


SOUPS & STARTERS

 **Spring Vegetable Minestrone {V, D/H}** 7  
Macaroni Pasta & White Beans


**French Onion** 7  
Gruyere & Croutons


**Dungeness Crab Cakes** 16  
Watermelon Salad, Avocado Puree


**House-Smoked Salmon Rillette** 12  
Rye Croutons, Maple Bacon Crisp,  
Cornichons

SALADS

 **Capay Farms Gem Salad {V, D/H}** 10  
Anchoiade Vinaigrette, Reggiano  
With Grilled Chicken 13  
With Grilled Salmon 15

 **County Line Blomdsdale Spinach Salad {G}** 15  
Jumbo Prawns, Citrus & Fennel

 **Fountain Steak Nicoise {G}** 16  
Black Olive Tapenade, Potato, Green Beans,  
Smoked Tomato Vinaigrette

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

Additionally, we are pleased to offer you Lifestyle Cuisine PLUS, nutritional meals designed around select dietary needs and diet-dependent requirements. Our Food and Beverage team would be delighted to provide you with a special menu featuring Lifestyle Cuisine Plus selections.

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 consumption of raw or undercooked meat, poultry, seafood, shellfish and/or eggs may increase risk of food borne illness.


SANDWICHES


All Sandwiches Served With a Choice of French Fries or Mixed Greens Salad.

**Soup & Half Sandwich** 14  
Any Soup & Half Sandwich Combination.

**Nieman Ranch Burger** 13  
Butter Lettuce, Pickled Onions  
with Choice of Cheese

**Shaved Ribeye Sandwich** 15  
Sharp Cheddar, Arugula, Paprika Aioli  
On Fresh Rosemary Bread


 **Big Eye Tuna Burger {D}** 15  
Gingered Beefsteak Tomato,  
Butter Lettuce, Ciabatta

 **Pulled Butter Chicken Naan {D}** 13  
Cucumbers, Dill Yoghurt Sauce


 **Vegetable Panini {V, D}** 13  
Balsamic Marinated, Brie

ENTREES

 **½ Roasted Cornish Hen {D}** 16  
Braised Rainbow Chard,  
Star Anise Jus

 **Miso Salmon {G, D/H}** 16  
Baby Bok Choy, Carrot- Ginger Salad  
Soybeans, Shiitake

**Steak Frites {G}** 16  
8oz Strip, Garlic Fries

 **Inside Out Lasagna {V, D/H}** 13  
Zucchini, Mushrooms, Tomato  
Ricotta, Papardelle

DESSERTS

 **Quinoa Trifle {D, G}** 7  
Peach, Mango & Honey

 **Yogurt Mousse {G}** 7  
Greek Yogurt, Blueberries & Oat Crisps

**Chocolate Walnut Tart** 6  
Strawberries & Basil Compote

{V} = Vegetarian  
{VEG} = Vegan  
{D/H} = Dash  
{D} = Diabetic

