THE grill room
AT THE FAIRMONT CHATEAU WHISTLER

Susanne Hansen - Restaurant Chef | Benjamin Bureau - Manager

appetizers

Roasted Beets 15
watercress, goat cheese sorbet, pistachio crumble, roof top honey drizzle

Frisée Salad 15
house cured bacon lardons, hazelnuts, brioche croutons, 64 degree hen egg, warm bacon dressing

Chef's Selection of Six Chilled Oysters 19
Caesar mignonette, fresh horseradish, lemon

Table-Side Tomato Gin Soup 17
mushrooms, double smoked bacon, Schramm Gin

Elk Tenderloin Tartare 18
quail egg, chili paste and black garlic

Roasted Bone Marrow 19
balsamic onions, parsley salad, crostini

Sockeye Salmon Gravlax 19
Northern Divine caviar, roasted cauliflower, citrus crème fraîche

"Shrimp and Grits" 17
Bourbon maple marinated shrimp, caramelized onion and bacon grits, Bourbon butter sauce

Warm Tomato Tart 16
Qualicum Fromage Frais, confit cherry tomatoes, arugula

Chilled Seafood Platter
lobster, prawns, oysters, mussels & clams, cracked crab, cocktail sauce, marie rose, mignonette
For two 55 | For four 100

Chef's Signature Dishes

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

Les Amis du Fromage ~ Sidney Island
Fraser Valley Farms ~ Qualicum Bay
North Arm Farm ~ Pemberton Valley
Terra Bread Bakery ~ Ponderosa
Ocean Wise ~ Vancouver
Spring Creek Ranch ~ Alberta

For specific dietary needs and diet-dependent requirements, please ask your server for our Lifestyle Cuisine Plus menu.

from the grill

All of our steaks are cut from Spring Creek Ranch Premium Beef. Leaders in environmental stewardship providing AAA, antibiotic & hormone free beef. They have earned provincial and national recognition for the development of innovative technology to generate electricity for communities.

8 oz Tenderloin 32
10 oz Tenderloin 37
16 oz New York 41
14 oz Rib Eye 42
60-Day Dry Age Ribeye MP

10 oz Wild Boar Chop 32

Rack of Lamb 39

10 oz Bison Striploin 41

Elk Chop 43

Tea Smoked Moulard Duck Breast 35

Free-Range Organic Roasted Half Chicken 31
seasoned with our signature rub

Double Cut Venison Chops 41

to share

36 oz Porterhouse 84

45 oz Tomahawk Steak 92

from the ocean

British Columbia Salmon 32
Northern Divine caviar, tomato & chervil sauce, herb salad

Pan Seared Ling Cod 37
corn purée and pea coulis, celery salt

Pan Seared Arctic Char 31
black truffle vinaigrette, carrot and fennel slaw

vegetarian

Gnocchi Parisienne 24
tomato fondue, pine nuts, brown butter, crispy sage

for the table

seafood

Six Jumbo Prawns 14
sautéed with shallots & garlic

Six pan seared Scallops 16
white wine butter

Atlantic Lobster Tail 27
grilled

starch

Caramelized Onion and Housed Cured Bacon Grits 9

'Grown Up' Mac n' Cheese 12
lobster, bacon & Gruyère cream

Pemberton Fingerling Potatoes 7
herb roasted

Truffled Yukon Gold Mashed Potatoes 10

vegetables

Roasted Cauliflower 8
grated goat Gouda, balsamic drizzle

Sautéed BC Mushrooms 8
shallots, garlic & flat leaf parsley

Grilled Asparagus 8
with béarnaise sauce

Creamed Spinach 8
roasted garlic

Roasted Pemberton Carrots 8
with hazelnut picada

sauces

Canadian Whiskey Steak Sauce 4

Peppercorn Sauce 6

Béarnaise 4

Beurre Blanc 4

Thyme Scented Red Wine Jus 5

Horseradish Cream 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

12/09/2013