

DINNER

soup

📍 **ROASTED TOMATO COCONUT BISQUE (VG/GF) 12**

coconut cream, greenland garden tomato

SUMMER CRAB & CORN CHOWDER 14

housemade jalapeño cornbread, dill lime crema

appetizers

📍 **SIGNATURE COBB SALAD (GF) 29**

mixed leaves, crispy bacon, avocado, boiled egg, blue cheese, tomato, chicken breast, roasted garlic vinaigrette

GRILLED PEACH SALAD (V/GF) 26

spinach, burrata, candied walnuts, pickled blueberry & shallots, saskatoon dressing

+ prosciutto 12
+ chicken breast 12
+ shrimp 14
+ salmon 15

CHICKEN WINGS

served with celery & ranch dressing

your choice of:

bbq sauce/ buffalo/ honey garlic/creamy jalapeño

1/2 dozen - 25
dozen - 45

GRILLED WATERMELON SALAD (GF) 26

compressed melon, rocket greens, feta cheese, pickled radish, roasted pine nuts, white balsamic glaze, hemp maple cider dressing

DIM SUMS

(shrimp har gow, chicken dumpling, pork shumai)
served with peanut sesame & szechuan chili sauce

5 pcs - 24
12 pcs - 40
16 pcs - 48

CRISPY CALAMARI 22

tzatziki dip

DYNAMITE SHRIMP ROLL 24

tempura prawn, spicy aioli, mango, green onions, carrot, shredded cucumbers, noire brioche roll

TRIO BISON SLIDERS 26

hawaiian glazed pineapple, cheddar cheese, honey dill aioli, smoked gouda, bacon & onion jam, lettuce, tomato, garlic aioli, swiss cheese, mushroom, caramelized onions, chipotle aioli

MEZZE PLATTER FOR 2 (VG/DF) 25

hummus, babaganoush, muhammara, grilled pita, falafel bites, pickled turnips, tahini sauce, mediterranean olives, marinated artichokes

handhelds

served with your choice of fries, sweet potato fries or side salad
or served with **side soup 8**

CRISPY FRIED CHICKEN 25

crispy chicken breast, tomato, housemade pickle, shredded lettuce, cajun aioli, toasted brioche

HOUSEMADE FALAFEL BURGER (VG/DF) 23

tahini sauce, hummus, mint, arugula, pickled onions, tomatoes, vegan potato bun

SIGNATURE BURGER 26

7oz. cab patty, smoked gouda, bacon & onion jam, shredded lettuce, tomato, toasted brioche bun

PLEASE INFORM YOUR SERVER OF ANY DIETARY RESTRICTIONS.

(V) - vegetarian (VG) - vegan (GF) - gluten free (DF) - dairy free

📍 Certain items in this dish are proudly sourced locally.

All Eggs are free-range and sourced from "Nature's Farm" approved local supplier.

All the Tea & Coffee served are sustainably certified.

mains

FISH & CHIPS (DF) 29

beer battered pickerel, fries, coleslaw, tartar sauce

HY-LIFE PORK LOIN SCHNITZEL 40

spaetzle, braised red cabbage, rahm sauce

BUTTER CHICKEN 29

marinated chicken thigh, butter sauce, cucumber mint raita, toasted cashew, basmati rice, grilled naan, poppadum

PICKEREL TACOS 28

warm tortilla, cabbage slaw, pico de gallo, roasted garlic aioli

KOREAN RICE BOWL (V/GF/DF)

steamed rice, spinach, marinated cucumber, bean sprouts, pickled carrots, sautéed mushrooms, sunny side eggs, sesame seed, green onions

+ beef 15
+ shrimp 14
+ chicken breast 10

PASTA ALL'ARABBIATTA 21

nature's farm spaghetti, murray's tomato, crushed red pepper flakes, shaved grana padano, roasted garlic toast

+ meatballs 12
+ chicken breast 12
+ shrimp 14

from the grill

all from the grill items will be served with creamy mash potatoes and seasonal vegetables

6 OZ. CAB TENDERLOIN 50

10 OZ. CAB STRIPLOIN 49

6 OZ. ASC SEARED KING SALMON 40

sauces: natural jus, béarnaise, lemon beurre blanc, herb butter

desserts

PEACH COBBLER 16

fresh peaches, cinnamon oat crumble, chaeban's vanilla ice cream

STICKY TOFFEE PUDDING 16

whiskey toffee sauce, candied almonds, chaeban's vanilla ice cream

CITRUS PAVLOVA (GF) 16

coconut snow, lemon curd, toasted coconut, candied lemons, pink peppercorn meringue

FRUITS & BERRIES (VG/GF/DF) 14

selection of seasonal fruits

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🐟 Pickerel fillets are from Lake Erie that are Marine Stewardship Council (MSC) certified.

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THE Lounge
AT Fairmont