



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 14<sup>th</sup> 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*

Collin Thornton, Executive Chef

## *The Fairmont Royal York Dining Options*

### EPIC

LOCAL SEASONAL SUSTAINABLE

EPIC creates Modern Classics Daily for Breakfast, Lunch and Dinner.

Signature À la Carte Brunch on Saturdays and Sundays.

Extension 76949 ■ Lobby Level



Our Tableside Cooking Show makes Every Dinner an Exotic Occasion.

Sizzling Teppanyaki or Cool Sushi are a delicious to any Evening.

Extension 75002 ■ Avenues Level

Open evenings Tuesday through Saturday

### Library Bar

Featuring Classic Culinary Favourites and Contemporary Dishes in Toronto's Top Martini and Cocktail Lounge. Weekend Afternoon Tea is a traditional favourite.

Extension 75004 ■ Lobby Level

Open Daily



Comfortable. Casual. Canadian.

Enjoy Great Beer, Wines and Authentic Local Pub Favourites.

Extension 72435 ■ Avenues Level

Open Monday through Friday



Gourmet Breakfast Pastries & Muffins,

Fresh Coffee and Made to Order Lattés, Cappuccinos & Espressos.

Extension 72363 ■ Avenues Level

Open Daily

### TAKE IT TO GO

Order your breakfast or lunch and In Room Dining will conveniently deliver to your room, packed up and ready for those on the go.

Place your order the night before, or at least one hour prior to your desired delivery time.

Extension 72352 ■ In Room Dining

## COMPLETE BREAKFASTS

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

*All Complete Breakfasts come with your choice of White, Multigrain, Whole Wheat, Marble Rye, English Muffin, or Gluten Free Toast served with Butter and Preserves, your choice of Juice and a Personal Pot of Freshly Brewed Coffee, Tea or Hot Chocolate*

### **THE ROYAL YORK CONTINENTAL** \$22

A selection of Croissant, Muffin, or Danish  
Sliced Seasonal Fresh Fruit

### **THE HEALTHY ALTERNATIVE** + **LOW FAT** \$24

Breakfast Parfait with Low Fat Yogurt, Organic Granola, Seasonal Berries  
Niagara Honey, Fruit Preserves  
Fresh Bran Muffin, Multigrain Bagel, or English Muffin

### **THE CANADIAN BREAKFAST** \$29

Two Eggs Prepared Any Style  
Maple Smoked Bacon, Ham, Pork Breakfast Sausages  
or Chicken & Apple Sausages, Herb Skillet Potatoes

### **THE ROYAL OMELETTE** \$29

Three Egg or Egg White Omelette with choice of 3 fillings:  
Ham, Cheddar Cheese, Mushrooms, Scallions, Red Peppers Or Smoked Salmon  
Herb Skillet Potatoes

**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.

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## BREAKFAST À LA CARTE

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

<b>CLASSIC EGGS BENEDICT</b>	\$22
Two Ontario Farm Fresh Eggs, Canadian Back Bacon on Toasted English Muffin, Herb Skillet Potatoes, Buttery Asparagus, with Hollandaise Sauce <b>Substitute Smoked Salmon add \$6</b>	
<b>EGGS BENEDICT FLORENTINE</b>  <b>GLUTEN FREE</b>	\$22
Two Ontario Farm Fresh Eggs, Sautéed Spinach on Toasted Gluten Free English Muffin, Herb Skillet Potatoes, Buttery Asparagus, with Hollandaise Sauce	
<b>OUR FAMOUS ROYAL YORK BREAKFAST SANDWICH</b>	\$21
Soft Ciabatta Bun, Two Fried Eggs, Swiss Cheese Crisp Bacon Served with Breakfast Skillet Potatoes	
<b>CORNED BEEF HASH &amp; POACHED EGGS</b>	\$22
Skillet Potatoes and Ontario Corn Beef Chive Crème Fraîche	
<b>TWO ONTARIO FARM FRESH EGGS</b>	\$18
Served with Herb Skillet Potatoes	
<b>ORGANIC EGG WHITE OMELETTE</b>  <b>DASH</b>	\$22
Wilted Spinach, Broccoli, Cherry Tomatoes, Pine Nuts, Rye Toast	
<b>MULTIGRAIN OR BUTTERMILK PANCAKES OR BELGIAN STYLE WAFFLES</b>	\$19
Served with Whipped Cream, Warm Ontario Maple Syrup, Ontario Apple Raisin Compote <b>Gluten Free Pancake Option</b>  <b>GLUTEN FREE</b>	
<b>EAST COAST SMOKED SALMON AND BAGEL</b>	\$19
Cream Cheese, Shaved Red Onion, Capers and Lemon on a Choice of Toasted Plain, Sesame or Multigrain Bagel	
<b>ADDITIONALS</b>	
Low-Fat, Plain, Fruit, Vanilla, Vegan Soy or Greek Yogurts	\$5
Cottage Cheese	\$6
Your choice of Ham, Canadian Back Bacon, Peameal Bacon, Pork Breakfast Sausage, Maple Smoked Bacon	\$6
Chicken Apple Sausage	\$7
Breakfast Skillet Potatoes with Fresh Herbs	\$6

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



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## BREAKFAST À LA CARTE

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### FRESH FRUIT

- SEASONAL FRESH FRUIT AND BANANA BREAD PLATTER**  **LOW FAT** \$21  
Cantaloupe, Honeydew, Watermelon, Pineapple, Grapes, Seasonal Berries  
Served with Low Fat Yogurt or Cottage Cheese
- ROYAL YORK'S OWN FRESH MADE SMOOTHIE**  **LOW FAT** \$10  
Made with Low Fat Yogurt, Banana, Seasonal Berries  
& Royal York Rooftop Honey
- VEGAN BERRY PARFAIT**  **VEGAN** \$10  
Soy Yogurt, Organic Granola, Banana, Fresh Seasonal Berries  
Greek & Fat Free Yogurt Available
- HALF RUBY RED GRAPEFRUIT SEGMENTED** \$6
- FRESH WHOLE FRUIT** \$5  
Choice of Banana, Niagara Pear, Orange,  
Ontario Macintosh Apple Or Granny Smith Apple
- SEASONAL BERRIES SELECTION** \$11  
Strawberries, Raspberries and Blueberries



“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

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### CEREALS

#### COLD CEREALS \$8

Rice Krispies, Raisin Bran, Corn Flakes, Special K, Bran Flakes, All Bran, Frosted Flakes, Cheerios, Müslix Almond Raisin, Fruit Loops, or Organic Country-Style Granola

#### HOT CEREALS \$9

Ontario Oatmeal Porridge or Cream of Wheat with Ontario Apple Raisin Compote

#### HOUSE MADE BIRCHER MÜESLI LOW FAT \$11

Toasted Ontario Oats, Fresh and Dried Fruits, Nuts and Yogurt Topped with Fresh Seasonal Berries

#### 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 Almond Frangipani Croissant or Pain Au Chocolat \$7


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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## BREAKFAST À LA CARTE

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

### BEVERAGES

#### COLD BEVERAGES

Fresh House Squeezed Orange Juice or Grapefruit Juice	\$7
V8 Juice, Tomato, Apple, Prune, Pineapple or Cranberry Juice	\$6
Two Percent, Skim, Soy, or Lactose Free Milk	\$4

#### HOT BEVERAGES

Freshly Brewed Coffee 3 Cups	3 Cups	\$9
Regular and Decaffeinated Coffee	6 Cups	\$15
Cafe au Lait, Cappuccino or Espresso		\$9

#### MILKSHAKES

Vanilla Bean, Milk Chocolate or Fresh Strawberry	\$9
Made With Real Ice Cream and topped with Whipped Cream	

#### 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



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## BREAKFAST À LA CARTE

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


### 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.

### ELIXARS & TIONICS

- Green Love** \$7  
This super juice is for anyone who wants to incorporate the most variety of greens into a glass. Wellington County Granny Smith Apple and Jalapeno liven up the bouquet of dark green vegetables like Baby Spinach, Ontario English Cucumber, Celery, and Lime. Green vegetables are loaded with chlorophyll, vitamins and minerals while the lime is alkalizing and cleansing.
- Royal York Honey Ginger Lemon Elixir** \$7  
Perfectly balanced combination to create the ultimate burst of flavor. Ontario Ginger and Royal York Rooftop Honey combines to balance pH Level, energize and Enhance your mood, hydrate lymphatic system, help rejuvenate the immune system. Ginger is believed to have very beneficial medicinal benefits and has been seen to help defeat several types of cancer cells.

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## ALL DAY DINING



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

### FAIRMONT STARTERS

CHEF'S SOUP OF THE DAY	\$10
SIGNATURE 1929 SEAFOOD CHOWDER Canadian Salmon, Scallops, Clams and Shrimp	\$14
LIBRARY BAR FRENCH ONION SOUP Oven Baked, Toasted Crouton, Canadian Edam Cheese	\$14
MEDITERRANEAN DIPS & SPREADS  VEGETARIAN Artichoke Asiago, Roasted Red Pepper, Roast Garlic Hummus With Crisp Flatbreads and Mini Pitas	\$16
TORONTO JUMBO ROOSTER HOT WINGS One Dozen Wings Served with Crudités Classic Ranch or Canadian Bleu Cheese Dipping Sauce	\$19
TRADITIONAL QUÉBÉCOIS POUTINE Fresh Hand Cut Fries, Quebec Cheese Curds, Chicken Gravy	\$14
PACIFIC PEEKYTOE CRAB CAKES  LOW CARB Alfonso Mango & Sweet Pepper Salsa, Avocado Lime Puree	\$21
IMPERIAL ROOM PRAWN COCKTAIL Five Chilled Prawns, Horseradish Cocktail Sauce	\$21



Cocktails in the Palm Court.

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### SALADS & SANDWICHES

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

**CHEF'S CAESAR SALAD** Side \$9  
Garlic Herb Croutons, Shaved Parmesan, Smoked Bacon Rasher, Entrée \$17  
Cherry Tomato, Classic Caesar Dressing  
**With Chicken** add \$7    **With Shrimp** add \$8


**ORGANIC MESCLUN GREENS**  **VEGAN** Side \$9  
Vine Ripe Tomatoes, Pumpkin Seeds, Dried Cranberries, Entrée \$15  
Cucumber, Crispy Chickpeas  
Your choice of Dressing; Ranch, Caesar, Balsamic Vinaigrette, Blue Cheese,  
Raspberry Vinaigrette or Pommery Mustard Dressing  
**With Chicken** add \$7    **With Shrimp** add \$8


**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, Hen's Egg and Blue Cheese  
Your choice of Dressing; Ranch, Caesar, Balsamic Vinaigrette, Blue Cheese,  
Raspberry Vinaigrette Or Pommery Mustard Dressing

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

**ROYAL YORK CLUBHOUSE SANDWICH** \$24  
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

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## ALL DAY DINING

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### THE ROYAL YORK'S ALL-CANADIAN BURGER BAR

All hamburgers are made with 1/2 lb ground Canadian beef and accompanied by your choice of French Fries, Sweet Potato Fries, Organic Green Salad or Caesar Salad

#### THE ALL CANADIAN BEEF BURGER \$25

Roasted Garlic Mayonnaise, Aged Ontario Cheddar Cheese, Smoked Bacon, Crisp Lettuce, Tomato, and Classic Griddle Bun

#### THE GREAT CANADIAN BACON BURGER \$25

St. Lawrence Market Peameal Bacon, Aged Sharp Cheddar, Sunny Fried Egg, Tobacco Onions, Kozlik's Dijon Aioli, Toasted Kaiser

#### GRILLED ONTARIO PORTOBELLO BURGER **VEGETARIAN** \$22

Smokey BBQ Sauce, Manchego Cheese, Heirloom Tomato, Tobacco Onions, Roasted Red Peppers, Classic Griddle Bun

#### BLACKENED CHICKEN BREAST BURGER \$23

Avocado, Crisp Cabbage Slaw, Mango Relish, Ciabatta Bun

#### CANADIAN BISON BURGER \$23

Horseradish Mayonnaise, Swiss Cheese, Smoked Canadian Bacon, Tobacco Onions, Crisp Lettuce & Tomato, Fresh Kaiser Bun


#### ALBERTA PRIME BEEF TENDERLOIN BURGER \$32


Grilled Black Pepper Slab Bacon, Quebec Brie, Sautéed Leeks, Black Truffles  
Roasted Garlic Aioli, Foie Gras Butter Toasted Bun

#### ADDITIONAL TOPPINGS

Extra Patty (1/2 Pound)	\$7
Smoked Bacon	\$4
Canadian Bacon	\$4
Grilled Slab Bacon	\$4
Sunny Fried Egg	\$2
Swiss, Aged Canadian Cheddar, Blue or Québec Brie Cheese	\$3
Caramelized Onions	\$2
Jumbo Onion Ring	\$2
Salted Kettle Chips	\$2
Portobello Mushroom	\$2
Pickled Jalapeno Peppers	\$2
Mango Relish	\$2
Roasted Garlic Aioli	\$2
Guacamole	\$2

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### FROM THE GRILL & STOVE TOP

<b>STEAK &amp; FRITES</b>	\$29
Alberta Beef Strip loin, Fresh Yukon Fries, Sautéed Mushrooms, Cabernet Jus, Roasted Garlic Aioli	
<b>FAIRMONT ROYAL YORK FISH AND CHIPS</b>	\$25
Beer Battered Haddock, House Made Tartar Sauce, Creamy Coleslaw, Hand Cut Fries	
<b>BUTTER CHICKEN CURRY</b>	\$27
Chicken Tikka simmered in a Tomato Butter Sauce Served with Basmati Rice, Raita, Naan Bread and Papadum	
<b>TRADITIONAL MEAT LASAGNA</b>	\$24
Baked Pasta Layered with Creamy Bolognese Sauce and Cheese	
<b>CANADIAN MAPLE GLAZED SALMON FILET</b>	\$36
Roasted Ontario Fingerling Potatoes, Garlicky Broccolini, Toasted Almond, Sherry Brown Butter	
<b>ORGANIC CHICKEN BREAST</b>	\$36
Yukon Gold Potato Mash, Seasonal Vegetables Choice of Cabernet Jus, Mango Salsa, or Paris de Café Butter	



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## ROYAL YORK PIZZAS

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

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

<b>ONTARIO MARGHERITA</b>	\$21
Vine Ripened Tomatoes, Fresh Basil, Ontario Mozzarella Cheese	
<b>PEPPERONI AND MUSHROOM</b>	\$22
Sliced Pepperoni and Mushrooms, Ontario Mozzarella Cheese	
<b>VEGETARIAN</b>  <b>VEGETARIAN</b>	\$22
Bell Pepper, Red Onion, Mushroom, Diced Tomato, Artichoke, Roasted Zucchini, Fresh Chopped Garden Basil, Ontario Mozzarella Cheese	
<b>BBQ CHICKEN</b>	\$22
Grilled Chicken Breast, Hickory Smoke BBQ Sauce, Sweet Red Onions, Cilantro, Ontario Mozzarella Cheese	
<b>MEAT LOVERS</b>	\$23
Mild Sausage, Ham, Bacon, and Pepperoni, Ontario Mozzarella Cheese	
<b>BUTTER CHICKEN PIZZA</b>	\$22
Raita Sauce, Butter Chicken, Cilantro, Onions, Ontario Mozzarella Cheese	



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## ALL DAY DINING

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### DESSERTS

**CHEF'S SELECTION OF CANADIAN ARTISANAL CHEESE WITH FRENCH BREAD AND CRACKERS** \$19

**SEASONAL FRESH FRUIT AND BANANA BREAD PLATTER**  \$21  
Cantaloupe, Honeydew, Watermelon, Pineapple, Grapes,  
Seasonal Berries & Banana  
Served with Low Fat Yogurt or Cottage Cheese

**MOLTEN LAVA CHOCOLATE CAKE** \$13  
Crème de Menthe Ice Cream

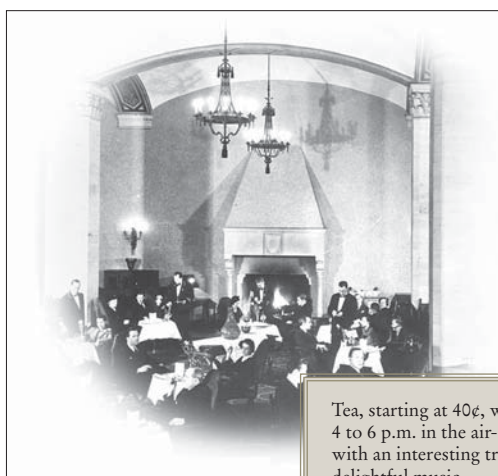
**OUR PASTRY KITCHEN'S KEY LIME PIE** \$13  
Passion Fruit Coulis, Fresh Raspberries

**ROYAL YORK MAPLE CRÈME BRÛLÉE** \$13  
Fresh Berries and Biscotti


**CLASSIC ONTARIO CHERRY CHEESECAKE** \$13  
Crème Anglaise


**HÄAGEN-DAZS ICE CREAM BAR** \$8  
Vanilla Milk Chocolate Almonds, Vanilla Milk Chocolate,  
Caramel Almond Crunch

**ICE CREAM** \$7  
Two Scoops of Chocolate, Strawberry or Vanilla



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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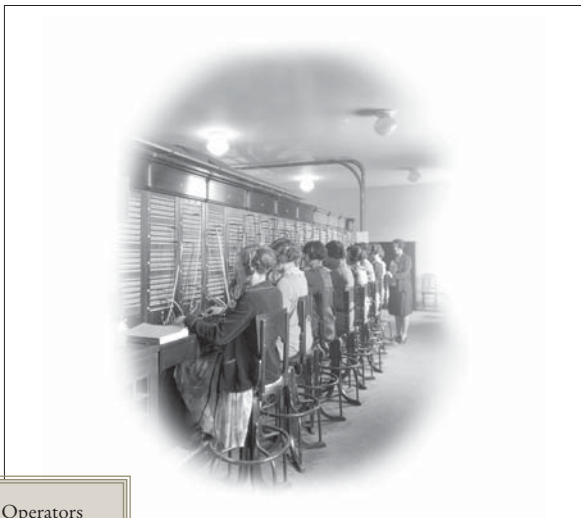
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## YOUNG DINER'S BREAKFAST MENU

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
<b>THE PBJ</b> Peanut Butter and Jelly Sandwich Gluten Free Option  <b>GLUTEN FREE</b>	\$5
<b>SOUP OF THE DAY</b>	\$5
<b>CHICKEN NOODLE OR TOMATO SOUP</b>	\$6
<b>KIDS GREEN SALAD</b>  <b>VEGAN</b> Garnished with Carrot, Dried Cranberries, Toasted Pumpkin Seeds, Cucumber, Tomatoes Your choice of Dressing; Ranch, Caesar, Balsamic Vinaigrette, Raspberry Vinaigrette or Mustard Dressing	\$9
<b>VEGGIES WITH THOUSAND ISLAND DIP</b> Carrots, Broccoli, Cauliflower and Celery	\$6
<b>CHEDDAR CHEESE BUILDING BLOCKS</b> With Grapes or Ontario Apple Wedges	\$6
<b>SEASONAL FRUIT PLATE</b>	\$6
<b>MARIO'S WHOLE WHEAT SPAGHETTI</b>  <b>LOW FAT</b> With Tomato or Meat Sauce Gluten Free Option  <b>GLUTEN FREE</b>	\$9
<b>MIGHTY MAC AND CHEESE</b>	\$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

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


### MAINS


<b>GRILLED CANADIAN STRIP STEAK</b>  <b>LOW FAT</b>	\$14
Served with Steamed Basmati Rice	
<b>GRILLED ONTARIO CHICKEN OR ATLANTIC SALMON</b>	\$12
Pineapple Mango Salsa	
<b>DUO OF MINI BEEF OR TURKEY SLIDERS</b>	\$9
Served on Whole Wheat Bun & Aged Ontario Cheddar	
<b>LITTLE FELLA CHEESE OR PEPPERONI PIZZA</b>	\$9
<b>CHICKEN LITTLE FINGERS</b>	\$10
<b>HAM &amp; CHEESE SANDWICH</b>  <b>DASH</b>	\$9
on Whole Wheat or Multigrain, Lettuce & Tomato Served with Steamed Basmati Rice	

### DESSERTS

<b>JELL-O WITH WHIPPED CREAM</b>	\$5
<b>ICE CREAM</b>	\$7
Two Scoops of Chocolate, Strawberry or Vanilla	
<b>MILK &amp; FRESHLY BAKED CHOCOLATE CHIP COOKIES</b>	\$8
<b>KIDS COCKTAILS</b>	\$4
<b>The Royal Yorker</b> –Fruit Juices, Grenadine, topped with Sprite <b>Shirley Temple</b> – Sprite, Grenadine and Maraschino Cherry	
Soft Drinks, Milk or Chocolate Milk, Assorted Juices	\$4

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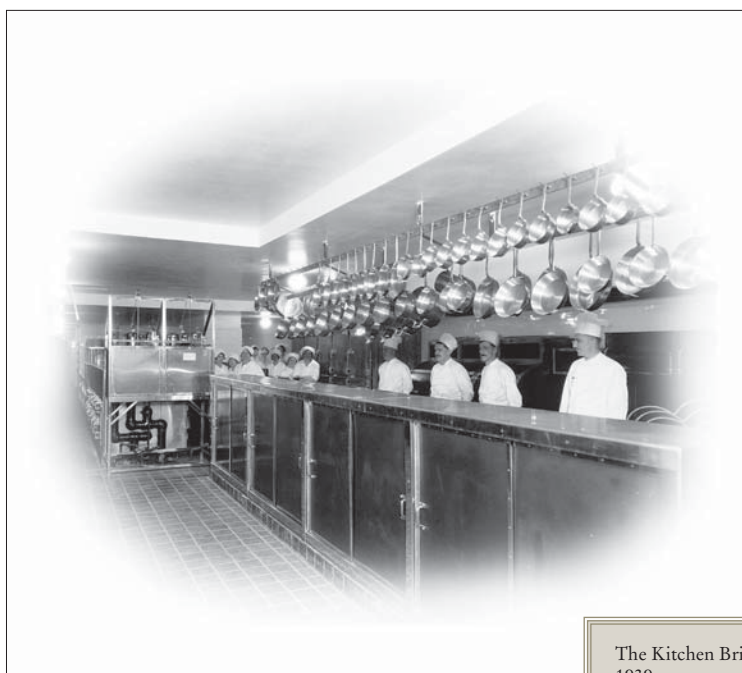
## BEVERAGES

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<b>BEER</b>	<i>BTL.</i>	<i>CASE OF 24</i>
<b>Domestic</b>	\$7	\$150
Budweiser		
Labatt Blue		
Keith's I.P.A. (India Pale Ale)		
Molson Canadian		
<b>Imported</b>	\$8	\$170
Stella Artois		
Becks		
Heineken		
Corona		

## COCKTAILS

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



The Kitchen Brigade  
1939

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## BEVERAGES

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### BY THE BOTTLE

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

#### SPIRITS

*26 oz. Btl.*

##### WHISKY

Jack Daniel's Bourbon	\$90
Canadian Club Rye	\$90
Crown Royal	\$90
Dewar's Scotch	\$90
Johnny Walker Red Label	\$90
Johnny Walker Black Label	\$130

##### GIN

Bombay Sapphire Gin	\$90
Tanqueray Gin	\$90

##### VODKA

Absolut Vodka	\$90
Finlandia Vodka	\$90
Smirnoff Vodka	\$90
Grey Goose Vodka	\$130
Belvedere Vodka	\$130

##### RUM

Appleton Estate Rum	\$90
Bacardi Rum	\$90

##### TEQUILA

Patron Silver Tequila	\$250
Patron Anejo Tequila	\$300

### BAR ITEMS

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

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## WINES

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### CHAMPAGNE AND SPARKLING WINE SELECTION

	Bottle
<b>Prosecco di Valdobbiadene, Cantina Sociale, Italy , Sparkling Wine 750 ml</b>	\$60
<b>Segura Viudas Brut Reserva Cava, Spain, Sparkling Wine 750 ml</b>	\$60
<b>Moët et Chandon Brut Champagne, France 375 ml</b>	\$110
<b>Veuve Clicquot Ponsardin Brut, France 750 ml</b>	\$160
<b>Moët et Chandon Brut Impérial Champagne, France 750 ml</b>	\$175
<b>Piper Heidsieck Brut Champagne, France 750 ml</b>	\$175
<b>Moët et Chandon Rosé Champagne, France 750 ml</b>	\$200
<b>Dom Perignon Brut Champagne, France 750 ml</b>	\$450

### WHITE WINE SELECTION

	Glass	Bottle
<b>Chardonnay, Barrel Fermented Château des Charmes, Niagara, Ontario</b>	\$12	\$48
<p>From one of our favourite local wineries. Barrel-aged in oak. This is a rich wine with a creamy, buttery texture and toasty melon, tropical fruit and pear flavours.</p>		
<b>Pinot Grigio, Bertolo, Friuli Grave, Italy</b>	\$13	\$52
<p>Simple, clean and refreshing white wine with subtle yellow fruit and almond notes.</p>		
<b>Riesling, Tawse Winery, Echos, Niagara, Ontario</b>	\$14	\$56
<p>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.”</p>		
<b>Viognier, Jean-Luc Colombo, Languedoc, France</b>	\$15	\$60
<p>Reminiscent of summer in Provence, this is a dry crisp wine with seductive floral, peach and exotic fruit aromas.</p>		
<b>Sauvignon Blanc, Kim Crawford, Marlborough, New Zealand</b>	\$17	\$66
<p>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.</p>		
<b>Chardonnay, McManis, California, USA</b>	\$17	\$66
<p>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.</p>		

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## WINES

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### RED WINE SELECTION

	Glass	Bottle
<b>Pinot Noir, Inniskillen Niagara Series, Niagara, Ontario</b> Light ruby red in colour with cherry and beetroot on the nose. The palate is light in body with charming current and strawberry notes.	\$12	\$48
<b>Malbec, Amado Sur, Trivento, Mendoza, Argentina</b> 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
<b>Merlot, Sterling 'Vintner's Collection' Central Coast, California, USA</b> 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
<b>Cabernet Sauvignon, Foreign Affair Winery, Niagara, Ontario</b> In a wonderful Italian style, this is a wine of great depth with sweet dark fruits, chocolate and lovely cherry notes.	\$15	\$60
<b>Shiraz, Earthworks, Barossa, South Australia</b> 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
<b>Sangiovese, Lanciola, Chianti, Italy</b> Ruby-hued with morello cherry and red plum on the nose. The finish is long with leaf tea and succulent blood orange.	\$16	\$64
<b>Pinot Noir, Maison Roche de Bellene, 'Vieilles Vignes', Burgundy, France</b> 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
<b>Cabernet Sauvignon, Irony, Napa Valley, California, USA</b> 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

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## WINES

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### WHITE WINE, ½ BOTTLE SELECTIONS

#### **Riesling, Angels Gate, Niagara, Canada**

½ Bottle

\$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.

#### **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

#### **Cabernet Sauvignon Reserva, Santa Carolina, Chile**

½ Bottle

\$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.



The famed Imperial Room  
circa 1960

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## BEVERAGES

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### FRESH FRUIT JUICES

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

### SOFT DRINKS

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

### MINERAL WATER

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


### 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


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

<b>CHEF'S SOUP OF THE DAY</b>		\$10
<b>CHEF'S CAESAR SALAD</b>	Side	\$9
Garlic Herb Croutons, Shaved Parmesan, Smoked Bacon Rasher, Cherry Tomato, Classic Caesar Dressing	Entrée	\$17
<b>With Chicken</b> add \$7 <b>With Shrimp</b> add \$8		
<b>SIGNATURE 1929 SEAFOOD CHOWDER</b>		\$14
Canadian Salmon, Scallops, Clams and Shrimp		
<b>ORGANIC MESCLUN GREENS</b>  <b>VEGAN</b>	Side	\$9
Vine Ripe Tomatoes, Pumpkin Seeds, Dried Cranberries, Cucumber, Crispy Chickpeas	Entrée	\$15
Your choice of Dressing; Ranch, Caesar, Balsamic Vinaigrette, Blue Cheese, Raspberry Vinaigrette or Pommery Mustard Dressing		
<b>With Chicken</b> add \$7 <b>With Shrimp</b> add \$8		
<b>LIBRARY BAR COBB SALAD</b>		\$23
Organic Greens, Grilled Chicken Breast, Bacon, Grape Tomatoes, Avocado, Hen's Egg and Blue Cheese		
Your choice of Dressing; Ranch, Caesar, Balsamic Vinaigrette, Blue Cheese, Raspberry Vinaigrette Or Pommery Mustard Dressing		
<b>POMEGRANATE AHI TUNA WRAP</b>  <b>LOW CARB</b>		\$24
Seared Rare, Shaved Fennel, Avocado Lime Purée, Pickled Red Onions Organic Baby Arugula, Pomegranate Balsamic Reduction		
<b>TORONTO JUMBO ROOSTER HOT WINGS</b>		\$19
One Dozen Wings Served with Crudités Classic Ranch or Canadian Bleu Cheese Dipping Sauce		
<b>TRADITIONAL QUÉBÉCOIS POUTINE</b>		\$14
Fresh Hand Cut Fries, Québec Cheese Curds, Chicken Gravy		
<b>ROYAL YORK CLUBHOUSE SANDWICH</b>		\$24
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		

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## LATE NIGHT DINING

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

**THE ALL CANADIAN BEEF BURGER** \$25  
Roasted Garlic Mayonnaise, Aged Ontario Cheddar Cheese  
Smoked Bacon, Crisp Lettuce, Tomato, and Classic Griddle Bun

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

## ROYAL YORK PIZZAS

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

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

**ONTARIO MARGHERITA** \$21  
Vine Ripened Tomatoes, Fresh Basil, Ontario Mozzarella Cheese

**PEPPERONI AND MUSHROOM** \$22  
Sliced Pepperoni and Mushrooms, Ontario Mozzarella Cheese

**VEGETARIAN** \$22  
Bell Pepper, Red Onion, Mushroom, Diced Tomato, Artichoke,  
Roasted Zucchini, Fresh Chopped Garden Basil  
Ontario Mozzarella Cheese,

**BBQ CHICKEN** \$22  
Grilled Chicken Breast, Hickory Smoke BBQ Sauce,  
Sweet Red Onions, Cilantro, Ontario Mozzarella Cheese

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

**BUTTER CHICKEN PIZZA** \$22  
Raita Sauce, Butter Chicken, Cilantro, Onions  
Ontario Mozzarella Cheese



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## DESSERTS

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<b>CHEF'S SELECTION OF CANADIAN ARTISANAL CHEESE WITH FRENCH BREAD AND CRACKERS</b>	\$19
<b>SEASONAL FRESH FRUIT AND BANANA BREAD PLATTER</b>  Cantaloupe, Honeydew, Watermelon, Pineapple, Grapes, Seasonal Berries & Banana, Served with Low Fat Yogurt or Cottage Cheese	\$21
<b>MOLTEN LAVA CHOCOLATE CAKE</b> Crème de Menthe Ice Cream	\$13
<b>OUR PASTRY KITCHEN'S KEY LIME PIE</b> Passion Fruit Coulis, Fresh Raspberries	\$13
<b>ROYAL YORK MAPLE CRÈME BRÛLÉE</b> Fresh Berries and Biscotti	\$13
<b>CLASSIC ONTARIO CHERRY CHEESECAKE</b> Crème Anglaise	\$13
<b>HÄAGEN-DAZS ICE CREAM BAR</b> Vanilla Milk Chocolate Almonds, Vanilla Milk Chocolate, Caramel Almond Crunch	\$8
<b>ICE CREAM</b> Two Scoops of Chocolate, Strawberry or Vanilla	\$7



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## HOSPITALITY MENU

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*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

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*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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