



Whether in need of an early breakfast or a late night snack, guests may dine in the comfort and privacy of their own room, 24 hours a day. Extension 4500 or "0" to order.

Please touch the In-Room Dining button on your telephone for service and for questions regarding gluten free, vegetarian, vegan or any other dietary preference. A delivery charge of \$6 per order, applicable taxes, plus a 15% service charge will be added to all checks.



BREAKFAST

(7 am to 11 am)

EGGS

- Pork Tostadas** 26
Sunny side farm eggs, fresh corn tortilla, pulled pork, bean salsa, avocado
- Shakshouka** 24
Oven-baked tomatoes & peppers, farm eggs, kale, chickpeas, yogurt, grilled bread
- Whole Egg Omelette** 26
Ham, pepper, green onion and cheese, cajun potatoes, bacon or maple sausage
- Egg White Omelette** 25
Spinach, sundried tomato, cheddar cheese, cajun potatoes, bacon or maple sausage
- Classic Benedict** 26
English muffin, poached free run eggs, peameal bacon, hollandaise, breakfast potatoes
- Smoked Salmon Benedict** 28
Smoked salmon, pickled shallot, hollandaise, English muffin, poached free run eggs, breakfast potatoes
- Harvest Breakfast** 24
Two farm eggs, choice of bacon or sausage, breakfast potatoes, toast

BOWLS

- Chia Bowl** 16
Dates, oat milk, nuts, hemp, cranberry
- Steel Cut Oatmeal Bowl** 16
Berry compote and spiced brown sugar
- Mac Bowl** 24
Chipotle tempeh, sweet potato, green onion, mushroom, poached farm eggs, hollandaise
- Parfait Bowl** 17
Seasonal berries, yogurt, house-made granola and seeds

EXTRAS

- Smoked Salmon 10
- Maple Bacon 8
- Pork Sausage 8
- Chicken Apple Sausage 7
- Canadian Bacon 8
- Fresh Fruit Plate 9
- Seasonal Berries 12
- Triple Cooked Homemade Cajun Potatoes 7

FROM THE GRIDDLE

- Buttermilk Pancakes** 21
Devonshire cream & maple syrup
- Raspberry French Toast** 24
Mascarpone cheese, maple syrup
- Wild Mushroom Toast** 24
Two sunny side farm eggs, feta snow, sourdough toast
- Avocado Toast** 23
Cherry tomato, radish, mint, tajin, sourdough toast, garden smoothie. Add egg of your choice: \$4
- Cured Salmon Bagel** 23
Whole wheat bagel, cream cheese, pickled red onions, greens

YOUNG DINERS

BREAKFAST Includes juice or milk

- Mini Pancakes** 16
With syrup, whipped cream, bacon
- Little Mac Breakfast** 18
Scrambled free run eggs, breakfast potatoes, maple bacon, toast
- Cold Cereal** 8
Rice Krispies, Fruit Loops or Cheerios

ANYTIME EATS

- Grilled Cheese Sandwich with Fries** 9
- Pasta with Tomato Sauce** 15
- Kids Mac Beef Burger (4 ounce)** 18
Lettuce, tomato, cheddar cheese and fries
- Chicken Fingers with Crispy Fries** 17
- Chocolate Brownie** 10

MISSED DINNER

(11:30 pm to 6:30 am)

- Carrot Ginger Coconut Soup** 14
Scallions, toasted coconut
- Beet Hummus** 14
Goat cheese crumble, root chips
- Chicken Caesar Wrap** 20
Spinach tortilla, chicken breast, bacon, tomato, romaine lettuce, caesar dressing, chips

ANYTIME EATS

(11 am to 11 pm)

STARTERS

Carrot Ginger Coconut Soup	14
Scallions, toasted coconut	
Chicken Wings	26
Mango pineapple habanero sauce sesame seeds, scallions	
Crispy Cauliflower	24
Blackberry BBQ, sesame seeds, scallions	
Beet Hummus	14
Goat cheese crumble, root chips	
Smoke & Spice	43
Artisanal cheeses, duck rillettes, locally sourced fine cured meats, smoked olives, pickles, house mustard, grapes, homemade bread	
Summer Root Salad	22
Baby kale, roasted roots, walnuts, feta cheese, basil dressing	
Strawberry Mac Honey Salad	23
Mixed greens, strawberries, goat cheese, sunflower seeds, strawberry honey vinaigrette	
Add on:	
Chicken	13
Prawns	14
Char	16
Beef Poutine	24
Thick cut fries, cheese curds, peas, gravy, crispy onion	

EATEN BY HAND

Served with Choice of Fries, Soup
or House Salad. Add on:

Sweet Potato Fries	4	Onion Rings	4
Alberta Beef Burger	31		
House made certified angus beef patty, bacon, lettuce, tomato, Mac aioli, smoked cheddar, brioche bun			
Spicy Fried Chicken Burger	29		
Lettuce, sweet house pickles, harissa aioli			
Chef Jiju's Burger	27	VEGETARIAN	
Arugula, tomato chutney, red onion, mint jalapeno aioli, brioche bun			

COMFORT CRAVINGS

Alberta Beef	
Charred carrots, mashed potatoes, broccolini, crispy shallots, red wine jus	
Short Rib	6oz 48
Striploin	10oz 56
Tenderloin	6oz 54
Laksa	43
Halibut, salmon, prawns, mussels, snap peas, thai noodles, peppers, laksa sauce	
Pan Seared Chicken Breast	43
Sweet pea risotto, charred broccolini, jus	
Mushroom Ravioli	40
Brown butter cream sauce, spinach, roasted forest mushrooms	
Add on:	
Chicken	13
Braised Pulled Beef	16
Arctic Char	16

SIDES

Rosemary Fries, Roasted Garlic Aioli	12
Smoked Olives, Home Made Bread	9
House Made Signature Bread	9

DESSERT

Saskatoon Peach Strudel	15
Burnt honey ice cream	
Mac Honey & Cream Cheese Crepe Cake	15
Candied hazelnut	
Signature Sticky Toffee Pudding	15
Candied pecans, bourbon butterscotch, vanilla ice cream	

BEVERAGES

Café Latte or Cappuccino	7
Coffee / Lot 35 Tea / Espresso	5
Hot Chocolate / Chocolate Milk	5
Juice (Orange, Grapefruit, Apple, Pineapple)	5
Milk 2% or Skim	4
Soy Milk, Almond Milk, Oat Milk	5

AVAILABLE AFTER 10 AM

Confederation Caesar	19
Mimosa	17
Baileys & Coffee (1oz)	14

BEVERAGES

CHAMPAGNE & SPARKLING WINE

5 OZ GLASS / BOTTLE

Mionetto Prestige	15/70
Prosecco Brut Italy	
Dom Perignon Vintage	-/500
Champagne France	
JP Chenet Limited Edition	15/70
France	
Piper Heidsieck	35/175
Brut Champagne France	
Chandon Sparkling Wine	22/110
California, USA	

WHITE WINE

5 OZ GLASS / BOTTLE

Beringer Napa Valley	17/80
Chardonnay California, USA	
Matua Sauvignon Blanc	14/65
New Zealand	
Cedar Creek Riesling	15/60
Okanagan, BC	
Terra Alpina Pinot Grigio	16/75
by Alois Lageder Italy	

RED WINE

5 OZ GLASS / BOTTLE

Sterling Cabernet Sauvignon	24/110
Napa Valley, USA	
Graffigna Reserve Malbec	14/65
Argentina	
Cavaliere d'Oro Gabbiano Chianti	16/75
Italy	
Beringer Pinot Noir	17/80
California, USA	
Rodney Strong Merlot	17/75
Sonoma County, USA	

BEERS

Bottled	Domestic	8
	Imported	9

Fairmont
HOTEL MACDONALD