12 VEGETARIAN FOREST MUSHROOM AND POTATO CHOWDER Brandy Flambéed Chanterelle and Morel Mushrooms, Whole Roasted Garlic CHEF'S DAILY SOUP Seasonally Inspired 10 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 PDASH 19 Ocean Wise House Smoked Salmon, New Polatues, Shaved Red Onion, Crisp Capers, Chopped Egg, **Creamy Dressing** SALAD TUNA NIÇOISE LOW FAT Ocean Wise Rare Seared Tuna, Fine Beans, Organic 19 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" Ocean Wise

Brandy Spiked Nordic Shrimp Salad, Grilled Hoagie, Butter Lettuce, Scallions

FROM THE GRILL

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