








SEASONALLY INSPIRED LOCALLY SOURCED  
PASSIONATELY EXECUTED

### 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

### 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**



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