

grill room

AT FAIRMONT CHATEAU WHISTLER

appetizers

Tomato Gin Soup 19
BC mushrooms, double smoked bacon or confit duck,
flambéed tableside with Schramm Gin (minimum two persons)

Beef Tartare 24
prepared tableside with traditional garnishes,
baguette crostini

Scallop 28
candied pork belly, celery root purée,
pickled chanterelle mushrooms, celery root salad

Pumpkin Seed Crusted Squash 19
pumpkin purée, brown butter soil, seedy crisps,
pumpkin seed oil and maple vinaigrette

Jumbo Prawn Cocktail 28
lobster coral tuile, baby greens, classic cocktail sauce

Dungeness Crab Cake 30
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

Signature Caesar 17
romaine hearts, creamy garlic dressing, pancetta,
crispy anchovy, Parmesan, cured egg yolk

Seared Foie Gras 35
port stewed plums, maple and spiced squash purée,
brioche, apple cider gastrique

Jamón Iberico de Bellota 38
marcona almonds, marinated olives, salsa de tomate

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

Canadian AAA Holstein Tenderloin 6oz 46 | 8oz 58

Canadian AAA Holstein New York 10oz 48

PEI Blue Dot Rib Eye 12oz 50

Alberta AAA Bone-In Rib Steak 20oz 70

Pemberton Meadows Dry Aged Rib Eye MP

Long Bone Chop Alberta AAA 42oz 165

Brant Lake Wagyu Beef Striploin MP

Quebec Veal Chop 16oz 58

Canadian Rangeland Ranch Bison Striploin 10oz 65

Half Rack Te Mana Lamb NZ 57

Steak Tasting

95 per person with 2 sides and 2 sauces
chef's selection of our premium cuts
(minimum two persons)

Surf & Turf 68
6 oz beef 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

Gaspard Farms Porcelet 60
milk fed piglet sous vide

Yarrow Meadows Duck Duo 35
pan roasted duck breast and confit duck leg

Rack of Cerf de Boileau 70
Quebec red deer

from the ocean

Albacore Tuna 38
daikon radish slaw, soy ginger vinaigrette, rice crisps

Gindara Sablefish 55
watercress and carrot salad

BC Cedar Plank Salmon 39
rooftop honey glaze, pickled shallot, bitter green salad

N'Quatqua Rainbow Trout 36
wrapped in prosciutto and stuffed with dill,
fermented tomato and lemon cous cous

Chef's Catch MP
locally sourced, Oceanwise fish feature,
daily inspired accompaniments

vegetarian

Market Risotto 26
seasonal creation from locally inspired ingredients

for the table

vegetables

Brussels Sprouts 12
bacon and onion cream

Sautéed BC Mushrooms 12

Young Carrots 12
carrot top and
pumpkin seed pesto

Garlic-Creamed Spinach 12
and Kale

Baby Turnips 12
lemon, fine herbs, butter

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

Pommes Aliquot 18

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

seafood

Butter Poached Atlantic Lobster Tail 45

Pan Seared Sea Scallops (3) 32

Sautéed Jumbo Prawns (3) 24

Lobster Mac N' Cheese 20
bacon and peas



AAA/CAA Four Diamond Rated

sauces

Peppercorn Sauce 8

Madeira Jus 8

Sauce Béarnaise 6

Citrus Beurre Blanc 6

Chimichurri 6

Foie Gras Jus 12

toppings

Blue Cheese 8

Neptune 20

Seared Foie Gras 27