STARTERS

Butternut Squash Bisque 9
Spiced Crème Fraîche

Home Made Chicken Soup 9

French Onion Soup 10
Emmental & Gruyere Cheese Gratin

Crispy Sea Salt Calamari 14
Spicy Aïoli

Spicy Clams 15
Chili, Ginger, Lemongrass

Baby Beet Salad 15
Toasted Walnuts, Goat Cheese, Arugula

Organic Baby Greens 13
Vegetable Crudités, Honey Vinaigrette

Dungeness Crab Cake 14
House Tartar Sauce

ENTRÉES

Cobb Salad 15
Chicken, Avocado, Tomato, Bacon, Egg,
Bleu Cheese, Romaine, Buttermilk Dressing

Tuna Niçoise 16
Quail Egg, Fingerling, Blue Lake Beans,
Red Onion, Mustard Vinaigrette

Steak Salad 18
Greens, Celery Root, Pine Nuts, Avocado,
Red Wine Vinaigrette

Classic Caesar Salad 13
Sourdough Croutons, Aged Parmesan

Add Chicken or Shrimp 18

Fish Tacos 17
Soft Corn Tortillas, Guacamole,
Pico de Gallo, Queso Fresco

Smoked Chicken Quesadilla 15
Fiscalini-Jack Cheese, Roasted Salsa,
Lime Sour Cream, Guacamole

SANDWICHES
SERVED WITH FRIES OR GREENS

French Dip Sandwich 18
Caramelized Onions, Humboldt Fog,
French Baguette Natural Jus

Grilled Chicken Club 16
Avocado, House Bacon, Smoked Gouda,
Herb Mayonnaise

Grilled Cheese 15
Aged Cheddar, Toma Cheese, Chutney,
Sourdough Served with House Ketchup

House Prosciutto Panini 16
Fresh Mozzarella, Tomato, Balsamic, Basil
Served on Sourdough

Soup or Salad & 1/2 Sandwich 16
Choose Half of a Grilled Cheese or
Half of a Grilled Chicken Club Sandwich
Served with Cup of Chicken Soup
Or Half Organic Baby Green Salad

House-Aged Prime Burger 8 oz 16
Fiscalini, Garlic Aïoli on Ciabatta Roll
Add Bacon 2

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.

Butternut Squash Bisque 9
*Vegan, Macrobiotic, DASH, Diabetic, **Gluten Free**

Organic Baby Greens 13
Vegetable Crudités &
Aged Balsamic Vinegar &
Extra Virgin Olive Oil

*Vegan, Macrobiotic, DASH, Diabetic, Raw **Gluten Free**

Roasted Red Pepper Hummus 13
Vegetable Crudites

*Vegan, Diabetic, DASH, Raw, **Gluten Free**

Tuna Tartar 16
Cucumber, Citrus, Ginger

*Diabetic, DASH, **Gluten Free**

Butter Lettuce Wraps 12
Spinach, Fruit Salsa, Onions
Soy-Ginger Dressing

*Macrobiotic, Raw, Diabetic,

Grilled Pizza 15
Caramelized Onions, Goat Cheese,
Niçoise Olives

* Macrobiotic, DASH, Diabetic

Pan Roasted Cod 28
Sonoma Mushroom & Brussels Sprouts

* Macrobiotic, DASH, Diabetic

Steamed Clams 16
Garlic, Shallot, Parsley

*DASH, Diabetic

DASH
Dietary **A**pproaches to **S**top **H**ypertension &
Heart Healthy Diets have similar nutritional requirements, as both are aimed to maintain cardiovascular health.

Macrobiotics
The Macrobiotic diet is a low-fat, high fiber diet that is predominantly vegetarian.

Diabetic Friendly
People who have diabetes cannot tolerate foods with a high sugar content. Most cases of Type II diabetes can be controlled by diet alone.

Gluten Free
Celiac disease is a lifelong digestive disorder in which individuals cannot tolerate products containing gluten, a protein present in all forms of wheat.

Vegan
A diet and a lifestyle that seeks to avoid the use or consumption of all animal products.

Raw
Also known as living food diet. Between 60%-80% of the foods consumed are unprocessed and uncooked.

LIFESTYLE CUISINE *Plus*

Nutritious meals designed around select dietary needs and diet-dependent requirements.

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