

AUTUMN / WINTER

LUNCH

Soup & Salads

Mushroom Chowder (V) 14

truffle crème fraîche, crostini

Signature Cobb Salad (GF) 29

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

+ shrimp 14

+ salmon 15

Classic Caesar Salad 22

romaine, grana padano, croutons, lardons, lemon

+ chicken 12

+ shrimp 14

+ steak 15

+ salmon 15

Southwest Grilled Shrimp Salad 28

shredded lettuce, corn & black bean salsa, pico de gallo,
tortilla strips, pickled onions, avocado, queso fresco,
creamy jalapeño dressing

Beet & Brie Salad (V/GF) 26

pomegranate and saskatoon berry dressing,
brie brulée, Belgian endive, candied pecans,
pickled golden beets

Tuna Niçoise (GF/DF) 28

lettuce, fine beans, Murray's tomatoes,
boiled eggs, olives, house dressing

Roasted Carrots & Squash (V/GF) 26

dill mousseline, spiced squash puree,
citrus fennel salad, onion and black garlic jam,
spiced dukkha crunch

Appetizers

Cauliflower Fritters (V/DF) 23

your choice of:

Korean BBQ or sweet chili with pistachio

Mezze Platter for 2 (VG/DF) 25

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

Chicken Wings 25

served with celery & ranch dressing

your choice of:

BBQ sauce/ buffalo/ honey garlic/creamy jalapeño

PLEASE INFORM YOUR SERVER OF ANY DIETARY RESTRICTIONS.

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

Handhelds

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

Classic Steak Sandwich 29

6 oz. flat iron steak, dijon aioli, chimichurri, caramelized onion, sautéed mushroom, provolone, grilled ciabatta, served with au jus

Signature Burger 26

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

Birria Tacos 27

Mexican braised short ribs, toasted tortilla, queso fresco, jalapeño, tomatillo salsa, birria dip, lime wedge

Housemade Falafel Burger (VG/DF) 23

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

Crispy Pickerel Burger 27

tartar sauce, cabbage slaw, roasted garlic aioli, brioche bun

Club Sandwich 24

grilled chicken, bacon, fried egg, cheddar, lettuce, tomatoes, spicy mayonnaise, White Birch sourdough

Veggie Club Sandwich (V) 24

grilled sweet potato, parsnip chips, fried egg, coleslaw, roasted red pepper, sundried tomato, White Birch sourdough

Mains

The Manitoban 28

two eggs, smoked bacon, sausages, potato wedges, two fluffy buttermilk pancakes

Fish & Chips (DF) 30

beer battered pickerel, fries, coleslaw, tartar sauce

Poke Bowl (GF/DF) 29

seaweed salad, rice, edamame beans, avocado, crunchy radish, cilantro, scallions, sesame-soy dressing

your choice of:

salmon or tuna

Desserts

Maple Crème Brûlée (V/GF) 16

dried cranberries, hazelnuts, chantilly cream

Dark Chocolate Torte (VG/GF/DF) 16

raspberry coulis, fresh berries

Seasonal Fruit Plate (VG/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.

All ground beef is cooked to medium-well temperature in accordance with local food safety regulations.

THE Lounge
AT Fairmont

DINNER

Soup & Salads

Mushroom Chowder (V) 14

crispy garlitruffle crème fraîche, crostini

Beet & Brie Salad (V/GF) 26

pomegranate and saskatoon berry dressing,
brie brulée, Belgian endive, candied pecans,
pickled golden beets

Roasted Carrots & Squash (V/GF) 26

dill mousseline, spiced squash puree,
citrus fennel salad, onion and black garlic jam,
spiced dukkha crunch

Signature Cobb Salad (GF) 29

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

+ shrimp 14

+ salmon 15

Classic Caesar Salad 22

romaine, grana padano, croutons, lardons, lemon

+ chicken 12

+ shrimp 14

+ steak 15

+ salmon 15

Appetizers

Cauliflower Fritters (V/DF) 23

your choice of:

Korean BBQ or sweet chili with pistachio

Mezze Platter for 2 (VG/DF) 25

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

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

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

Crispy Calamari 22

tzatziki dip

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

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Mains

Fish & Chips (DF) 30

beer battered pickerel, fries, coleslaw, tartar sauce

Butter Chicken 29

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

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**

Braised Lamb Shank 49

garlic mashed potatoes, minted peas, roasted carrots, chimichurri

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**

Spiced Eggplant Steak (V) 28

parmesan crumble, Macedonian feta, swiss chard, braised shallots, herb oil, pomegranated seeds, cherry tomatoes

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

Maple Crème Brûlée (V/GF) 16

dried cranberries, hazelnuts, chantilly cream

Signature Dessert (V) 24

chocolate mousse, chocolate hazelnut shell, caramel glaze, caramel sauce, feuilletine

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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