STARTERS

Crispy Sea Salt Calamari 14
Chipotle Aiöli & House Tartar

Shrimp & Cilantro Spring Rolls 13
Sweet Plum-Chili Dipping Sauce &
Hot Chinese Mustard

Dungeness Crab Cakes 15
Fennel, Sausalito Watercress Salad,
House Tartar

Heirloom Tomato Bruschetta 13
Fairmont Farm Tomatoes, Bellwether Creamery
Ricotta, Baby Mache, Walnut Crostini

Spicy Mussels 15
Sambal, Lemongrass, Ginger, Garlic,
Cilantro, Grilled Baguette

SALADS

Organic Baby Greens 12
Toy Box Tomatoes, Vegetable Crudités,
Pommery Mustard Dressing

Grilled Local Salmon 18
Fingerlings, Egg, Radish, Blue Lake Beans,
Olives, Tomatoes, Sherry-Mustard Vinaigrette

Cobb 16
Grilled Chicken, Avocado, Tomato, Bacon,
Egg, Bleu Cheese, Romaine, Buttermilk Dressing

House-made Prosciutto & Fig 13
Fennel, Arugula, Purple Haze Cheese,
Apple Cider Vinaigrette

Romaine Hearts 13
Olive Oil Croutons, Applewood Bacon,
Caesar Dressing

Caprese 13
Heirloom Tomatoes, Fresh Mozzarella, Basil,
Basil Oil & Balsamic Reduction, Black Lava Salt

SOUPS

French Onion Soup 11
Emmental & Gruyère Cheese Gratin

Tomato Basil Bisque 9

Wharf Seafood Chowder
Local Crab, Bay Shrimp, Mussels, Clams,
Toasted Sourdough Bread Bowl
16

SANDWICHES | SERVED WITH FRIES OR GREENS

House-Aged Prime Burger 8 oz 18
Point Reyes Bleu Cheese, Apple Wood Smoked
Bacon, and Chipotle Aiöli on Ciabatta

House-Smoked Pastrami 16
Honey Mustard Aiöli, Fennel Sauerkraut, and
Smoked Aged Gouda on Marble Rye

Chicken Pita 15
Olive Tapenade, Arugula, Feta, Balsamic,
Tear Drop Tomato on Wheat Pita

Club 16
House Cured Turkey, Lemon Aiöli
Applewood Bacon on Peasant Bread

Soup or Salad & 1/2 Sandwich 15
Choose Your Favorite Sandwich
Served with Cup of Tomato Basil Bisque
Or 1/2 Organic Baby Green Salad

Additional for French Onion Soup 2

House Falafel
Chickpea Fritter, Cilantro & Radish Salad,
and Pickled Turnip on Wheat Pita
14

ENTRÉES

Pan Seared Black Cod 24
Summertime Soccotash, Cippolini Onion,
Beech Mushroom, Cilantro Aioli

Bavette Steak 22
Yukon Frites, Red Wine Shallot Jus

House Pappardelle 19
Chicken Bolognese, Grilled Garlic Bread

Curried Bean & Aubergine Stew 18
Plantain, Mango Chutney, Flatbread, Coconut Milk

Smoked "Mary's Chicken" Quesadilla 15
Fiscalini Cheddar, Charred Salsa Verde, Lime Sour Cream

Mini Fish Taco 15
Soft Corn Tortillas, Chipotle Aiöli,
Guacamole, Red Salsa & Queso Fresco

BEVERAGES

TEA at The FAIRMONT 5
***Organic Selection Available**

illy Espresso 6
Cafe Latte, Cappuccino, Cafe Mocha, Soy Milk Latte

Fresh Juice 5
Grapefruit, Orange

Freshly Brewed Coffee or Iced Tea 5

Assorted Coca-Cola Products 5
Coke, Diet Coke, Sprite,
Seagram's Ginger Ale, Nestea Iced Tea

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