






APPETIZERS	
12	 VEGETARIAN FOREST MUSHROOM AND POTATO CHOWDER Brandy Flambéed Chanterelle and Morel Mushrooms, Whole Roasted Garlic
10	 CHEF'S DAILY SOUP Seasonally Inspired
14	 LOW FAT VG CHOPPED SALAD Cucumber, Morden Apples, Chopped Egg, Crisp Onion Rings, Creamy Dressing
13	 VEGETARIAN ORGANIC COMPOSITION Seven Leaf Blend, Confit Greenland Farms Tomatoes, Watermelon Radishes, Goat Cheese Snow, Rosemary & Truffle Vinaigrette
14	 VEGETARIAN ORGANIC RED ROMAINE SALAD Two Year Old Bothwell Cheddar, Harbourside Farms Bacon Rashers, Sour Dough Crostini, Roasted Garlic Vinaigrette
7	ADDITIONS FOR YOUR SALAD: Seared Salmon Roast Chicken Breast Sautéed Prawns



SEASONALLY INSPIRED LOCALLY SOURCED
PASSIONATELY EXECUTED

SIZEABLE SALADS

SMOKED SALMON  DASH		19
House Smoked Salmon, New Potatoes, Shaved Red Onion, Crisp Capers, Chopped Egg, Creamy Dressing		
SALAD TUNA NIÇOISE  LOW FAT		19
Rare Seared Tuna, Fine Beans, Organic Tomatoes, Niçoise Olives, Bibb Lettuce, New Potatoes, Herb Vinaigrette		
VG CHICKEN COBB SALAD  GLUTEN FREE		19
Organic Mixed Leaves, Avocado, Chopped Egg, Harbourside Farms Bacon Rashers, Blue Cheese Crumble, Roast Manitoba Chicken Breast, Roasted Garlic Vinaigrette		

BETWEEN THE BREADS

ALL SANDWICHES ARE SERVED WITH YOUR CHOICE OF SOUP OF THE DAY, SALAD OR HOUSE SPICED FRIES

VG PRIME RIB BURGER 21
6oz Prime Rib Patty, Aged Cheddar, Smoked Bacon, Green Peppercorn Aioli
THE GLOVE CLUB 21
Grilled Bacon, Roast Manitoba Chicken Breast, White Cheddar, Butter Lettuce, Local Tomato, Smoked Paprika Aioli, Sourdough Loaf
"WINNIPEG" CHEESE STEAK 23
Slow Roasted Prime Rib, Sautéed Peppers and Onions, Roast Garlic Aioli, Boursin Herb and Garlic Cream Cheese, Sourdough Loaf
SHRIMP "PO BOY"  23
Brandy Spiked Nordic Shrimp Salad, Grilled Hoagie, Butter Lettuce, Scallions

FROM THE GRILL

26	 VG FISH AND CHIPS	CHEF'S CATCH OF THE DAY 	MARKET PRICE
Lake Manitoba Pickerel, Fresh Yukon Fries, Tartar Sauce		Created Using Locally Sourced and Seasonal Ingredients	
26	TRADITIONAL CHICKEN CURRY	STEAK & RINGS	26
Lemongrass Scented Coconut Gravy, Spiced Basmati Rice, Fresh Coriander, Grilled Poppadom		6oz "CAB" Strip Loin, Beer Battered Onion Rings, Butter Poached Asparagus, Green Peppercorn Aioli	

Chef De Cuisine: Tim Palmer

Sommelier: Tiffany Gustafson

Restaurant Manager: Hector Hurd



Fairmont Lifestyle Cuisine dishes contribute to optimum health and wellness and are created using fresh, nutritionally balanced ingredients. Additionally, nutritious meals designed around select dietary needs and diet-dependant requirements. Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.