pineapple, Grapes, Seasonal Berries, Banana

ROYAL YORK CLASSIC FIVE LAYER CHOCOLATE FUDGE TORTE $15
Raspberry Coulis

CHOCOLATE ESPRESSO TIRAMISU CAKE $15
Custard Sauce

ROYAL YORK CRÈME BRÛLÉE $15
Fresh Berries and Biscotti

CLASSIC ONTARIO CHERRY CHEESECAKE $15
Crème Anglaise

HÄAGEN-DAZS ICE CREAM BAR $7
Vanilla Milk Chocolate Almonds, Vanilla Milk Chocolate, Caramel Almond Crunch

HÄAGEN-DAZS ICE CREAM TUBS (500ML) $14
Vanilla, Chocolate

The famed Imperial Room circa 1960

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HOSPITALITY MENU

Should you require any assistance organizing your group function, please contact our In-Room Dining Managers. Please note that on occasion some items may require minimum 4 hours notice.

Served from 11:00 a.m. to 11:00 p.m. Minimum order of 4 dozen.

COLD CANAPÉS — $52 *per dozen*

Smoked Salmon Lollipops with Saffron Aioli
Marinated Tomato Bocconcini Spendini's
Shrimp & Mango Gazpach Shooters
Balsamic Grilled Vegetable and Goat Cheese Skewer

HOT HORS D'OEUVRES — $52 *per dozen*

Sesame Crusted Chicken Skewer, Coriander Peanut Sauce
Vegetable Spring Rolls, Sweet Chili Dipping Sauce
Roasted Digby Scallop Wrapped in Bacon
Fire Cracker Coconut Shrimp with Tomato Horseradish Sauce

DRY SNACKS

Cajun Bar Mix	$16
Potato Chips	$12
Pretzels	$12
Mixed Nuts	$20
Popcorn	$11
Corn Nacho Chips with Salsa	$16
Canadian Cheese for 2 *(2 people)*	$19
Sliced Fruit Platter *(2 people)*	$18
Market Crudite Platter *(2 people)*	$15

BAR SET UP

For 19 people or less.

BEVERAGE SERVICE — $200 *per order*

24 Highball Glasses and 24 Wine Glasses
2 Tubs of Ice,
Full Bar Condiments: Napkins, Swizzle Sticks, Worcester Sauce, Tabasco, Salt and Pepper, Lemon, Limes and Cherries, Ice Buckets, Tongs, Corkscrews and Beer Openers

BUS PAN OF ICE	$20 *each*
BUCKET OF ICE	$5 *each*
CHINA AND SILVERWARE	$12 *per dozen*
GLASSWARE	$12 *per dozen*
BARTENDER *(Minimum 3 hours)*	$50 *per hour*

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