

# grill room

AT FAIRMONT CHATEAU WHISTLER

## appetizers

**Chicken Liver and Foie Gras Parfait 20**  
red wine poached pears, pickled cherry caramel, brioche

**Beef Tartare 24**  
prepared tableside with traditional garnishes,  
baguette crostini

**Bone Marrow with Braised Shortrib 22**  
citrus segments, pickled fennel, crostini

**Tomato Gin Soup 18**  
BC mushrooms, double smoked bacon or confit duck,  
flambéed tableside with Schramm Gin

**Roasted Carrot Salad 17**  
spiced yogurt, toasted hazelnuts, arugula, orange segments,  
blood orange vinaigrette

**Signature Caesar 17**  
romaine hearts, creamy garlic  
dressing, pancetta, crispy anchovy, cured egg yolk

**Citrus and Bitter Greens 18**  
radicchio, endive, baby kale, shaved fennel, fresh citrus segments,  
toasted hazelnuts, creamy citrus vinaigrette

**Prawn Cocktail 26**  
poached prawns, sumac aioli, root vegetable crisps,  
cress seedlings

**Dungeness Crab Cake 28**  
avocado puree, fennel and horseradish slaw,  
tomato and ginger jam

**Pan Seared Jumbo Scallop 24**  
squid ink risotto, humboldt squid, saffron fennel salad,  
squid ink tuille

**Whole Branzino Poke For two 35**  
spruce vinaigrette, crispy leeks, radish

**Cedar Cured Ivory Salmon 24**  
smoked apple cream, salmon caviar, potato crisps, cedar smoke

**Half Dozen Oysters 22**  
Chef's market selection with Caesar mignonette, fresh horseradish

**Chilled Seafood Platter For two 99 | For four 195**  
Atlantic lobster, prawns, oysters,  
mussels & clams, cracked crab,  
cocktail sauce, marie rose, mignonette

The Grill Room is proud to be in partnership  
with the following supporters:

Fraser Valley Farms  
Oceanwise  
Brant Lake Wagyu  
Canadian Rangeland Ranch  
Gaspur Farms  
Organic Oceans  
Pemberton Meadows Beef

## from the grill

**Tenderloin 6oz 46 | 8oz 57**

**New York 10oz 48**

**Rib Eye 12oz 48**

**Bone-In Rib Steak 20oz 60**

**Brant Lake Wagyu Rib Eye MP**

**Pemberton Meadows Dry Aged Rib Eye MP**

**Brant Lake Wagyu Beef Striploin 75**  
8oz california cut

**Veal Chop 16oz 55**

**Bison Striploin 10oz 59**

**Rack of Lamb 12oz 59**

**Hunters Bounty MP**

**Surf & Turf 64**

6 oz tenderloin, butter poached half Atlantic lobster tail,  
asparagus and sauce béarnaise

**Beef Tenderloin Neptune 66**

6oz beef tenderloin topped with Dungeness crab  
and sauce Charon

**Gaspur Farms Porcelet Duo 60**

milk fed piglet sous vide and roast loin

**Brome Lake Duck Duo 35**

pan roasted duck breast and confit duck leg

## Steak Tasting

85 per person with 2 sides and 2 sauces  
a selection of our premium cuts

## from the ocean

**Albacore Tuna 38**  
grilled lemon

**Roasted Steelhead 32**  
grilled lemon, beurre blanc

**BC Cedar Planked Ivory Salmon 39**  
rooftop honey glaze, pickled shallot, bitter green salad

**Chef's Catch MP**

locally sourced, Oceanwise fish feature,  
daily inspired accompaniments

## vegetarian

**Market Risotto 24**

seasonal creation from locally inspired ingredients

## for the table

### starch

**Tomato Mac N' Cheese 15**  
bocconcini cheese, fresh basil,  
balsamic reduction

**Lobster Mac N' Cheese 20**

**Market Risotto 12**

**Hand Cut Fries 12**  
truffle and Parmesan

**Garlic Mashed Potatoes 12**

**Aligot 17**  
potato and Gruère cheese puree

### vegetables

**Sautéed BC Mushrooms 12**

**Grilled Asparagus 18**  
béarnaise sauce

**Roasted Local Carrots 12**  
ginger cashew butter

**Garlic-Creamed Spinach 12**  
and Kale

**Roasted Beets 12**  
orange butter and hazelnuts

**Market Vegetables 12**

### seafood

**Butter Poached 35**  
Atlantic Lobster Tail

**Pan-Seared Sea Scallops (3) 32**

**Sautéed Jumbo Prawns (3) 24**

### sauces

**Peppercorn Sauce 8**

**Madeira Jus 8**

**Sauce Béarnaise 6**

**Citrus Beurre Blanc 6**

**Chimichurri 6**

The consumption of raw oysters poses an increased risk of food borne illness.

A cooking step is needed to eliminate potential bacteria or viral contamination

- Medical health officer, Vancouver Coastal Health Authority