

ALL-DAY DINING

SMALL BITES

BABY CORN RIBLETS (VEG, V, GF, DF) 10

Crispy Seasoned Baby Corn Served with our House-Made Tangy BBQ Sauce

MARINATED WARM OLIVES (GF, VEG) (DF OPTION AVAILABLE) 10

A Medley of Warm Marinated Olives, Complemented by Smoky Feta & Rich Extra Virgin Olive Oil

CONFIT CHICKEN CROQUETTES (L) 10

Crispy Croquettes Filled with Tender Confit Chicken, Served with Black Garlic Mayo

BISON CROSTINI (DF, L) 9

Crisp Sourdough Crostini Topped with Thinly Shaved Pioneer Butchery Bison Bresaola and Caramelized Onions, Aioli & Lemon Balsamic Pearls

HEIRLOOM PUMPKIN SOUP (GF, DF, V, L) 14

Warm Pumpkin Soup, Enriched with Coconut Cream, Toasted Pepitas, & Crispy Plantain Chips

SHAREABLES

DIPS (VEG, DF, V) (GF OPTION AVAILABLE) 23

Roasted Sweet Potato Hummus, Olive Tapenade, Served with House Made Grilled Sourdough & Fried Corn Chips

CRISPY CHICKEN WINGS (DF, L) (GF OPTION AVAILABLE) 21

Glazed with Spicy Local Honey, Accompanied with Dill Sauce

SCOTCHED EGG (DF) 18

Heritage Pork Chorizo Wrapped Around a Sparks Egg Farm Free Run Egg, Paired with Sriracha Mayo

BAKED QUEBEC BRIE (VEG) 24

Phyllo-Wrapped Canadian Brie Served with Twisted Fork Haskap Preserves, Candied Nuts & Fig Crackers

SMOKE & SPICE (L) (GF OPTION AVAILABLE) 44

Selection of Local Meat and Artisanal Cheese, Pickled Vegetables & Grilled House-Made Sourdough
Add: Local Farmhouse Pâté 7

CRAB CAKES 26

2 Pieces of Sustainably Caught Blue Crab Cakes Accompanied by an Organic Baby Kale & Pickled Pear Salad with House Aioli.

HAND-CUT KENNEBEC FRIES (L, DF, VEG) (V OPTION AVAILABLE) 16

Seasoned with Rosemary Salt & Served with House Aioli

OUR FAIRMONT CHEFS ARE PASSIONATE ABOUT DESIGNING SUSTAINABLE MENUS THAT MINIMIZE WASTE AND CELEBRATE LOCAL PRODUCE - ENSURING EACH DISH EVOKES POSITIVE CONNECTION BETWEEN PEOPLE AND THE PLANET.

Food prepared in our restaurant may contain allergens and raw proteins. If you have a dietary restriction or food allergy, please notify your server before you place your order.

Confederation Lounge & Patio is proud to offer eco-forward hydration that eliminates single-use plastic and delivered water.

Purezza Premium Still and Sparkling water 3 per guest.

GF - GLUTEN FREE | DF - DAIRY FREE | VEG - VEGETARIAN | V - VEGAN | L - LOCAL

LARGE PLATES**RANCH BURGER (L) 34**

Juicy Alberta Beef Patty, Topped with Monterey Jack Cheese, Caramelized Onions, Lettuce, Crispy Bacon, Tomato, Dill Pickle & House Aioli on a Grilled Brioche Bun
Served with Your Choice of Hand-Cut Fries or House Salad

LENTIL BURGER (V, DF) (GF OPTION AVAILABLE) 27

Coriander & Cumin Spiced Patty with Creamy Sweet Potato Hummus, Tangy Pickled Onion & Fresh Arugula, Served on a Soft Potato Onion Bun

ORGANIC SALMON (SUSTAINABLY CERTIFIED) (GF, DF, O) 43

Pan Seared Salmon Served in a Thai Laksa Sauce, Accompanied with Tiger Prawns, Tender Bok Choy, Rice Noodles & Crushed Nuts

ALBERTA BEEF SHORT RIB (GF, L) 39

Braised Beef Short Rib, Complemented by Potato Purée, Seasonal Vegetables And a Rich Mustard Seed Jus, Topped with Crispy Root Vegetable Chips

WINTER GREENS (GF, VEG) (VEGAN OPTION AVAILABLE) 27

A Vibrant Mix of Winter Greens & Baby Kale with Roasted Beets, Root Vegetable Chips, Sylvan Star Cheesery's Grizzly Gouda & Candied Nuts, Finished with a Local Honey Cider Vinaigrette

COBB BOWL (GF) (DF, VEG OPTION AVAILABLE) 27

A Modern Twist on the Classic Cobb, with Crisp Romaine Hearts, Creamy Avocado, Heirloom Tomatoes, Spiced Chickpeas, Blue Cheese, Sparks Eggs Farm Free-Run Egg & Local Boar Bacon, Drizzled with Green Goddess Dressing

ADD ON OPTIONS:

5OZ Chicken 13

3PC Tiger Prawns 20

5OZ Organic Salmon (Sustainably Certified) 15

DESSERT**PARIS BREST: WINTER EDITION 15**

Pecan Pie Cremeux, Brown Sugar Craquelin, Canadian Maple Bourbon Gel

NANAIMO BAR MARTINI 15

Custard Cream, Coconut Crumb, Chocolate Ganache
Inspired by the Traditional Canadian Dessert from Vancouver Island

WARM SPICED APPLE GALETTE 16

Burnt Honey Ice Cream

LOCALLY HANDCRAFTED "PINOCCHIO" ICE CREAM & VEGAN SORBET 15

Choice of Vanilla Bean or Burnt Honey or Belgian Chocolate or Vegan Raspberry Sorbet (V,GF, L)