










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	 ORGANIC RED ROMAINE SALAD Two Year Old Bothwell Cheddar, Harbourside Farms Bacon Rashers, Sourdough 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 BURGER 21

8oz House Made Certified Angus Beef Patty, Aged Cheddar, Smoked Bacon, Green Peppercorn Aioli, Grilled Brioche Bun

ROASTED PEPPER CLUB 21

Grilled Bacon, Roast Manitoba Chicken Breast, Marinated Roast Peppers, White Cheddar, Butter Lettuce, Local Tomato, Smoked Paprika Aioli, Artisan Herb Focaccia Loaf

"WINNIPEG" CHEESE STEAK 23

Slow Roasted Prime Rib, Sautéed Peppers and Onions, Roasted Garlic Aioli, Boursin Herb and Garlic Cream Cheese, Grilled Cheddar and Scallion Fougasse 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	8oz Certified Angus Beef Strip Loin, Beer Battered Onion Rings, Butter Poached Asparagus, Green Peppercorn Aioli

Chef De Cuisine: **Tim Palmer**

Sommelier: **Tiffany Gustafson**

Restaurant Manager: **Hector Hurd**



Ocean Wise 

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