

SOUPS AND SALADS

CHEF'S SOUP OF THE DAY

10

WILD MUSHROOM CHOWDER

Morel, Porcini and Chanterelle Mushrooms • Chives
Truffle Sour Cream 12

ORGANIC COMPOSITION SALAD

Seven Leaf Blend • Confit Greenland Farms Tomatoes
Watermelon Radishes • Goat Cheese Snow
Rosemary and Truffle Vinaigrette 14

SMOKED SALMON

House Smoked Salmon • New Potatoes • Shaved Red Onion
Crisp Capers • Chopped Egg • Creamy Dressing 19

TUNA NIÇOISE

Rare Seared Ahi Tuna • Fine Beans • Organic Tomatoes
Niçoise Olives • Bibb Lettuce • Potatoes • Herb Vinaigrette 22

VG CHICKEN COBB SALAD

Organic Mixed Leaves • Avocado • Chopped Egg
Harbourside Farms Bacon Rashers • Blue Cheese Crumble
Roast Chicken Breast • Roasted Garlic Vinaigrette 19

VG FISH AND CHIPS

Lake Manitoba Pickerel • Fresh Yukon Fries • Tartar Sauce 26

WILD SALMON

Wild Garlic Linguini • Coconut Cream • Thai Green Curry 29

LAMB CASSOULET

Braised Lamb Shank • Lamb Sausage • White Beans
San Marzano Tomatoes 32

FOR SHARING

SMOKED SPICY FRIED CALAMARI

Roasted Garlic Aioli • Smoked Paprika • Fresh Lemon 18

SWEET AND SPICY WINGS

Blue Cheese Dip • Celery • Carrots 17

GRILLED VIETNAMESE-STYLE BABY BACK RIBS

Rice Vinegar • Shredded Carrots • Cilantro • Spicy Peanuts • Fish Sauce 22

FRIED FISH AND SHELLFISH

Panko Crusted Pickerel • Shrimp • Scallop • Wasabi Aioli 22

PRIME RIB SLIDER

Toasted Soft Roll with Aioli
Danish Blue, Brie and Aged Cheddar Melt 18



MAIN COURSES

HAND ROLLED SPINACH AND RICOTTA CANNELLONI

San Marzano Tomato Sauce • Béchamel Bake 26

NATURE'S FARM RIGATONI POMODORO

San Marzano Tomato Sauce • Fresh Mozzarella • Basil 26

BETWEEN THE BREADS

ALL SANDWICHES ARE SERVED WITH YOUR CHOICE OF
Soup • Salad • Fries • Sweet Potato Fries

CAB BAGUETTE STEAK SANDWICH

Vietnamese Marinated Ribeye • Charred Onions • Cilantro
Wild Mushrooms • Fried Garlic Chips 22

CAB BEEF BURGER

Black Truffle Bothwell Cheese • Wild Mushrooms
Porcini Dijonaise • Tomato and Onion Chutney 22

SEARED CHICKPEA PATTY

Pickled Carrots • Avocado • Tomato • Red Onion
Curried Yogurt • Toasted Brioche 22

PAN FRIED ATLANTIC SALMON CLUB

Tomato • Avocado • Dried Bonito • Scallions • Pickled Ginger
Lime • Katsu Sauce • Toasted Brioche 22

MONTREAL SMOKED BEEF AND EGG STACKER ON RYE

1000 Isle • Provolone Cheese Sauce • Fried Egg
Prosciutto • Arugula 22

UPPER DECK TANDOORI CHICKEN CLUB

Aged White Cheddar • Bacon • Lettuce • Tomato • Horseradish
Celery Root Remoulade • Ligonberries 22

HAND MADE MANITOBA PEROGIES

Hickory Smoked Bacon • Sour Cream • Onions 25

STEAK AND FRITES

6 oz Peppercorn Crusted Striploin • Fries • Béarnaise Sauce 27

ADDITIONS FOR YOUR PASTA OR SALAD

Seared Salmon • Sautéed Prawns • Roast Chicken Breast 8

FAIRMONT LIFESTYLE CUISINE DISHES CONTRIBUTE TO OPTIMUM HEALTH AND
WELLNESS AND ARE CREATED USING FRESH, NUTRITIONALLY BALANCED INGREDIENTS



ADDITIONALLY, NUTRITIOUS MEALS DESIGNED AROUND SELECTED DIETARY NEEDS
AND DIET-DEPENDANT REQUIREMENTS

CHEF DE CUISINE: EMIL SHELLBORN LOUNGE MANAGER: AMANDA POULIN

RECOMMENDED BY THE VANCOUVER AQUARIUM AS AN OCEAN-FRIENDLY SEAFOOD CHOICE



THE *Fairmont*
WINNIPEG