

# DINNER

## Appetizers

### Spiced Carrot & Ginger Soup (VG/DF) 14

crispy garlic flakes, coconut milk, chili oil

### Heirloom Tomato Salad (V/GF) 26

pickled shallots, spiced puff rice, daicon radish, pine nuts, basil buttermilk cream

### Signature Cobb Salad (GF) 29

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

+ shrimp 14  
+ salmon 15

### Mezze Platter for 2 (VG/DF) 25

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

### Cauliflower Fritters (V/DF) 23

*your choice of:*

Korean BBQ or sweet chili with pistachio

### Classic Caesar Salad 22

romaine, grana padano, croutons, lardons, lemon

+ chicken 12  
+ shrimp 14  
+ steak 15  
+ salmon 15

### Chicken Wings 25

served with celery & ranch dressing

*your choice of:*

BBQ sauce/ buffalo/ honey garlic/creamy jalapeño

### Dim Sum

shrimp har gow, chicken dumpling, pork shumai served with peanut sesame & Szechuan chili sauce

5 pcs - 24  
12 pcs - 40  
16 pcs - 49

## 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



7 oz. *Certified Angus Beef*® burger, smoked gouda, bacon & onion jam, shredded lettuce, tomato, toasted brioche bun

### 🌿 Pickerel Tacos 29

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

PLEASE INFORM YOUR SERVER OF ANY DIETARY RESTRICTIONS.

(V) - VEGETARIAN    (VG) - VEGAN    (GF) - GLUTEN FREE    (DF) - DAIRY FREE

## Mains

### **Fish & Chips (DF) 30**

beer battered pickerel, fries, coleslaw, tartar sauce

### **Korean Rice Bowl (V/GF/DF) 23**

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

+ **beef 15**

+ **shrimp 14**

+ **chicken breast 12**

### **Butter Chicken 29**

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

### **Pasta al'Arabbiatta (V) 21**

Nature's Farm spaghetti, Murray's tomatoes, shaved grana padano, crushed red pepper flakes, 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. ASC Seared King Salmon 40**



### **10 oz. Certified Angus Beef @ Striploin 49**



### **6 oz. Certified Angus Beef @ Tenderloin 50**

#### **Sauces**

natural jus / béarnaise / lemon beurre blanc / herb butter

## Desserts

### **Lemon Cheesecake 16**

graham sable, lemon gel, fresh berries

### **Dark Chocolate Torte (VG/GF/DF) 16**

raspberry coulis, fresh berries

### **Sticky Toffee Pudding 16**

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

### **Seasonal Fruit Plate (VG/GF/DF) 15**

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

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

All chicken products are Halal certified.

All heirloom tomatoes are locally sourced.

All the Tea & Coffee served are sustainably certified.



You deserve the very best beef. Enjoy our selection of the *Certified Angus Beef*® brand.

THE **Lounge**  
AT **Fairmont**