

# DINNER

## STARTERS + SHARABLES

Soup of the Day (GF/DF)			\$10
<b>Caesar Salad</b> St. Anchovies, Bacon, Croutons, Asiag	arter \$9 o Cheese	Entrée	\$15
Resort Salad (V/GF) St Mixed Greens, Cucumber, Tomato, Goat Cheese, Honey Candied Pecans, Dill Vinaigrette Add to either salad: Chicken \$8   Add	arter \$10 I Shrimp \$1		\$16
Sticky Pork Bao Buns 3 Buns with Maple BBQ Sauce, Pick and Carrot, Cilantro, Apple Coleslav (Contains Sesame)		ber	\$18
Pound of Wings Choice of Hot, Maple BBQ, Honey Garlic, Salt & Pepper or Hot Spring Hot Sauce			\$23
Nacho (V) Pico De Gallo, Cheese, Salsa & Sour Cream, Guacamole Add Ground Beef \$8   Add Pulled Chic	cken \$8		\$20
Poutine Serving of French Fries with Gravy and Authentic Cheese Curds Add Ground Beef \$8   Add Pulled Chic	cken \$8		\$15

#### **HANDHELDS**

Served with Choice of Fries or Daily Soup
Upgrade to Caesar or Resort Salad \$5
Gluten Free Bread available

Prime Rib Burger \$21
6 oz. Burger, Lettuce, Tomato,
Cheddar Cheese, Pickle, Garlic Aioli, Brioche Bun
Add Bacon \$3

Resort Chicken Club \$22
Our own twist on this classic sandwich
Grilled Chicken Breast, Bacon, Lettuce, Tomato,

Cheddar, Resort Signature Sauce, Naan Bread

## **DESSERTS**

Fairmont's Fantastic Ice Cream Sundae Vanilla, Chocolate, Strawberry Ice Cream, Brown Maraschino Cherries, Chocolate Syrup	nie Bits
Perfect for Two (3 Scoops)	\$14
Family Sharable (8 Scoops)	\$31
<b>Cheesecake</b> Ask for the Flavour of the Day	\$12
<b>Chocolate Mousse</b> Berry Coulis, Chocolate Shavings	\$13

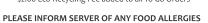
# HAND ROLLED PIZZA

We hand rolled our pizza dough fresh daily 10" GF Cauliflower Crust available

	14"	9"	<b>10"</b> (GF)
<b>Meat Lovers:</b> Ground Beef, Bacon, Sausage	\$33	\$18	\$24
Percy's Favourite Pepperoni	\$29	\$17	\$23
<b>Pollo Amore:</b> Pulled Chicken, Peppers, Onion, Ranch	\$29	\$17	\$23
<b>Hearty Garden</b> (V) : Roasted Zucchini, Peppers, Onion	\$27	\$16	\$22
<b>Grand Hawaiian:</b> Prosciutto, Pineapple, Arugula, Balsamic	\$33	\$18	\$24

MAIN	
Pad Thai (GF/DF) Vegetarian Option (VE/GF/DF) Shrimps, Rice Noodle, Sprouts, Onion, Carrots, Peanuts in Tamarind Coconut Sauce	\$27 \$20
Butter Chicken Traditional Homemade Butter Chicken Sauce, Basmati Rice, Naan (Contains Cashews)	\$27
10 oz. AAA New York Steak Peppercorn Demi, Yukon Mash Potato Seasonal Vegetables, Confit Tomato Add Lobster Tail \$24   Add Shrimp \$10	\$47
Harissa Chicken Supreme (GF) 8 oz. Chicken Supreme, Fingerling Potatoes, Seasonal Vegetables, Harissa Sauce (roasted red peppers, herbs, garlic, chili, cumin, coriander)	\$35
Lobster and Shrimp Linguini Butter White Wine Poached Lobster Tail, Shrimps, Linguini Pasta, Pesto Sauce, Confit Tomato	\$49
Pan Seared Salmon (GF) Italian Crushed Potato, Caponata, Saffron Sauce	\$36
Wild Mushroom Risotto (V/GF) Truffle Mascarpone Quenelle, Wild Mushrooms, Arborio Rice	\$30

V=Vegetarian VE=Vegan GF=Gluten Free DF=Dairy Free \$2.00 Eco Recycling Fee added to all To Go Orders



Dietary requests may be accommodated. We are not a gluten free environment, our menu items are prepared using shared equipment including refrigeration, cooking surfaces and fryers.

Variations in vendor supplied ingredients may occur.

All prices are exclusive of applicable taxes and gratuities. An 18% service charge will be added to groups of 8 or more.

