

# grill room

AT FAIRMONT CHATEAU WHISTLER

## appetizers

**Tomato Gin Soup 19**  
BC mushrooms, double smoked bacon or confit duck,  
flambéed tableside with Schramm Gin (minimum two persons)

**Smoked Gindara Sablefish 22**  
baby garden vegetables, watercress, birch syrup vinaigrette,  
smoldering cedar paper

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

**Pork Belly and Diver Scallop 28**  
spring pea puree, pea shoot salad, grilled oyster mushroom, truffle frost

**Beets and Burrata 19**  
pickled, roasted and confit beets, beet seedlings, candied pine nuts,  
tapioca crisps, fresh herb and beet vinaigrette

**BC Shrimp 'Cocktail' 28**  
gem tomato and green onion salad, prawn vinaigrette,  
horseradish crema, watercress, prawn granité

**Dungeness Crab Cake 30**  
avocado puree, fennel and horseradish slaw,  
tomato and ginger jam

**Carrot "Marrow" 16**  
rooftop honey roasted carrot, stuffed with cashew and ginger butter,  
topped with red wine braised jackfruit, puffed rice crisps

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

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

**Seared Foie Gras 35**  
brioche, Riesling poached rhubarb, candied ginger,  
hazelnut butter

**Jamón Iberico de Bellota 38**  
marcona almonds, marinated olives, salsa de tomate

**Chilled Seafood Platter For two 99 | For four 195**

Atlantic lobster, prawns, oysters,  
mussels & clams, cracked crab,  
cocktail sauce, Marie Rose, mignonette

## from the grill

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

**New York 10oz 48**

**Rib Eye 12oz 50**

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

**Bone-In New York Striploin 18oz 70**

**Pemberton Meadows Dry Aged Rib Eye MP**

**Tomahawk Chop Alberta AAA 42oz 165**

**Brant Lake Wagyu Beef Striploin MP**

**Veal Chop 16oz 58**

**Bison Striploin 10oz 65**

**Half Rack Te Mana Lamb NZ 57**

**Steak Tasting**

85 per person with 2 sides and 2 sauces  
a selection of our premium cuts  
(minimum two persons)

**Surf & Turf 64**

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

**Beef Tenderloin Neptune 66**

6oz beef tenderloin topped with Dungeness crab  
and sauce Choron

**Gaspard Farms Porcelet Duo 60**

milk fed piglet sous vide and roast loin

**Yarrow Meadows Duck Duo 35**

pan roasted duck breast and confit duck leg

**Rack of Cerf de Boileau 70**

Quebec red deer

## from the ocean

**Albacore Tuna 38**

daikon radish slaw, soy ginger vinaigrette, rice crisps

**Wild BC Halibut Steak 55**

watercress and carrot salad

**BC Cedar Plank Salmon 39**

rooftop honey glaze, pickled shallot, bitter green salad

**Rainbow Trout 36**

wrapped in prosciutto and stuffed with dill,  
fermented tomato and lemon cous cous

**Chef's Catch MP**

Locally sourced, Oceanwise fish feature,  
daily inspired accompaniments

## vegetarian

**Market Risotto 26**

seasonal creation from locally inspired ingredients

## for the table

### vegetables

**Green Beans 12**  
tossed with jamon iberico,  
butter and summer savoury

**Sautéed BC Mushrooms 12**

**Young Carrots 12**  
carrot top and  
sunflower seed pesto

**Garlic-Creamed Spinach 12  
and Kale**

**Baby Turnips 12**  
lemon, fine herbs, butter

**Grilled Asparagus 18**  
sauce béarnaise

**Market Vegetables 10**

### starch

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

**Market Risotto 12**

**Hand Cut Fries 12**  
truffle and Parmesan

**Mashed Potatoes 10**

Consuming raw or undercooked meats, poultry,  
seafood, shellfish or eggs may increase your risk of food

borne illness. A cooking step is needed to eliminate

potential bacteria or viral contamination

- Medical Health Officer, Vancouver Coastal Health

Authority

### seafood

**Butter Poached Atlantic Lobster Tail 45**

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

**Sautéed Jumbo Prawns (3) 24**

**Lobster Mac N' Cheese 20**  
bacon and peas



AAA/CAA Four Diamond Rated

### sauces

**Peppercorn Sauce 8**

**Madeira Jus 8**

**Sauce Béarnaise 6**

**Citrus Beurre Blanc 6**

**Chimichurri 6**

**Foie Gras Jus 12**

### toppings

**Blue Cheese 8**

**Neptune 20**

**Seared Foie Gras 27**