



SEASONALLY INSPIRED LOCALLY SOURCED PASSIONATELY EXECUTED

LUNCH MENU

STARTERS

ORGANIC COMPOSITION **VEGETARIAN** 13

Seven Leaf Blend, Confit Greenland Farms Tomatoes, Watermelon Radishes,
Goat Cheese Snow, Rosemary & Truffle Vinaigrette

VG CHOPPED SALAD **LOW FAT** 14

Cucumber, Morden Apples, Chopped Egg, Crisp Onion Rings, Creamy Dressing

ORGANIC RED ROMAINE SALAD 14

Two Year Old Bothwell Cheddar, Harbourside Farms Bacon Rashers,
Sourdough Crostini, Roasted Garlic Vinaigrette

Additions for your Salad: 7

Seared Salmon

Roast Chicken Breast

Sautéed Prawns

FOREST MUSHROOM AND POTATO CHOWDER **VEGETARIAN** 12

Brandy Flambéed Chanterelle and Morel Mushrooms, Whole Roasted Garlic

CHEF'S DAILY SOUP 10

Seasonally Inspired

SIZEABLE SALADS

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

SALAD TUNA NIÇOISE **LOW FAT** Ocean Wise. 19

Rare Seared Tuna, Fine Beans, Organic Tomatoes, Niçoise Olives, Bibb Lettuce,
New Potatoes, Herb Vinaigrette

SMOKED SALMON **DASH** Ocean Wise. 19

House Smoked Salmon, New Potatoes,
Shaved Red Onion, Crisp Capers, Chopped Egg, Creamy Dressing

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



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LUNCH MENU

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” Ocean Wise 23

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

FROM THE GRILL

VG FISH AND CHIPS Ocean Wise 26

Lake Manitoba Pickerel, Fresh Yukon Fries, Tartar Sauce

STEAK & RINGS 26

8oz Certified Angus Beef Strip Loin, Beer Battered Onion Rings, Butter Poached
Asparagus,
Green Peppercorn Aioli

TRADITIONAL CHICKEN CURRY 26

Lemongrass Scented Coconut Gravy, Spiced Basmati Rice, Fresh Coriander,
Grilled Poppadom

GNOCCHI VEGETARIAN 24

Mixed Wild Mushrooms, Toasted Sage, Roasted Garlic

CHEF’S CATCH OF THE DAY Ocean Wise MARKET PRICE

Using Locally Sourced and Seasonal Ingredients

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