



The Waterlot Inn

Centuries in the Making

FAIRMONT LIFESTYLE CUISINE PLUS OFFERINGS

GLUTEN FREE

Appetizer

YELLOWFIN TUNA CRUDO, AVOCADO, FENNEL, ORANGE

\$19

Entrée

ALL A LA CARTE ENTREES CAN BE SERVED GLUTEN FREE

Dessert

FLOURLESS CHOCOLATE CAKE WITH RASPBERRY JELLY

\$9

DIABETES

Appetizer

FRESH MIXED GREEN SALAD

TOMATOES, CUCUMBERS, RED ONIONS, OLIVE OIL & LEMON

\$14

Entrée

NIMAN RANCH BEEF TENDERLOIN ALL NATURAL 6 OZ BROILED FILET, SAUTEED SPINACH, ROASTED RED PEPPERS, ASPARAGUS, BALSAMIC

\$44

Dessert

SPLENDA VANILLA CUSTARD WITH FRESH BERRIES

\$9

MACROBIOTIC

Appetizer

FRESH MIXED GREEN SALAD

CARROTS, CUCUMBERS, RED ONION, OLIVE OIL & LEMON

\$13

Entrée

MUSHROOM RISOTTO, BABY SPINACH, BELL PEPPERS, TOASTED PINENUTS

\$22

Dessert

WATERMELON AND GRANOLA CRUMBLE WITH BALSAMIC

\$9

DASH/HEART HEALTHY

Appetizer

FRESH MIXED GREEN SALAD

TOMATO, CARROTS, CUCUMBERS, RED ONION, OLIVE OIL & LEMON

\$14

Entrée

BERMUDA CEDAR PLANK SALMON, SUCCOTASH OF SPRING VEGETABLES

\$36

Dessert

EXOTIC FRUIT SALAD WITH CREAMLESS BANANA ICE CREAM

\$9

VEGAN

Appetizer

ROASTED BABY BEET, CANDIED PEANUTS AND BALSAMIC

\$14

Entrée

MUSHROOM RISOTTO, BABY SPINACH, BELL PEPPERS AND TOASTED PINENUTS

\$22

Dessert

CREAMLESS BANANA ICE CREAM WITH FRESH BERRIES AND ALMOND BRITTLE

\$9

RAW

Appetizers

FRESH MIXED GREEN SALAD

TOMATOES, CUCUMBERS, RED ONION, OLIVE OIL & LEMON

\$14

Entrée

YELLOWFIN TUNA CRUDO, AVOCADO, FENNEL, ORANGE AND MICRO CROUTONS

\$36

Dessert

FRESH MIXED BERRIES WITH CREAMLESS BANANA ICE CREAM

\$9