

grill room

AT FAIRMONT CHATEAU WHISTLER

appetizers

- Tomato Gin Soup 18**
BC mushrooms, double smoked bacon or confit duck,
flambéed tableside with Schramm Gin
- Seared Foie Gras 27**
brioche, cognac glazed apples, poached cranberries, hazelnut butter
- Beef Tartare 24**
prepared tableside with traditional garnishes,
baguette crostini
- Pork Belly and Diver Scallop 22**
butternut squash and pumpkin seed crumble, spiced crab apple puree,
cranberry gastrique
- Harvest Salad 17**
roasted squash, dried fruit, maple, pumpkin seeds, hazelnuts,
baby kale, squash vinaigrette
- Signature Caesar 17**
romaine hearts, creamy garlic dressing, pancetta,
crispy anchovy, cured egg yolk

- Jumbo Shrimp Cocktail 26**
white bean and roast garlic puree, winter vegetable,
white bean and arugula salad
- Dungeness Crab Cake 28**
avocado puree, fennel and horseradish slaw,
tomato and ginger jam
- Carrot “Marrow” 16**
rooftop honey roasted carrot, stuffed with cashew and ginger butter,
topped with red wine braised jackfruit, puffed rice crisps
- Half Dozen Oysters 22**
Chef’s market selection with Caesar mignonette, fresh horseradish

Chilled Seafood Platter For two **99** | For four **195**
Atlantic lobster, prawns, oysters,
mussels & clams, cracked crab,
cocktail sauce, marie rose, mignonette

from the grill

- Tenderloin 6oz 46 | 8oz 57**
- New York 10oz 48**
- Rib Eye 12oz 50**
- Bone-In Rib Steak 20oz 60**
- Brant Lake Wagyu Rib Eye MP**
- Pemberton Meadows Dry Aged Rib Eye MP**
- Brant Lake Wagyu Beef Striploin 75**
8oz california cut
- Veal Chop 16oz 58**
- Bison Striploin 10oz 65**
- Rack of Lamb 12oz 59**
- The Whole Beast MP**
daily cut from our grass fed Highland steer

- Surf & Turf 64**
6 oz tenderloin, butter poached half Atlantic lobster tail,
asparagus and sauce béarnaise
- Beef Tenderloin Neptune 66**
6oz beef tenderloin topped with Dungeness crab
and sauce Choron
- Gaspor Farms Porcelet Duo 60**
milk fed piglet sous vide and roast loin
- Brome Lake Duck Duo 35**
pan roasted duck breast and confit duck leg

Steak Tasting
85 per person with 2 sides and 2 sauces
a selection of our premium cuts

from the ocean

- Albacore Tuna 38**
grilled lemon
- Gindara Sablefish 44**
grilled lemon
- BC Cedar Plank Salmon 39**
rooftop honey glaze, pickled shallot, bitter green salad
- Chef’s Catch MP**
locally sourced, Oceanwise fish feature,
daily inspired accompaniments

for the table

- vegetables**

Brussels Sprouts 12
bacon cream

Sautéed BC Mushrooms 12

Young Carrots 12
almonds, ricotta cheese,
peppered blood orange glaze

Garlic-Creamed Spinach 12
and Kale

Orange Glazed Roasted Beets 12
hazelnut crumble, green onions

Grilled Asparagus 18
sauce béarnaise

Market Vegetables 10
- starch**

Tomato Mac N’ Cheese 15
bocconcini cheese, fresh basil,
balsamic reduction

Market Risotto 12

Hand Cut Fries 12
truffle and Parmesan

Mashed Potatoes 10

Truffled Celeriac and Parnsip

Gratin 15
gruyère cheese

Aligot 15
cheese and garlic mashed potato
- seafood**

Butter Poached 35
Atlantic Lobster Tail

Pan-Seared Sea Scallops (3) 32

Sautéed Jumbo Prawns (3) 24

Lobster Mac N’ Cheese 20
bacon and peas
- sauc**

Peppercorn Sauce 8

Madeira Jus 8

Sauce Béarnaise 6

Citrus Beurre Blanc 6

Chimichurri 6

Fois Gras Jus 12
- toppings**

Blue Cheese 8

Neptune 20

Seared Foie Gras 35

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of food borne illness.
A cooking step is needed to eliminate potential bacteria or viral contamination
- Medical Health Officer, Vancouver Coastal Health Authority

